

Can You TASTE the Difference?

A TASTE PROFILE ANALYSIS OF CONVENTIONAL VERSUS LOCAL FOODS

PURPOSE: *Work with your teacher to develop a “Taste Testing Lab” that will determine if there is a difference in taste between conventional produce purchased form a supermarket and produce purchased from a local source, such as a farmer’s market or CSA program. You will work with a partner to complete your procedures and collect data. Then, as a class we will compile our data and compare the results. Finally, we will determine a quality other than taste should be tested between conventional and local foods.*

Question: What do we want to find out?	
Variables: How I will make sure it is a fair and valid test?	Independent variable (one I will change) Dependent variable (how I will measure the results)
Hypothesis: (Test) What is being changed? (Prediction) What we think will happen - what will be the result?	If. . . Then. . .
Control Group: What will we compare our results to?	
Constants: Variables to keep the same	
Procedure: What we will do (number each step) - should account for independent variable, dependent variable, control group and constant	

Materials: List of what we will need	
Results: Data and Graphs from the Lab	
Observations: -Use words to describe what happened during the experiment- details! -What is not included in the data table?	
Claims and Conclusion: -Make a claim about what you have learned and then back it up with evidence -Refer to both your claims and evidence AND your hypothesis	
Reflection: -Explain anything that happened you did not expect -discuss sources of error	
Next Testable Question: What experiment would you do next?	