



**ENRICHIR SA PEDAGOGIE PAR UN
USAGE APPROPRIE DES 5 SENS
(ATELIER)**

Institut du Goût

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Responsable Formation

Senso⁵,
15 sept 2006

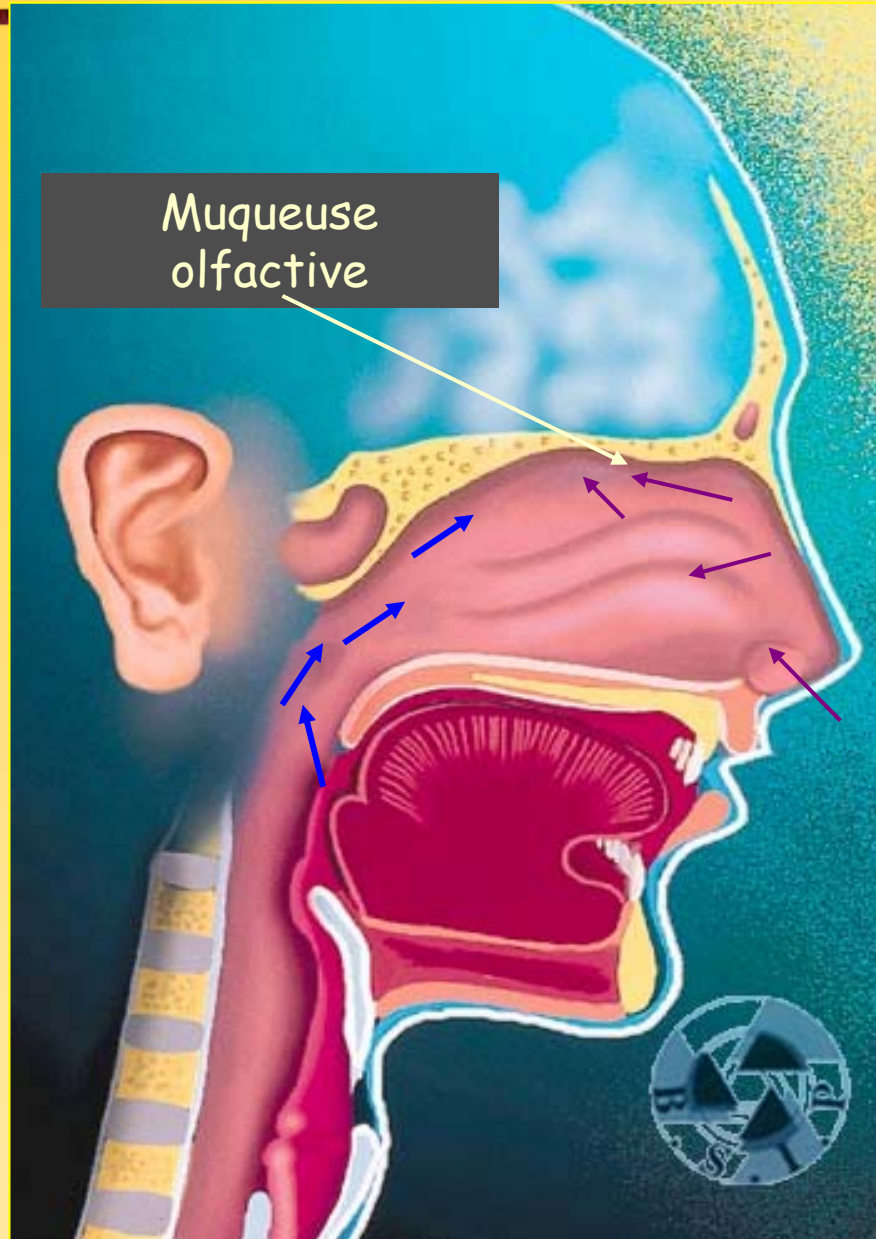
ENRICHIR SA PEDAGOGIE PAR UN USAGE APPROPRIE DES 5 SENS

**I. La dégustation, une expérience
multisensorielle**

II. Les différences entre goûteurs
(différences de perception et différences d'appréciation)

Discussion / Conclusion :
quelles applications pédagogiques ?

