**Taste sensitivity: (end of Course 1)**

Taste sensitivity, described at the end of Course 1, is the term used for the relative intensity of gustatory sensations provided by various stimuli. Taste sensitivity is multifactorial and thus arises from the interaction of hereditability and experience. The goal of this activity is to make a prediction about your own taster status and then to test your prediction. This activity can be accomplished individually or in groups.

Goal 1: Students will develop a process for determining taste sensitivity status without the PROP taster strips. This is best accomplished when students work together to develop one survey as a small group. Encourage students to each contribute an idea and bring those together for their final product.

Instruct students to:

* Write a series of questions to determine whether an adult is a supertaster, normal taster, or non-taster. Also develop a way to "score" these questions to determine taste status. In other words, students are developing a taste status survey. Aim for at least 5 *items*, each item is one survey question.
* Students will also need to answer these questions and reflect on their own perception of their taster status, to evaluate the validity of the survey. The resource below will be helpful with your assessment of the survey.
* <https://www.scientificamerican.com/article/super-tasting-science-find-out-if-youre-a-supertaster/>

Goal 2: Students test their taster status

* Kits can be ordered from this website: <https://supertaster.com/>
* Alternately, PTC paper strips without the accompanying materials are cheaper from many web retailers.

Goal 3: Evaluate your survey

* Students will answer the following prompts:
  + Was your survey accurate in assessing your taster status?
  + And if you tried out your survey on multiple participants, was it accurate for them?
  + If your survey was not accurate, brainstorm possible explanations and improvements.