



**CALIFORNIA STATE SCIENCE FAIR
2002 PROJECT SUMMARY**

Name(s) Dustin H. Philpott	Project Number 22284
Project Title How Sight Affects Your Taste	
Objectives/Goals The objective is to determine if your sight has an effect on your taste. Abstract Methods/Materials I selected 30 volunteers that liked the taste of ketchup and were not color blind to taste three different colored ketchups made by the same company and had the same ingredients except added food colorings. I blind folded each volunteer taste tester and asked each to taste the three different colored ketchups, red, green, and purple, using french fries as my taste food. Each tester was asked which sauce they liked best, and if they could tell any difference in the taste of the ketchups. The blind fold was then removed and the tester was asked which sauce they would least like to eat. All answers were recorded. Results Most volunteer taste testers couldn't taste any difference between the sauces blind folded. Most volunteers choose the green colored ketchup as the one they liked best blind folded. When the blind fold was removed all tasters chose either the purple or the green that they would least like to eat. Conclusions/Discussion I concluded that most people tested couldn't tell any difference between the sauces while blind folded. When the blind fold was removed they were asked which color ketchup they would least like to eat. All testers chose either the purple or green colored ketchup. I concluded that it is because of our visual perception and recognition that we have been raised that ketchup is to be the color red.	
Summary Statement How your sight effects your taste.	
Help Received Science class, family and friends helped with taste testing, mother helped with research.	