LA DEGUSTATION, UNE EXPERIENCE MULTISENSORIELLE



Muqueuse
olfactive

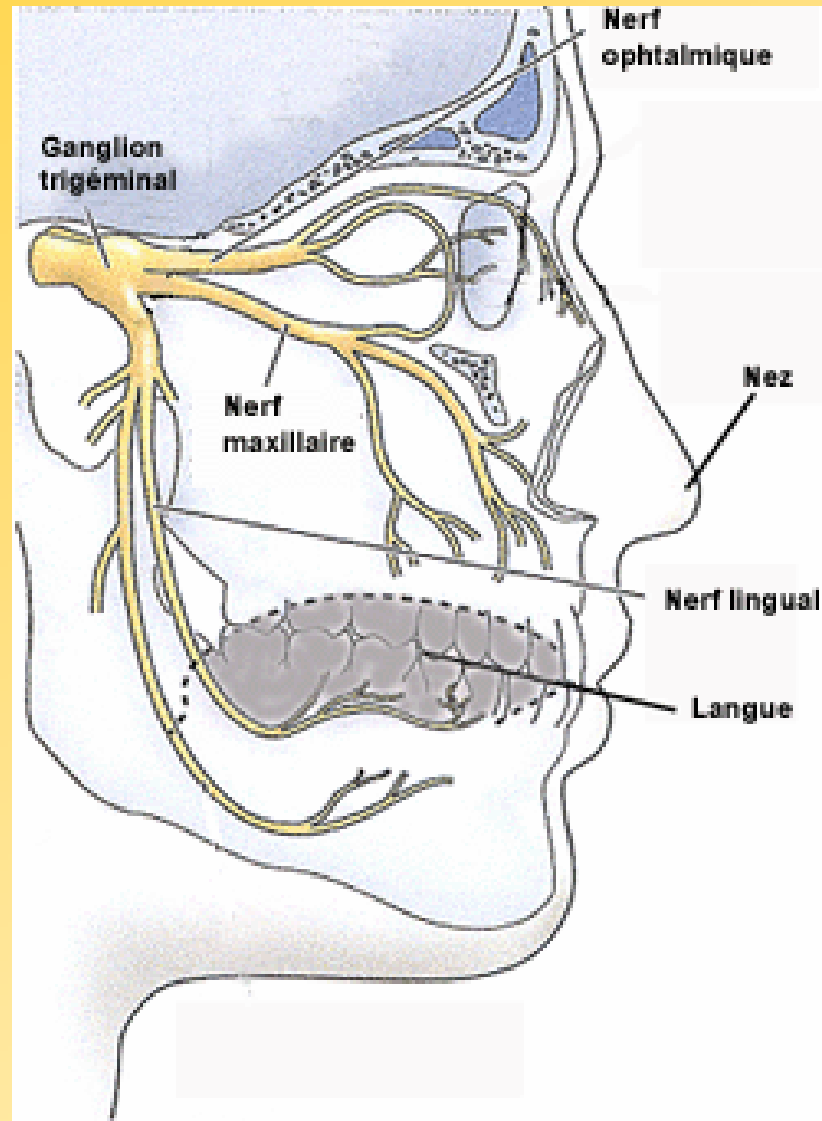
→ Voie directe

→ Voie rétro-
nasale

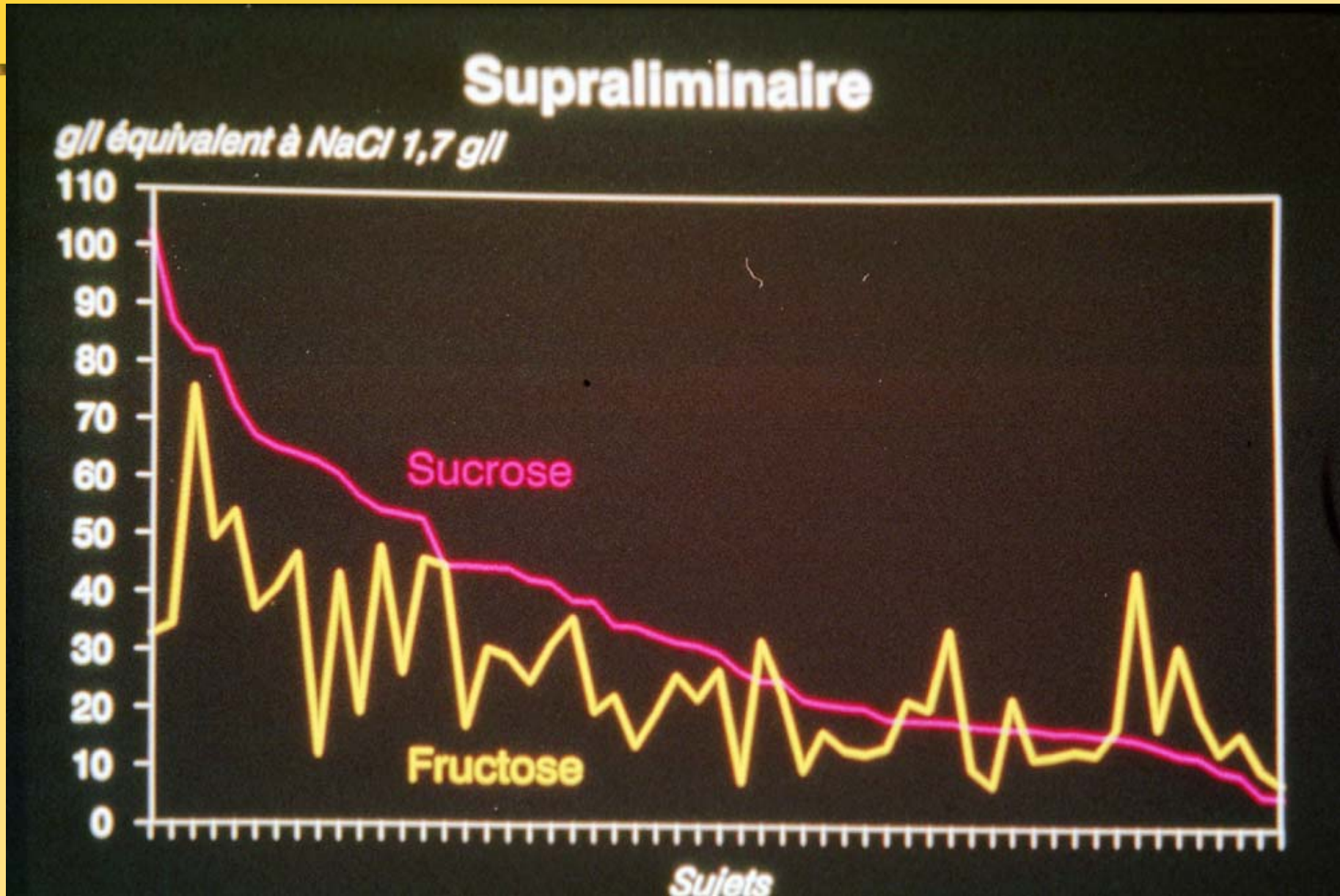
