



BIG QUESTION: Does our sense of touch influence taste?

Your teacher has brought in a newspaper article about a famous designer in the Netherlands who created a really unusual set of knives, forks and spoons to see if this affected the way food tastes. She used a range of materials including steel, silver, ceramic, glass and plastic and made unusual shapes and textures, with knobby bumpy bits and curvy or jagged edges.

The article described how her work has inspired scientists to carry out investigations looking at links between what we touch and what we taste. However, there is still lots to be learned about this

You will be making textured plateware.

What could we coat a ceramic dinner plate with to give it a rough, bumpy feel?

Take a biscuit from the rough, textured plate. Eat the biscuit and simultaneously touch the textured plateware.

How does the biscuit taste?

How does it feel in your mouth?

Repeat this experiment, eating a piece of biscuit from a smooth plate, asking the same questions.

Did you eat one piece of biscuit faster than the other?

Was there a difference in how the biscuit from the rough plate and the biscuit from the smooth plate felt in your mouth? Write down your answers.

If you noticed a difference between the two biscuits, can you describe the difference? Write down the answer.

Which biscuit would you describe as Kiki and which as Bouba? Why?