





We eat different food every day.

Food can be sweet, salty, sour and bitter.

How do we distinguish the taste of food?







The are thousands nerve sensors on our tongue.

Some of them react to sweet food, others to salty food.

When we eat these sensors send information to our brain.

And so we learn what the taste of food we eat is.

But the tongue must be wet!



## ExperimentNº1



Dry your tongue with a napkir

Then put some sugar on your tongue. You will feel no taste.

The conclusion: Our tongue should be wet to feel the taste of food.

When we are healthy our tongue is wet, so we can feel (recognize) the taste of food.



## ExperimentNº2

- Put a little salt on the back part of the tongue. You will feel nothing.
- Put a little salt on the front part of the tongue. Salt is very salty, is not it?
- There are different nerve sensors on your tongue.



## Conclusion:

- The taste of food we eat depends on the nerve sensors.
- There are four types of nerve sensors. They distinguish sweet, salty, sour and bitter food.
  There are thousand of nerve sensors on our tongue.
- Our tongue should be taste of food.