LA GUSTATION



LA SENSIBILITE CHIMIQUE SOMESTHESIQUE

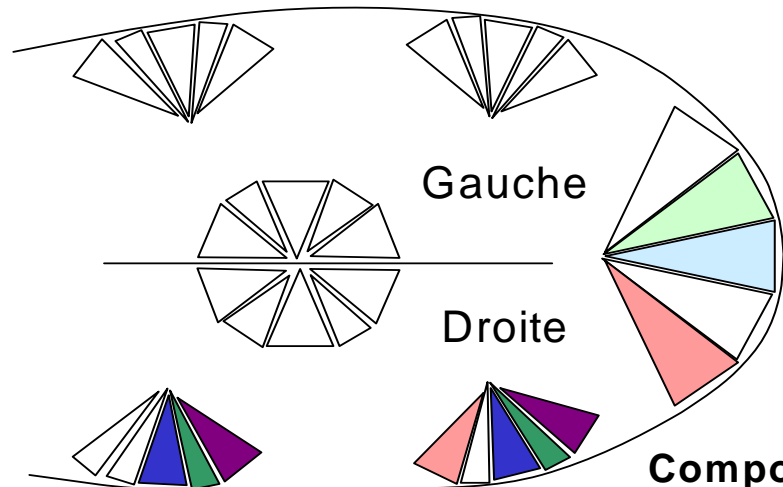


LES DIFFERENCES DE PERCEPTION

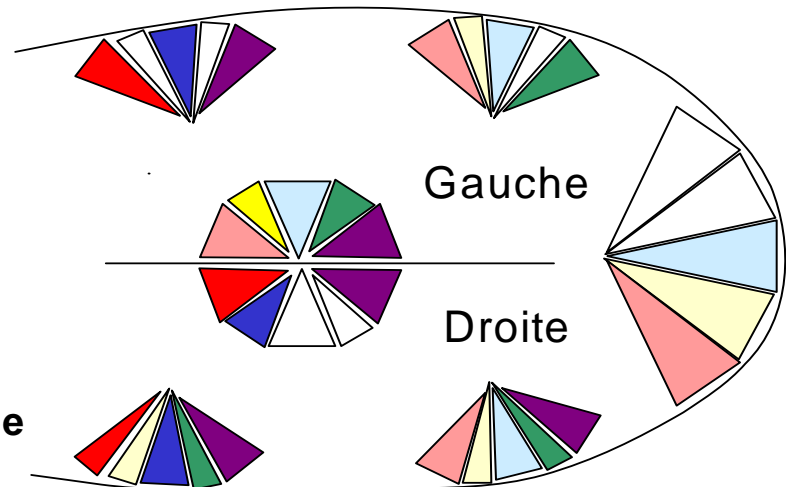


LES DIFFERENCES DE PERCEPTION

