

Instructions

Read the information below about the sense of taste and answer the questions that follow.

The Sense of Taste

The sense of taste allows us to experience different flavors through our taste buds, which are primarily located on our tongue. There are five basic tastes that our taste buds can detect:

- **Sweet:** Usually indicates the presence of sugar or other carbohydrates.
- **Sour:** Often associated with acidity, as found in lemons or vinegar.
- **Salty:** Relates to the presence of salt in food.
- **Bitter:** Often a warning signal, as many bitter substances can be toxic.
- **Umami:** A savory taste found in meats, cheeses, and some vegetables.

Our sense of taste works together with our sense of smell, which enhances our ability to enjoy and distinguish food flavors. Additionally, taste can be affected by other factors like temperature and texture.

Questions

1. What are the five basic tastes our taste buds can detect?

Type your answer here...

2. Which taste is often associated with sweetness and carbohydrates?

Type your answer here...

3. What role does smell play in the sense of taste?

Type your answer here...

4. Why is bitter taste often considered a warning signal?

Type your answer here...

5. Can you think of an example of food that has an umami flavor? List it below.

Type your answer here...

Activity

Try tasting different foods at home. Choose five foods and write down their taste (sweet, sour, salty, bitter, or umami).

1. Food 1:

Type the food here...

Type the taste here...

2. Food 2:

Type the food here...

Type the taste here...

3. Food 3:

Type the food here...

Type the taste here...

4. Food 4:

Type the food here...

Type the taste here...

5. Food 5:

Type the food here...

Type the taste here...