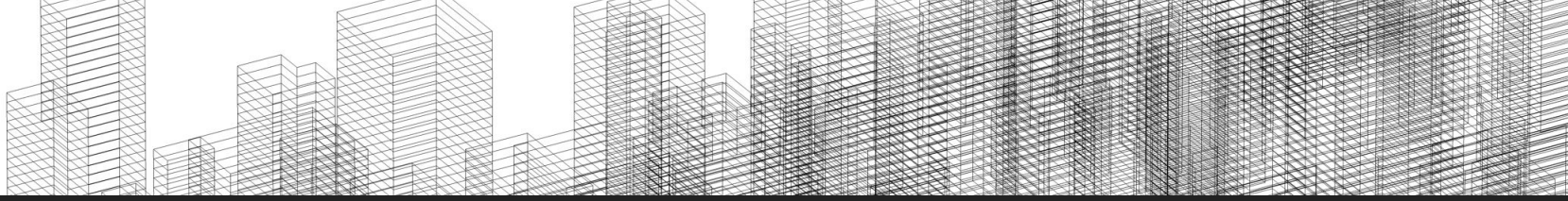




SCIENCE FAIR PROJECT LOG BOOK

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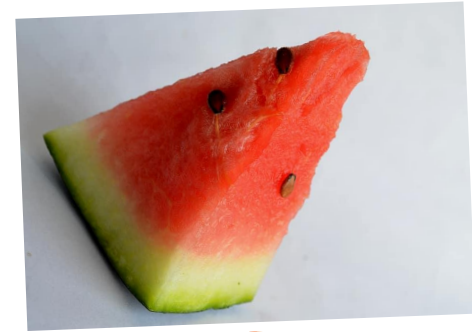
*Niya &
Laiba*



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Grade: 5
Logbook

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WHAT IS THIS PROJECT ABOUT?

This project is about how smell can affect our taste, We will do an experiment to prove it does. We will take different types of food and eat it while smelling something and check if it will affect our taste by no taste, a little bit of taste or fully taste.



WHAT IS OUR HYPOTHESIS?

We believe that our smell can affect our taste because our nose is connected with our mouth. When we smell while eating whatsapp ok



WHAT ARE WE GOING TO DO TO PROVE OUR HYPOTHESIS?

We will do experiments on ourselves and our siblings to see if our hypothesis right or wrong Then we will take some food and eat it while there is a strong smell of good or bad. Then we will ask our participants if they were able to taste something, a little bit or nothing of the food.



MATERIALS

Food

*Lemons/orange(sour), Hot sauce(spicy),
Cake(sweet) and Tomato(umami).*



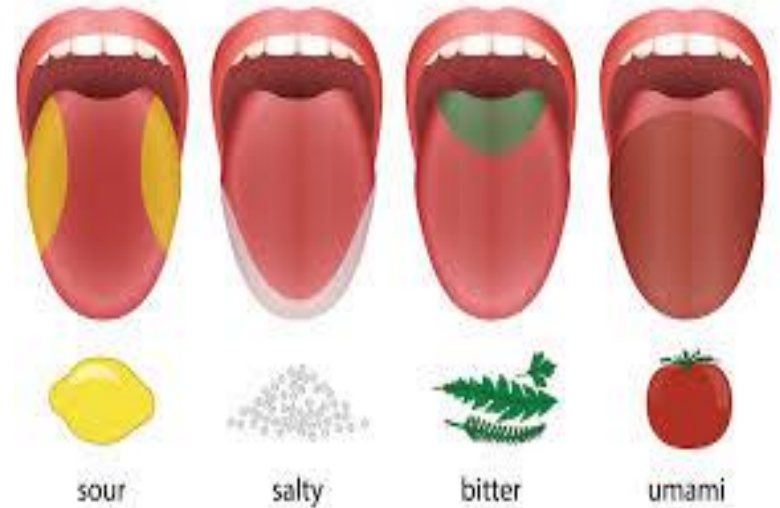
WHAT IS TASTE?

