**Appendix 5: Post-Experiment Assessment**

**Experiment** **A: Flavor with olfaction and in the absence of olfaction**

1. How many of the 6 beverages were identified correctly without olfaction?
2. How many of the 6 beverages were identified correctly with olfaction?
3. Based on your assessment of the number of correct answers and degree of confidence, write a statement describing the relationship between the perception of flavor and olfaction. If there is no relationship demonstrated provide a possible explanation.

**Experiment B: Flavor with congruent and incongruent visual cues**

1. How many of the ten beverages were correctly identified?
   1. Of those correctly identified, how many were tasted with congruent visual cues (the color matched the flavor)?
   2. Of those correctly identified, how many were tasted with incongruent visual cues (the color did not match the flavor)?
   3. Of those correctly identified, how many were tasted with no visual cues (there was no color to the beverage)?
2. Based on your assessment of the number of correct answers and degree of confidence, write a statement describing the relationship between the perception of flavor and visual cues. If there is no relationship demonstrated provide a possible explanation.
3. What procedural change do you think could be made to this portion of the lab to obtain a more accurate assessment of the impact of vision on flavor perception?

**Experiment C: Scent with no visual cues, congruent and incongruent visual cues**

1. How many scents were identified correctly without any visual cues (blindfolded)?
2. How many scents were identified correctly that had congruent visual cues(#2,4,5,7)?
3. How many scents were identified correctly that had incongruent visual cues (#1,3,6)?
4. Based on your assessment of the number of correct answers and degree of confidence, write a statement describing the relationship between the perception of scent and visual cues. If there is no relationship demonstrated provide a possible explanation.

**Experiment D: Create your own hypothesis**

1. What was your group hypothesispertaining to which parameters you thought would allow the subject to most accurately identify flavor?
2. Under which set of conditions did the subject most accurately identify the strawberry candy?
3. Under which set of conditions did the subject most accurately identify the lemon candy?
4. Under which set of conditions did the subject most accurately identify the orange candy?

**Connecting the Dots between Lecture and Lab**

Anatomy and physiology are integrally related. Using your knowledge of sensory pathways, discuss with your group the physiologic processes that are involved in vision, taste and smell. Include information on the associated sensory receptors, transduction and the sensory pathway.