

**STORY STARTER**

There has been a series of programmes on TV 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'.

**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

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

OUTCOMES AND IMPLICATIONS:

The past few years have seen a boom in research into how sound plays a very important role in flavour perception.

Restaurant owners are starting to think more carefully about how sound can play a bigger part in our eating experience. Even a world famous ice-cream company is considering how different sounds can maximise the enjoyment of each of its flavours of ice cream. Some restaurants also make people eat faster or slower according to the speed of the music played in the restaurant.

Have you noticed that crisps are sold in packaging that sounds crisp and crunchy? This is because it helps to make the crisps more appealing by suggesting the contents are fresh and crunchy. Could you imagine eating crisps from a soft bag?

FLAVOUR SENSATION SCIENCE:

This is an example of a 'cross modal' response, how one sense affects another. In this case, what we are hearing can affect our perception of 'mouthfeel' (touch) and even taste. The loud, rattling sound makes us think the crisp is crunchier, as we are hearing 'crunchy' sounds. Interestingly, we have also discovered that the changes in sound can also affect the taste, with a heightened salty taste when listening to the rattle noise. This is a new area of research; how is it that sound can affect taste?

Heston Blumenthal worked closely with scientists at Oxford University and reported that eating an oyster while listening to the sea made it taste stronger and saltier than when they ate an oyster while listening to farmyard noises