Taste is what gives us the ability to let us know the flavor of food. Do you have a favorite food? If so, then do feel happy when you eat it? If you do then that's because of taste. It allows you to know the flavor of food with the help of taste buds. These are the flavors of food : bitter, salt, sweet, sour and umami. These are different types of tastes. They are the things you taste in your food you eat every day, they can even make you happy!



WHY IS TASTE IMPORTANT?

The sense of taste is important because when nutrients or other chemical compounds activate specialized receptor cells within the oral cavity, taste helps us decide what to eat and influences how efficiently we digest these foods. We use our sense of taste to identify nutritious food items.



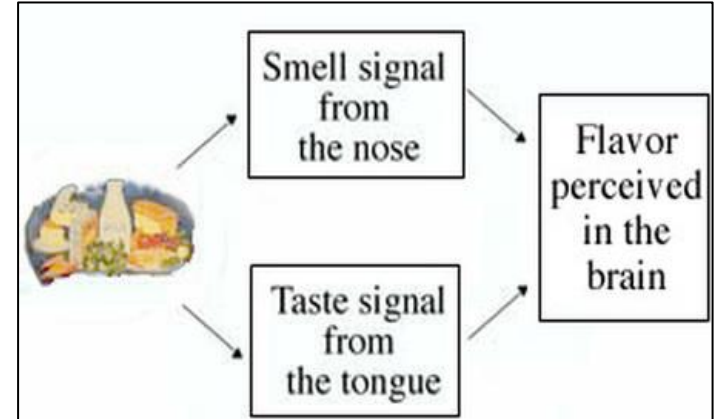
HOW CAN WE TASTE FOOD?

We can taste food because of papillae (puh-PILL-ee), and most of them contain taste buds. Taste buds have very sensitive microscopic hairs called microvilli (mye-kro-vill-eye). Those tiny hairs send messages to the brain about how something tastes, so you know if it's sweet, sour, bitter, or salty.



HOW CAN SMELL AFFECT TASTE?

Our nose is connected with our mouth so the smell can change the taste, for example if you're eating your favorite food but there's a strong smell of fish your food would taste like fish or it would taste like nothing. Sometimes when you eat something you're actually tasting it!



WHAT IS UMAMI?

Umami is one of the core fifth tastes including sweet, sour, bitter, and salty. Umami means “essence of deliciousness” in Japanese, and its taste is usually described as the meaty, savory deliciousness that deepens flavor!



WHY ARE WE DOING THIS PROJECT ABOUT HOW SMELL CAN AFFECT TASTE

We are doing this project because if we are eating and there is a really bad smell then we won't know the taste of something and then we won't find an interest for it, we won't want to eat it so we will probably stop eating it and go for some sweeter food, you could keep eating it because you remember what happened the last time you ate a healthy food so you keep eating junk food. Then you try eating some healthy food but you ate junk for so long you won't want it, so you eat junk and then you got diabetes, that's really bad. So we are trying to prove that smell can affect taste so that won't happen. Long story, short reason!



WAS OUR HYPOTHESIS RIGHT OR WRONG, HOW?

Our hypothesis was right. When we did the experiment we did not taste the donut at all, we were able to taste the tomato we tasted the lemon and the hot sauce is very strong so smell can't affect things that are strong.

RIGHT

Or

RIGHT



WHAT DID WE TASTE?

Foods	Niya	Laiba	Adult Volunteer 1	Adult Volunteer 2
Donut(Sweet)	Nutella	Nutella	Nutella	Nutella
Tomato(Umami)	Nutella	Nothing	Nutella	Tomato
Lemon Juice(Sour)	Lemon Juice	Lemon Juice	Nothing	Lemon Juice
Hot Sauce(Spicy)	Hot Sauce	Hot Sauce	Hot Sauce	Hot Sauce

Niya &
Laiba

Thank you for listening to our
science fair project!

