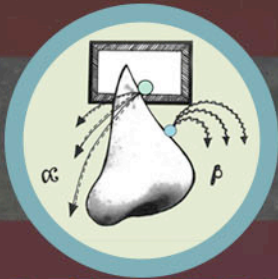


C3



SMELL: IDENTIFYING FOOD SMELLS

BIG QUESTION: How good is the nose at smelling?

A flavour is made up of building blocks of different single odour molecules. Each flavour is a very complex structure, you could imagine this to be like different coloured Lego bricks, all pieced together in different ways depending on the type and strength of each flavour.

Anosmia is the inability to smell.

It is possible to be 'anosmic' to single flavour molecules, which means that some people smell the same flavours differently to others. Most people can smell many hundreds of thousands of different aromas, the difficulty is being able to identify these by name.

Some people are better at retrieving smell names from their memory than others. They often have jobs like perfumers and flavourists and they are trained to be able to do this.



You are going to find out how difficult it is to identify a flavour using only your sense of smell.

Smell each sample in order, starting with Number 1

Do you recognise the smell?

For each one, write down what you think it is.

Your teacher will reveal the answers and you can give yourself a score!