

TEXTURE INVESTIGATOR!

Use this card to record your data as you complete the experiments in
“THE BATTLE OF **CRISPY** VERSUS **CRUNCHY**.”

PART 1: EXPLORE!

Taste each of the foods you're investigating. Would you categorize them as **crispy** or **crunchy**? Write their names in the categories below:

FOODS I THINK ARE CRISPY	FOODS I THINK ARE CRUNCHY

PART 2: LISTEN

Listen carefully as you eat each chip or cracker. Would you rate the sound it makes as you chew it as **low-pitched** or **high-pitched**?

Circle your rating for each food below:

FOOD 1: _____

1	2	3	4	5
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LOW-PITCHED

HIGH-PITCHED

FOOD 2: _____

1	2	3	4	5
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LOW-PITCHED

HIGH-PITCHED

FOOD 3: _____

1	2	3	4	5
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LOW-PITCHED

HIGH-PITCHED

PART 2: LISTEN

Analyze Your Results:

In general, people rate foods that make **higher-pitched** sounds when they chew them as **crispy**.

They rate foods that make **lower-pitched** sounds when they chew them as **crunchy**.

Based on your listening observations, which foods sound crispy? Which foods sound crunchy?



FOODS THAT SOUND CRISPY	FOODS THAT SOUND CRUNCHY



PART 3: MEASURE

Record how much force it took to break each chip or cracker. (Remember, 1 pound = 16 ounces.)

FOOD 1: _____

TEST 1: _____ OUNCES	TEST 2: _____ OUNCES	TEST 3: _____ OUNCES
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FOOD 2: _____

TEST 1: _____ OUNCES	TEST 2: _____ OUNCES	TEST 3: _____ OUNCES
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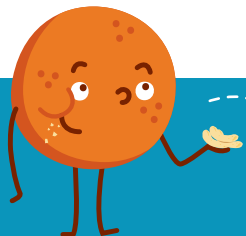
FOOD 3: _____

TEST 1: _____ OUNCES	TEST 2: _____ OUNCES	TEST 3: _____ OUNCES
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Analyze Your Results:

_____ took the **most** force to break.

_____ took the **least** force to break.



When you ate those foods earlier, did you think they were crispy or crunchy? Is there a connection between how much force it takes to break a food and whether it's crispy or crunchy?