

Investigate how your five senses impact flavour

Taste, sight and smell work together to tell your brain about flavours in food. Let's test it out.

Experiment

Make it fair! To make this a fair test, only 1 thing can change. We call this a **variable**.

Variable (thing that will change):

Senses

Test 1:

Taste only

Test 2:

Taste and sight only

Test 3:

All senses

Controlled conditions (things that stay the same):

Flavours

Containers



Ask

What questions/pātai do you have about senses and how they impact flavour?

Predict

What do you think will happen?

We think that

will have the biggest impact on flavour because...

We think that

will have the least impact on flavour because...

How easy will it be to identify the flavour in each test?

Why do you think this?

Test 1:

Test 2:

Test 3:

Easy

Easy

Easy

Medium

Medium

Medium

Hard

Hard

Hard

Test

Do your experiment!

✓ Taste, smell, and look at your flavours as instructed

Can you identify the flavour?

Test

What did you notice?

Flavour guess

Confidence

1

Low
 Medium
 High

2

Low
 Medium
 High

3

Low
 Medium
 High

Explain

What did you learn?

Your results:

What does this mean?

Was your prediction correct?

Yes No

Suggested roles:

Sensory Scientist:

Records results

Flavour Chemist:

Helps decide the final flavour guess

Texture Technician:

Makes sure only one sense is changed at a time

Hygiene Hero:

Manages health and safety

The science: Sight, smell and taste all work together to communicate with your brain about flavour.

