



CALIFORNIA SCIENCE & ENGINEERING FAIR 2019 PROJECT SUMMARY

Name(s) Danna Coria	Project Number J0404
Project Title Can You Take the Heat?	
<p style="text-align: center;">Abstract</p> <p>Objectives The objective of this study is to figure out if there is a cultural difference in how much spice can be handled with the following 3 cultures: Caucasian, Hispanic, and Asian.</p> <p>Methods Milk, Almond Milk, Banana, Xxtra Flamin Hot Cheetos, Oranges with Chilli Powder, Chips with Salsa, Atomic Wings, Tapatio Ramen Noodle Soup, 5 test subjects from the background of Asian culture, 5 test subjects from the background of Hispanic culture, 5 test subjects from the background of Caucasian culture, Plates, Napkins, Forks</p> <p>Results My graphs here show what each of my test subjects for each culture thought of each food they tried. Their opinions were based on how spicy each food was. The rate was 0-6. 0 meaning not spicy at all and 6 meaning very spicy. I had 5 people per culture. The foods they tried were chips and salsa, Xxtra flaming hot Cheetos, Atomic Wings, Oranges with Chilli Powder, and Tapatio Ramen Noodle Soup. My test subjects also had the option to have milk and bananas to cure the spiciness. According to my data tables, the least spicy food was the Tapatio Ramen Noodle Soup and the spiciest food were the atomic wings. My hypothesis was that the Hispanic culture was gonna be the one to handle the spiciest foods because of their cultural foods and the spiciness. I did not get the results I expected because now that I look at it comparing the Hispanic bar graph and the Asian bar graph there were some major and not major differences. I was surprised with some of the data I collected because for example, the Asian culture handled the Xxtra flaming hot Cheetos and the atomic wings better than the Hispanic culture. The Caucasian culture could just not handle any of the spicy foods well. The data proves that the Asian culture was able to handle the food best because there are some differences for example when I mentioned the Xxtra flaming hot Cheetos and the atomic wings compare the Hispanic graph and the Asian graph and there is where you will find your answer.</p> <p>Conclusions After all my research and all my testing, there is a cultural difference in how much spice can be handled. The culture to best handle spicy food was the Asian culture. I know I am correct with my final answer because for example most of the Asian culture put a 0 for how spicy the oranges with chilli powder was. The Hispanics put an average of 0 and 6. The Caucasian culture put an average of 2. Also for most of them, the Asians put 2 or 4 while the other cultures put 4 or 6. I got my results basically I tested by starting with least spicy foods and moving on to the extremely spicy ones. I also had the test subjects have milk or</p>	
Summary Statement In my project I am trying to figure out if there is a cultural difference in how much spice can be handled between the cultures hispanic, caucasian, and asian.	
Help Received I had my teacher Elizabeth Kayee Conrad help with the foods and cultures I could test.	