



There has been a series of programmes on TV recently about a famous British chef called Heston Blumenthal and his restaurant, The Fat Duck. The chef created an unusual seafood dish using ingredients such as clams, baby eels, shrimps, oysters and seaweed. He presented it on a glass topped box covered in sand and sea shells and provided an iPod playing sounds of crashing waves. After working closely with scientists to understand that hearing really can enhance our appreciation of food, Heston Blumenthal used this knowledge to create this dish which he called 'Sounds of the Sea'.

BIG QUESTION:

Does sound (hearing) influence taste?

1. Fill one container with small marshmallows and label it Shaker 1.



2. Fill another one with dried peas or aqua gravel and label it Shaker 2.



3. Take a crisp from the bowl while someone else shakes Shaker 1 next to your ear.

4. Now repeat the process with Shaker 2.

5. How does the first crisp feel in your mouth? Write down your

6. How does the second crisp feel in your mouth? Write down your answer. Do not share your response until the whole group has completed the activity!



Was there a difference in the way the crisp tasted? If so, what was it? Write down your answer.