

Year 6 Science

Does colour
affect how
we taste
things?



We look at our food before we eat it. Our eyes send messages to our brain so we can predict the taste and flavour of what we are going to eat. Maybe it will be salty, sweet, sour or bitter?

If you see a yellow drink you might predict it will taste like lemon or banana. We use colours to help us know if fruit and vegetables are ready to eat. Some companies add colours to food so we will want to eat it. The more red an apple is, the more you might think it tastes sweet.

Did you know that there are restaurants where people eat in complete darkness!

**Can you design an investigation to answer the question
'Does colour affect how we taste things?'**

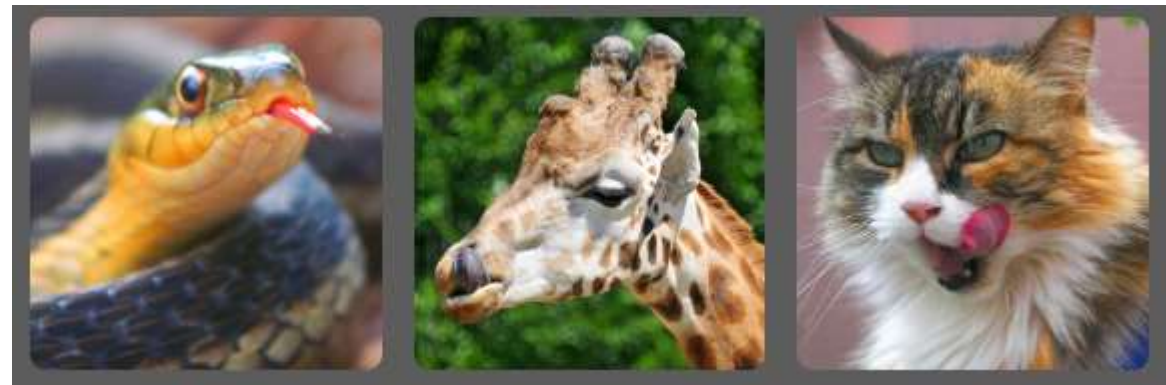
You should think about:

- What will you measure, and how?
- How will you record it?
- What do you need to do to make sure it's accurate?

One idea could be to blind fold different members of your family and ask them to rate different foods of different colours. This would make an interesting scatter graph that you could look for patterns in.

It might be interesting also to ask your volunteers to rate the food on its characteristics (saltiness, sweetness, etc.).

You will have to put some thought into ensuring that the results are as fair as possible.



Bonus question

Which of the above tongues is the odd one out- a snake's tongue, a giraffe's tongue or a cat's tongue?

Send us your answer and your thinking behind it!

You can present your answer any way that you want. It could be a PowerPoint, a poster, a short video, a collage or anything else you can think of.

We would love to see your investigation and results; please email it to us at stpetersy6@sthelens.org.uk