



BIG QUESTION: How sensitive is the tongue to tastes?

Imagine yourself as a sailor whose ship is wrecked in a storm. You are washed up and abandoned on an uninhabited desert island.

You would have to keep yourself alive by hunting and foraging for new foods.

Most of the food would be unusual, new and strange. How would you know which food was safe to eat and which food harmful to you?

How could your tastebuds help you make decisions when choosing food on the island?

You are going to try some mystery samples of food.

Make a tasting scale. It should say 'no taste' at one end and 'very strong taste' at the opposite end.

Divide the scales into different levels between these two points, e.g. 1 – 5

Repeat this with each of the remaining samples.

Can you use your taste scales to plot a graph showing the range of results in your class?

TRY a sample with your eyes closed, and concentrate. How many of the five basic tastes can you identify? Think carefully, are they sour, bitter, salty, sweet or umami? How strong is each one? Mark this on your taste scale

