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Name:	Group:	Date:	LAB 67
			FXPFRIMENT

THE RELATIONSHIP BETWEEN SMELL AND TASTE

STUDENT BOOK | Chapter 7, page 220

Goal

Determine the role of taste and smell in the perception of flavours of foods.

1.	What is the independent variable in this lab?
2.	What is the dependent variable in this lab?
Ну	pothesis
I thi	nk that
bec	ause

Materials

- 6 fruit purées of similar texture (e.g. baby foods) in containers marked A to F
- 6 teaspoons
- bandana
- · onion
- nose clip (optional)

Procedure

- 1. Assign a task to each team member.
 - Test subject: person who tastes the fruit purées.
 - Experimenter: person who handles the fruit purées.
- 2. Blindfold the test subject and ask him/her to block his/her nose.
- **3.** Have the test subject taste half a teaspoon of purée A. The test subject should try to identify the purée. Record the result.
- 4. Repeat step 3 with purée B.



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- 5. Ask the test subject to stop blocking his/her nose.
- **6.** Have the test subject smell half a teaspoon of purée C. The test subject should try to identify the purée. Record the result.
- 7. Repeat step 6 with purée D.
- 8. Hold a piece of onion under the nose of the test subject.
- **9.** Have the test subject taste half a teaspoon of purée E. The subject should try to identify the purée. Record the result.
- 10. Repeat step 9 with purée F.
- 11. If applicable, have the test subject smell and taste purées he/she did not recognize. The test subject should try to identify the purées. Record the results.
- 12. Record the real flavour of each purée.
- 13. Clean up and put away materials.

Results

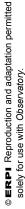
Record your results in the table below. Give the table a title.

Title:

	Identification of purées					
	Α	В	С	D	E	F
By taste only (blocked nose)						
By smell only						
By taste only (onion under nose)						
By taste and smell: unidentified purées						

Identification of different	pure	es
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Purée A:	Purée B:	Purée C
Purée D:	Purée E:	Purée F



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nalysis of the result	ts	
. How many purées did the	e test subject recognize by taste	with a blocked nose?
. How many purées did the	e test subject recognize by only s	mell?
. How many purées did the	e test subject recognize by only to	aste?
. Based on your results, de	oes smell contribute significantly	to the perception of flavours?
Are the results you obtain	ned conclusive? If not, what are t	he possible sources of error?
How could you improve t	the protocol for this lab?	
onclusion		
. Complete the following s		
Perception of flavour dep	pends	
. Was your hypothesis cor		



Name:	Group:	Date:	
APPLICATION			
1. What role does the tongue play	in the perception of flavour?		
2. What role does the nose play in	n the perception of flavour?		