Laurence













Corinne

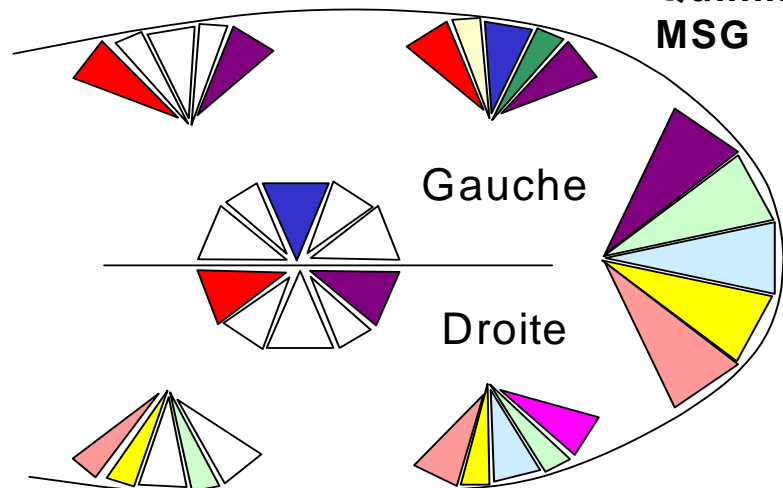


Sensibilité
faible élevée

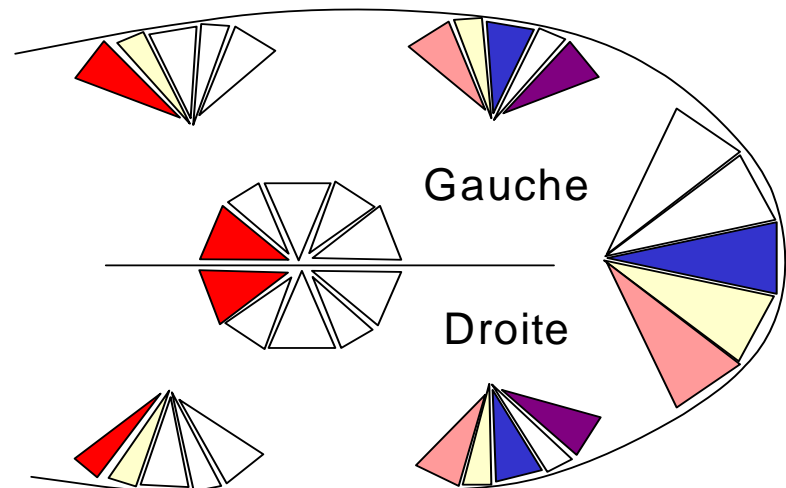
Composés :

Saccharose		
HCl		
NaCl		
Quinine		
MSG		

