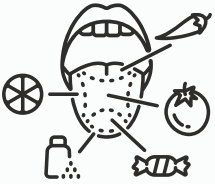


ALL ABOUT THE GUSTATORY SYSTEM

WHAT IS THE GUSTATORY SYSTEM?



THE GUSTATORY (OR TASTE) SYSTEM ALLOWS US TO PROCESS AND UNDERSTAND THE FLAVOR OF FOODS AND DRINKS. THE GUSTATORY SYSTEM CAN PERCEIVE FIVE BASIC TASTES: SALTY, SOUR, BITTER, SWEET AND “UNAMI” OR SAVORY.

WHEN IT'S FUNCTIONING SMOOTHLY...

WE CAN IDENTIFY THE BASIC TASTES (SALTY, SOUR, BITTER, SWEET, UMAMI/SAVORY) AND WE CAN TOLERATE TASTES WE DO NOT LIKE WITHOUT BIG REACTIONS.

THE GUSTATORY SYSTEM IS WHAT
ALLOWS US TO SENSE & PROCESS:

THE SOURNESS OF A LEMON



THE SPICE OF A PEPPER

THE SALTINESS OF A CHIP



HOW SOME BRAINS & BODIES RESPOND TO GUSTATORY INPUT

A CHILD MAY SEEK GUSTATORY INFORMATION MORE THAN OTHERS. THIS MAY MEAN THEY ARE...



GUSTATORY SEEKING

"GUSTATORY UNDER-RESPONSIVE"

THIS MIGHT LOOK LIKE:

PREFERS FOOD WITH INTENSE FLAVORS (EXAMPLE: LEMON, ADDED SPICE)

FREQUENTLY SEEKS FOODS WITH SPECIFIC TEXTURES (EXAMPLES: CRUNCHY, CHEWY, SLIMY, MUSHY, ETC.)

ATTEMPTS TO TASTE THE FLAVOR NON-FOOD ITEMS (EXAMPLE: CLAY, SLIME, ETC.)

NOTE: IT MAY BE DIFFICULT TO DIFFERENTIATE BETWEEN GUSTATORY, TACTILE AND PROPRIOCEPTIVE SEEKING OR SENSITIVE BEHAVIORS. THERE MAY BE MULTIPLE SENSORY SYSTEMS INVOLVED IN A SINGLE BEHAVIOR/PREFERENCE.

A CHILD MAY BE MORE SENSITIVE TO GUSTATORY INFORMATION THAN OTHERS. THIS MAY MEAN THEY HAVE...

"GUSTATORY OVER-RESPONSIVE"

GUSTATORY/TASTE SENSORY SENSITIVITIES



THIS MIGHT LOOK LIKE:

REFUSAL TO TRY A VARIETY OF FLAVORS AND TEMPERATURES OF FOOD

MAY PREFER BLAND FLAVORS AT ROOM TEMPERATURE

DESCRIBED AS A "PICKY EATER"

BECOMES ANXIOUS OR UPSET WHEN ASKED TO TRY NEW FOODS