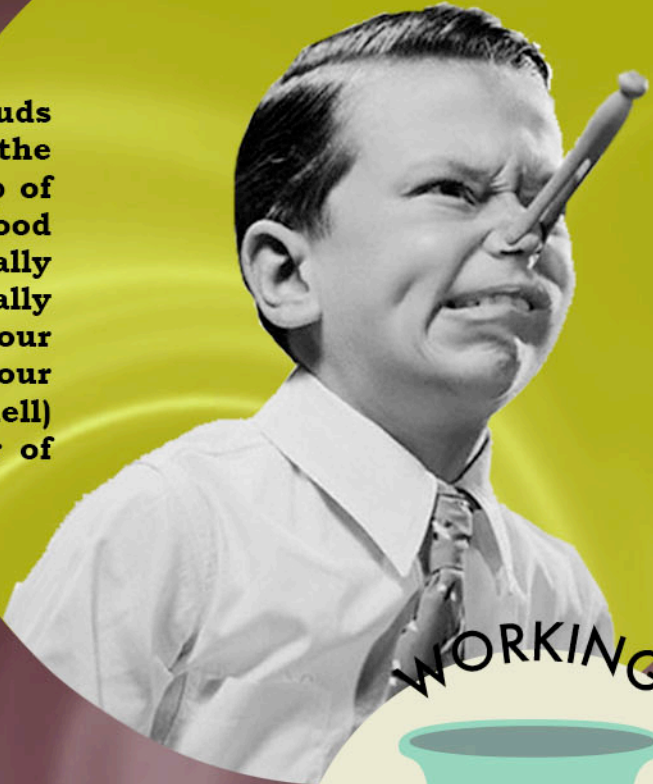




FLAVOUR SENSATION SCIENCE:

While the tongue has thousands of taste buds to measure the five basic tastes, the olfactory (smell) receptor cells at the top of the nasal cavity detect the smells of food flavours. Our sense of smell is actually responsible for up to 90% of what we usually call our sense of taste, but is actually our perception of flavour. This is why, when our nose is blocked, our olfactory (smell) receptor cells cannot detect the flavour of food, so eating is much less enjoyable.



N/C link LKS2:

Children should describe the simple functions of the basic parts of the digestive system in humans. Elsewhere, they should explore the rest of the digestive system, through activities such as modelling the digestive system, this should include work on the teeth

PREPARATION METHOD:

Mix up 1 tablespoon of cinnamon to 500g sugar and store in lidded pots to prevent anyone smelling it before they have performed the activity. Do not tell the children that the sugar is flavoured with cinnamon. Each group should have a pot of cinnamon between them and a teaspoon each.

RESOURCES

- Cinnamon To source
- Sugar
- Pots with lids to seal in the smell of cinnamon
- Teaspoons, 1 per person

WORKING

SCIENTIFICALLY

- Planning different types of enquiries to answer questions
- Taking measurements
- Recording data and results of increasing complexity
- Using test results to make predictions
- Reporting and presenting findings from enquiries
- Identifying scientific evidence that has been used to support or refute ideas or arguments