

SECTION 7: NO NOSE FOR TASTE

LAB

INTRODUCTION

Think about the smell of cookies just taken from the oven. Does your mouth begin to water? For many people, just the smell of a delicious food is enough to make them think of the taste of the food. There is a strong connection between your sense of taste and your sense of smell. Even the slightest smell can affect the taste of foods. To test your sense of taste alone, you need to avoid using your sense of smell.

ASSESSMENT ANCHORS ADDRESSED

- S4.A.2.1** Apply skills necessary to conduct an experiment or design a solution to solve a problem.
- S4.C.1.1** Describe observable physical properties of matter.
- S4.A.3.3** Identify and make observations about patterns that regularly occur and reoccur in nature.

PURPOSE

In this activity, you will be testing one sense at a time, the sense of taste. You will discover how the sense of smell affects the sense of taste.

MATERIALS

Apple*	Blindfold
Cup*	3 plastic cups
Journal page for Activity 7	Ketchup
Knife*	Mayonnaise
Mustard	Onion*

Straws

Water*

*Teacher provides items marked with **