5-18 "FACTS ABOUT TASTE"

1. What percentage of what we think as taste is actually smell?

2. What affects flavors?

3. What is the difference between taste and flavor?

4. What 5 flavors can the receptor cells on the tongue react to?

5. What 3 factors affect the touch of food inside our mouths?

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6. What is the most important tool in the kitchen? _____