

# Little Scientists

## Taste & Smell

### Yum or Yuck?

The senses of smell and taste combine at the back of the throat. When you taste something before you smell it, the smell lingers internally up to the nose causing you to smell it.

Below is a diagram of five basic flavours and where on our tongues we taste them. Umami is a fifth flavour taste that translates from Japanese meaning “pleasant, savory taste” or “yummy”. It’s the taste of meats or high protein foods.



### Taste Test

Take small amounts of four basic flavours such as; bitter = cocoa powder or dill, salty = salt, sour = lemon juice or vinegar, and sweet = honey or sugar, dab a little on each of the areas of the tongue responsible for sensing that flavour. How well can you taste something that is sweet if you put it on the side of the tongue where we taste sour. Experiment with different flavours on different areas of the tongue.