



SCIENCE BEHIND AIRLINE FOOD

STEM is at play in all parts of an airline operation, even during food service! The science behind preparing meals that will be served 30,000 feet in the air is fascinating. Try the experiments below and uncover how traveling on an aircraft may impact your perception of taste.

✈️ MENU

- 2 identical pieces of chewy candy.
- Headphones.
- Classical music with high notes.
- Jet noise (inside cabin).

Eat a piece of candy while listening to each type of sound and compare the taste of the candy. Does one taste different?

✈️ MENU

- 2 identical thin and crispy chips or crackers
- Headphones
- Classical music with high notes.
- Jet noise (inside cabin)

Eat a chip/cracker while listening to each type of sound and compare the texture. Does one seem crispier?

How does ambient sound affect our perception of taste? How could you improve your meal experience on your next flight? Besides sound, can you think of other factors that influence our sense of taste (Hint: think about the last time you had a cold)? The air inside an aircraft is dryer than some deserts – how might that affect your perception of taste? How could you solve this issue as an engineer?

