

## Key Vocabulary

<b>The 5 Senses</b>	These help different parts of our body process information. Our senses are touch, taste, smell, hearing and sight.
<b>Touch</b>	Touch allows us to feel things like how hot or cold something is, whether it is smooth or bumpy. You use your fingers and skin to feel and touch.
<b>Taste</b>	Taste allows us to find out the flavour of food, and tell us it might be spicy, salty, or sweet. You use your mouth and tongue to taste.
<b>Smell</b>	Smell allows us to help taste. We might be able to detect a perfume, the fragrance of a flower or smoke. You use your nose to smell.
<b>Sight</b>	Sight gives us so much information about the world around us. You use your eyes to see.
<b>Hearing</b>	Hearing allows us to experience music and helps us to communicate. You use your ears to be able to hear.

## Scientific Knowledge Skills

By the end of this topic, I will be able to identify and label basic parts of the human body and face. I will also be able to identify which part of the body is associated with each sense. I will be able to understand how we use our senses to process information.

## Scientific Enquiry and Investigation Skills

By the end of this topic, I will be able to gather and record data to help answer questions about the eye colour of my classmates and which is the most and least common. I will be able to perform simple tests to explore how I use senses when I interact with food during Our Senses Experiment, and which senses I use the most when eating.

