

Junior High Science Fair Log Book

Emotional Servings

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1. Introduction

In this experiment, (Emotional servings,) we conducted a thorough search and investigation to figure out if the way you serve a meal, affects the taste. We came up with a hypothesis, used the scientific method, and followed the steps on the cysf platform to complete our project.

2. Hypothesis

We believe that food tastes better when served well because the presentation enhances sensory anticipation(Your eyes see the way the food is served, telling the brain it's going to be better than a non-well served cuisine), leading to exceptional enjoyment and appreciation of flavors.

3. Materials

For this experiment, we will be using the materials needed as follows:

Wrap products(lettuce, cheese, tomatoes, turkey, etc), a table, chairs, and a body temp. thermometer

4. Procedure

1. Found subjects and appropriate time
 2. Found setting
 3. Bought and prepared food
 4. Seat subjects and finish preparations
 5. Experimental group comes in and serves subjects
 6. Control group comes in and serves subjects
 7. After meal, we asked them to rate both meals, which was better, and why
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5. Data & Observations

Control Group: They enjoyed the meal, and rated it well. They seemed to enjoy the sanitation and good manners.

Experimental Group: They acted disgusted, and immediately asked why Theodor wasn't wearing gloves. They rated the meal poorly.

Data: The research site we used most was Science direct,

(<https://www.sciencedirect.com/science/article/abs/pii/S0195666314001032>)

And it still didn't disclose any info on this subject.

6. Analysis

The subjects were in a better mood when we served friendlier.

They seemed disgusted when we were mean and less sanitary.

7. Conclusion

We conclude that the way you serve something definitely affects the taste.

8. Changes We would Make Next Time

Definitely be more prepared, and bring extra supplies.

9. Log Updates Per Day

02/07/2024

Today, Theodor and I uploaded our project name, and our question, because it's due in two days.____

03/04/2024

Today, we are going through the checklist, and making sure to go step by step in order to get as far as we can.

03/06/2024

Today we went through the cysf platform, and completed half the instructions and steps to conducting our experiment. We uploaded our hypothesis to the site, finished our research, and transferred our declarations to the locality. Uploaded procedure to platform, later tonight.

03/07/2024

I attached the logbook to the site, took photos, and planned our experiment. We also took the stress of fixing Theodor's computer, realizing that we failed and had to start over today's work.

03/08/2024

I found some research that was a bit close to our topic and added it to the site, along with just reading the sights in our bibliography.

12/03/2024

Today we finished updating our research till after the experiment, and went to find our test subjects.

13/03/2024

Today, we finally did the experiment. With a series of test on a number of people, we concluded that the serving does, in fact, affect taste. All of them gave the regular serving a %, while the poor serving was rated over all 2.5/5

14/03/2024

Today, we finished loading up the data to the cysf platform, and completed our work! On to decorating our trifold.

10. References

Bibliography:

(<https://www.sciencedirect.com/science/article/abs/pii/S0195666314001032>)

(<https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1600-0722.1979.tb00705.x>)

(<https://my.clevelandclinic.org/health/body/24684-taste-buds>)

(<https://sciencing.com/science-fair-project-ideas-8676256.html>)

Videos

(https://www.google.com/search?sca_esv=7479081811d2e948&rlz=1C1GCEB_enCA1098CA1098&sxsrf=ACQVn0_KNqvwZvLALm11wOh0H9cUvavRHQ:1710256005388&q=how+to+decorate+a+trifold+for+the+calgary+youth+science+fair&tbm=vid&source=lnms&sa=X&ved=2ahUKEwiThbSngO-EAxUoNzQIHT5yDKAQ0pQJegQICBAB&biw=1280&bih=585&dpr=1.5#fpstate=ive&vld=cid:d70eb29a,vid:EwUhPbk94FU,st:0)
