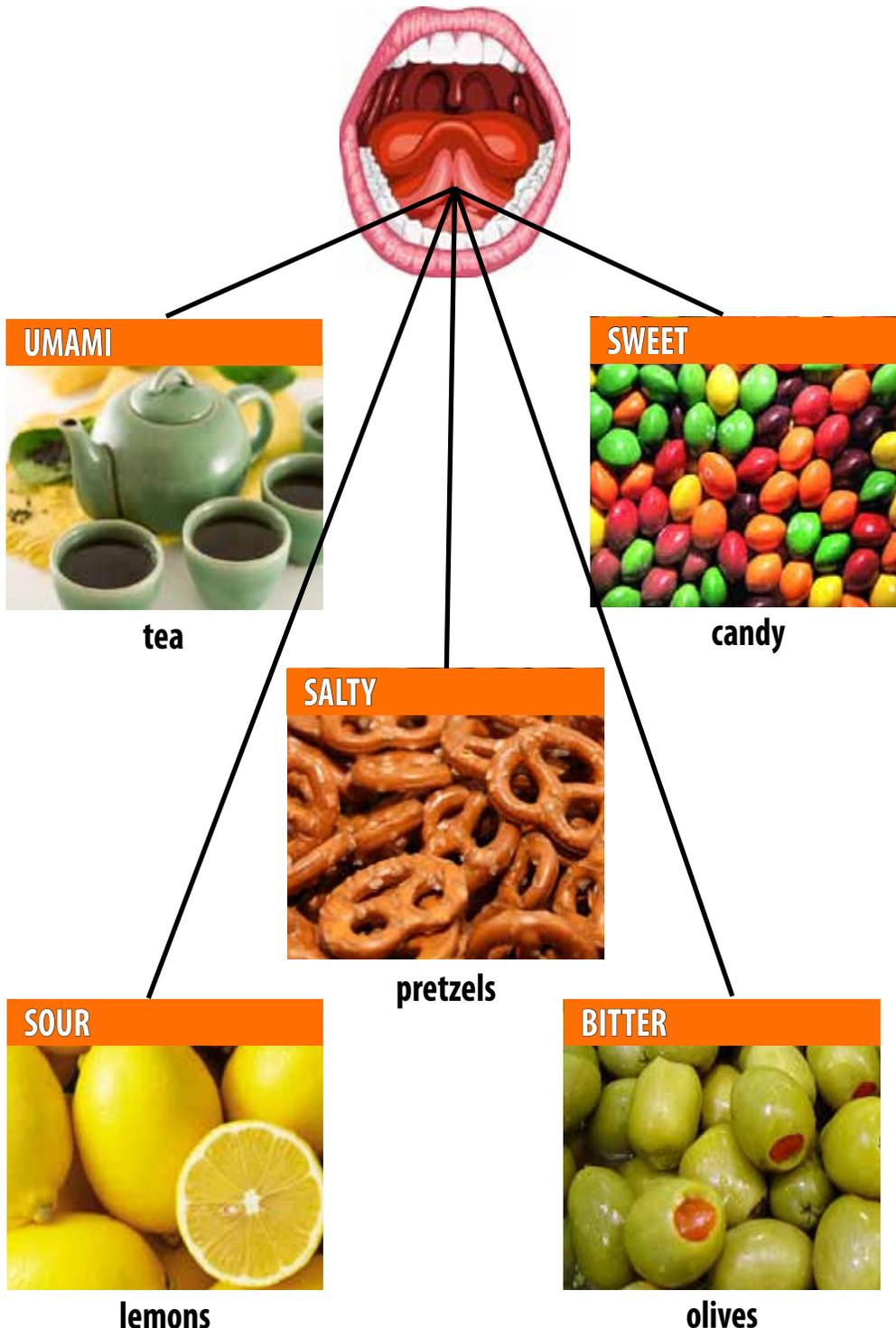


Tastes and Scents

By: Nancy Volk

Taste and the Tongue

When food or drink touches your tongue, your **taste buds**--which are made of special cells called **chemoreceptors**--sense the chemical present. This analysis is sent through nerves to the brain to be processed. Taste buds can interpret five different **sensations**: **sour**, **salty**, **bitter**, **sweet** and **umami** (savory).



MOST*

VOCABULARY

Bitter
Chemoreceptor
Salty Sensations
Sour
Sweet
Taste Buds
Umami

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New York State Standards

Elementary

Communicating, comparing and contrasting, generalizing, identifying

Standard 2: Information Systems: Key Idea 1

Skills and Strategies for Interdisciplinary problem solving:
Gathering and processing information

General Skills:

I, iii, v, x, xii, xx

Standard 4: Living Environment
Key idea 3: 3.1a

Tastes Test Chart

Name: _____

Date: _____

Item Number	Check One			Sensation	Other Comments
	Like	Dislike	Neutral		
1					
2					
3					
4					
5					
6					
7					
8					

MATERIALS NEEDED (Activity 1)

Cheese Flavored Tortillas
Lemon Slices
Potato Chips
Orange Slices
Sweet Candy
Peppermint Candy
Pickle
Bitter Chocolate

MATERIALS NEEDED (Activity 2)

8 Small airtight containers
(two containers per scent)

4 to 5 scents or fragrances

Perfume
Vanilla Flavoring
Lemon Juice
Cinnamon
Onion Powder
Almond Flavoring
Orange Flavoring
(Use your imagination!)

*Extend the experiment by having some fun with another "test subject" such as a relative or friend. Which scents are the hardest to pin down? Who's got an especially "knowing" nose?

Information for the Teacher

Taste and Scent Activity 1:

Prepare eight different containers with the numbers clearly labeled. The order should be the same as the items listed in the "Materials Needed" Column (left).

The students should try sample one altogether, and record their results. Then they can try sample two together, and record those results. It might be helpful to have a set of samples for each group or row to speed up the tasting process.

The students will discuss the process, and determine how to collect information from this activity regarding the whole class. It will be helpful to have sticky notes available to pass out to the students to capture ideas like their favorite flavor, their favorite texture, etc.

Teacher Graphing Ideas for the Classroom:

Use the following website for students to assist with graphing
<http://nces.ed.gov/nceskids/creategraph/>

Using the website as a reference tool, the students can now create a graph

Try a graph per week; use the bulletin board as a graphing center. Use a Ziploc baggie on the right hand side for center manipulatives which can be changed weekly to go with the new graph. Determine the topic for the week. Students engage with the center, and add their data to the graph. The graph can be discussed as a class, and the students can complete a graphing sheet at their center time. This helps prepare the students for life skills as well as the graphing requirements on standardized tests including NYS assessments.

Taste and Scent Activity 2:

1. Number the canisters one through eight.
2. Soak two cotton balls in each scent, and place each in its own container. Be sure to mix them up!
3. Prepare an answer key with the scents that match. Use this set up as a center or prepare numerous scent sets for a whole class activity.