

# Activity Corner

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## Onion and Apple Sense Experiment

### Activity

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Grade Level: Any  
Subject Area: Self-Concept



### Talking Points

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#### Activity Extensions:

- Think about other foods with similar textures. Would the process work for them as well?
- List the five senses. Discuss their importance. What are some things that we would have difficulty doing if we couldn't see, taste, etc.
- How do people who do not have all five senses compensate?

#### Materials:

Onion  
Apple  
Handkerchief (or something that could be used as a blindfold)  
Knife

#### Directions:

- Chop up small bits of the apple and onion. Be sure to remove peeling and skin.
- Blindfold a student and have them hold their nose.
- Give the student a bite of the apple.
- Give the student a bite of the onion.
- The student will be unable to distinguish between the apple and the onion. Without our senses of sight and smell, all foods would be the same.

#### Agriculture Connections:

- Apples and onions are agricultural products. Are either of these foods grown in Oregon?
- (Yes, onions are a top ten commodity in Oregon and the state ranks #2 in the nation for onion production. Umatilla is the top county for apple production in Oregon and apples are #22 on the leading commodity list.)

#### Health and Nutrition:

- Classify the two foods into appropriate food groups.
- Discuss nutritional values of each.
- List other foods that belong in those same food groups.
- Determine the number of daily servings that one should eat from those food groups.



This activity was adapted from the Tennessee Foundation for AITC and provided by Oregon AITC  
<http://AITC.oregonstate.edu>