



Lesson Plan

Title	Human senses: Taste and smell
Aims of the lesson:	The aim of the biology lesson is to examine the link between the sense of taste and smell. Self- experience in an atmosphere of fun and competition will help students to gain new knowledge and arouse their curiosity.
Learning Outcomes	Students learn how the human senses are functioning. Separate classes on vision and hearing often could be using interesting optical or acoustic experiments. In contrast, learning about the sense of smell and taste is limited to memories of their function when discussing other topics.
Methodology	Lecture (introduction) Work in groups on experiment
Resources	 apple and onion cut into very small cubes toothpicks blindfolds to tie eyes
Content of the classes	The teacher explains that sensing odors is possible thanks to olfactory cells present in the nasal cavity. In contrast, identification of taste depends upon the buds located on the tongue. Smell quiz The teacher indicates that the person is able to recognize about 3,000 odours. Then the kids are given sets of different essential oils (such as rose, vanilla, pine, basil, etc.). The labels on the bottles are covered. Students are asked to recognize familiar scents. Students write replies on pieces of paper, then the teacher gives the correct name of aromas. The best student in class is being awarded.
Practical exercise	 Experience "The interaction of taste and smell " Things needed: apple and onion cut into very small cubes toothpicks blindfolds to tie eyes The kids work in pairs. One person covers eyes with blindfold, the second gives small pieces of apples and onions on toothpicks (several times in different order). The student must recognize the product eaten. The test results are saved. Then experiment is performed again, but blindfolded participants, in addition, have also clogged nose. Later, people working in pair switch roles, so that everyone can perform the same set of tests. At the end pairs analyze the results and try to draw the appropriate conclusions.



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Results Students in the second variant of the experience (clogged nose) had problems recognizing eaten products. They were surprised by this.
Conclusions The sense of taste and smell are linked partially to each other. In- depth differentiation of taste occurs only under the influence of smell, so the distinction of onions from apples with blocked nose can be problematic.



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