



**CALIFORNIA STATE SCIENCE FAIR  
2008 PROJECT SUMMARY**

<b>Name(s)</b> Megan R. McAtee	<b>Project Number</b> <b>J0618</b>
<b>Project Title</b> Tasty Confusion: The Effect of Color on Taste	
<p style="text-align: center;"><b>Abstract</b></p> <p><b>Objectives/Goals</b> If 4th and 7th grade students eat vanilla yogurt dyed pink, blue, and yellow, then they will guess the flavor that goes with the color rather than the actual flavor.</p> <p><b>Methods/Materials</b> vanilla yogurt, food dye: yellow, blue, and red, about 30 subjects that don't know about your experiment, dixie cups, water, clipboard, pencil, data sheet, mixing bowls, spoons</p> <p><b>Results</b> The experiment shows that color can affect taste. Out of 105 samples, 90 flavors were guessed incorrectly. Only two seventh graders guessed all three yogurt flavors correctly.</p> <p><b>Conclusions/Discussion</b> The experiment was performed to see if color could affect taste. It was predicted that color would affect taste. The data shows that the hypothesis was correct and color can affect taste.</p>	
<b>Summary Statement</b> Fourth and seventh grade students are more likely to judge food taste by color than actual taste.	
<b>Help Received</b> Mother helped get student to experiment site and collect materials.	