

### Activity 1 – Preparation and answers

Label the sample cups with the blind numbers and pour each stock solution into each cup.  
1 mark for every correct answer.

152	632	789	236	012
<b>Sweet</b>	<b>Salty</b>	<b>Sour</b>	<b>Water</b>	<b>Bitter</b>
10g sucrose + 1 litre H <sub>2</sub> O	2g NaCl (non iodised)+ 1 litre H <sub>2</sub> O	0.3g Citric Acid + 1 litre H <sub>2</sub> O		0.3g Caffeine + 1 litre H <sub>2</sub> O

### Activity 2 – Preparation and answers

Fill sample cups with 2 tsp of Milo powder. This exercise is not scored.

- Hold (block) your nose and pour the Milo into your mouth. Think about the taste your tongue is perceiving. What is it? **SWEET**
- Now un-pinch your nose and what do you perceive? **CHOCOLATE FLAVOUR**
- Can you explain why your answers to the two questions above are different?

**In Part A you can only perceive sweet as your nasal cavity is blocked, whereas in Part B when your nose is unblocked the odour can travel up your nasal cavity and signal to your brain that there is a chocolate flavour in your mouth.**

### Activity 3 – Preparation and answers

Label cups with blind numbers and fill as per below - can do this with any two different products, must look the same though - so two different brands/flavours etc, could be cheese, butter (salted vs. unsalted). **Two marks for correctly identifying which sample is different, three marks for describing why it is different.**

120	896	452
Cheese A	Cheese A	Cheese B
		<b>DIFFERENT</b>

120	896	452
Lite yoghurt ( less sugar)	Lite yoghurt ( less sugar)	Normal yoghurt
		<b>DIFFERENT</b>