Cédric



Jérôme



LES DIFFERENCES D'APPRECIATION : L'APPRENTISSAGE DES PREFERENCES

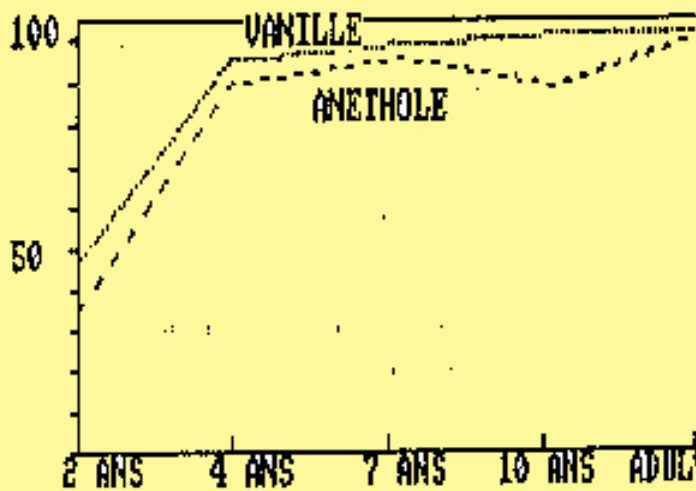


FIGURE N°20

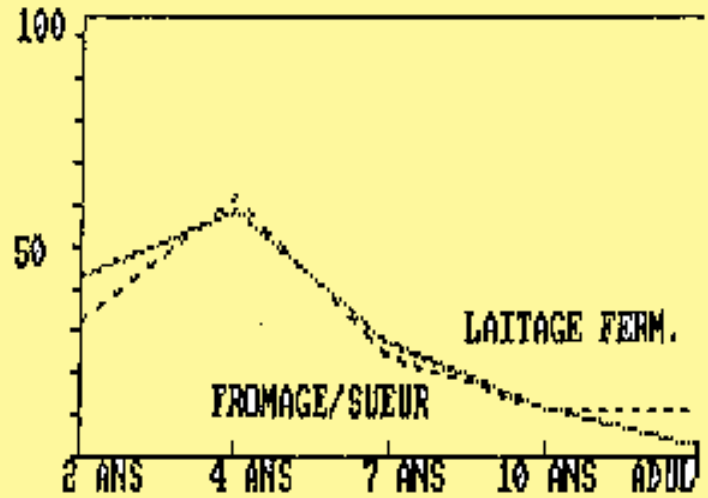


FIGURE N°24

