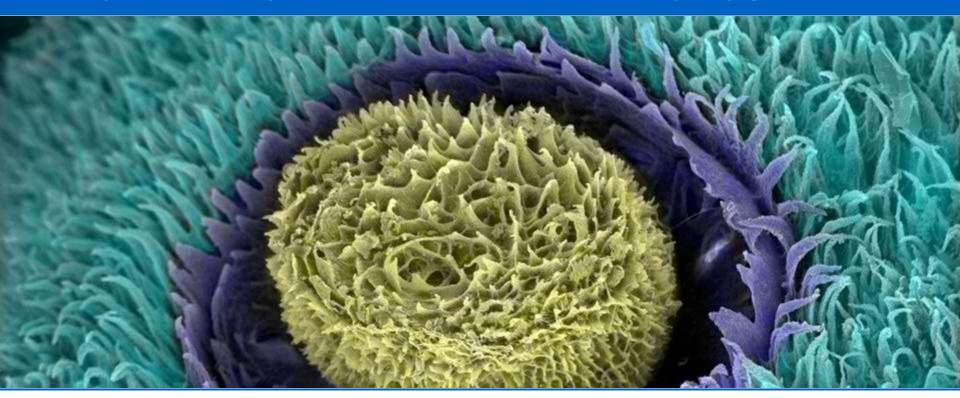
Exploring Precision Medicine

- Chapter 1: What's the Right Medicine?
- Chapter 2: Is My Sense of Taste Controlled by My Genes?
- Chapter 3: Exploring Our DNA
- Chapter 4: How Is DNA Sequenced, and What Can We Learn?
- Chapter 5: Restriction Enzyme Digestion of TAS2R38 PCR Products
- Chapter 6: Gel Electrophoresis and Genotyping
- Chapter 7: SNPs and Drug Metabolism

Chapter 2: Is my sense of taste controlled by my genes?



Exploring Precision Medicine: Activities





Use bioinformatics software to explore the bitter taste gene and how genotypes can be distinguished.



Scientific Discovery for the Classroom



cheek cells, isolate DNA, and amplify a hort sequence of the bitter taste gene.



Use restriction enzyme digestion to prepare to determine our bitter taste genotypes.



In this module, we explore the genetics of the ability to taste bitter substances. It turns out that even small differences in our DNA-our genotype-can lead to major differences in traits-our phenotype. All of our genes have such individual differences, and some lead to changes in medically important traits. Advances in DNA sequencing and bioinformatics have made it much easier to discover these differences. Similarly, understanding how each of us metabolizes medications differently allows doctors to practice precision medicine-medicine based on each individual's genotype.



Medical Mystery

Explore the idea that people respond differently to medications and onsider the possible

Investigate Genetics of Drug Metabolism

Investigate the genetics of drug metabolism and consider how genotyping can aid medical treatment.



Gel Electrophoresis

Use gel electrophoresis to determine our bitter taste genotypes.





Video and discussion: How Do We Taste?



Video: Umami: The 5th Taste, Explained



Activity: Rate the bitterness of these foods



Survey directions for RM 2.1:

- 1. As your teacher shows each slide depicting a food, use the table on My Bitterness Ratings (RM 2.1) to rate the bitterness of that food on a scale of 1 to 3, with 1 being "Very bitter" and 3 being "Not at all bitter." When rating each food, imagine you are consuming it raw and without any condiments. After you've rated the bitterness of each food, decide which taste word you would use to describe it: salty, sweet, sour, bitter, or umami (savory).
- 2. If you've never tasted the food, mark the box "N/A."
- 3. Note which foods you described the same way.

My bitterness ratings

For each food, rate its bitterness on a scale of 1 (very bitter) to 3 (not bitter)



Apples



Strawberries



Broccoli



Celery



Pears



Carrots



Kohlrabi



Brussels Sprouts



Bok Choy/Pak Choy



Beans



Cabbage



Peas



Collards

Discussion: My bitterness ratings

- Are there any patterns in your personal results?
- Did you give similar types of foods similar ratings?
- Have foods always tasted the same way to you? Have you always liked or hated the foods that you like or hate today?



Discussion: My bitterness ratings, continued

Brassica vegetables

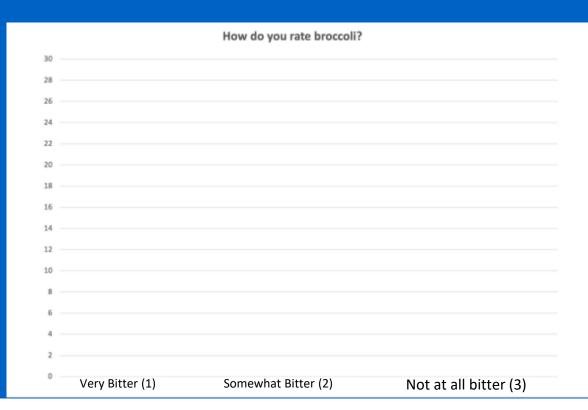
All of these vegetables belong to the *Brassica* genus.

What patterns do you notice in your rating of bitter taste for these vegetables?



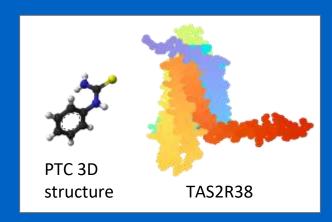
What do you think of broccoli?





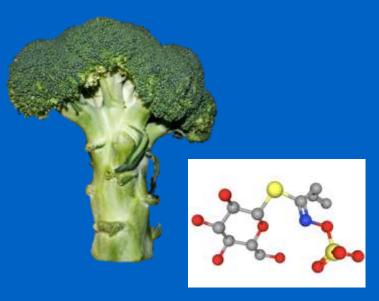
Our bitter-tasting ability is genetic!

- Human gene: Taster Receptor 2
 Member 38, or TAS2R38
- It's a bitter-taste receptor at the cell membrane of taste cells in the tongue.
- When it binds to PTC
 (phenylthiocarbamide), gustatory (taste)
 neurons send a signal to the brain.
- Not everyone can taste PTC.



PTC is not found in nature, but . . .

- The ability to taste PTC is correlated with the ability to taste other bitter compounds.
- Brassicaceae are loaded with bitter compounds: glucosinolates.
- People who can taste PTC often dislike broccoli and other Brassicas!



Sinigrin, a bitter glucosinolate in Brussels sprouts and cauliflower

How easily do you think you could taste PTC?

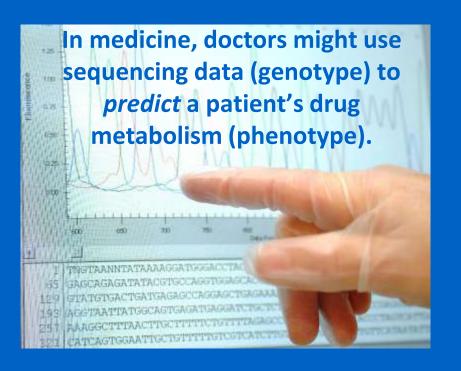
Would you be a strong taster, a weak taster, or a nontaster?

Review: define genotype and phenotype

Genotype: Your genetic makeup

Phenotype:
How your genotype is
expressed

Connecting genotype and phenotype



You will...

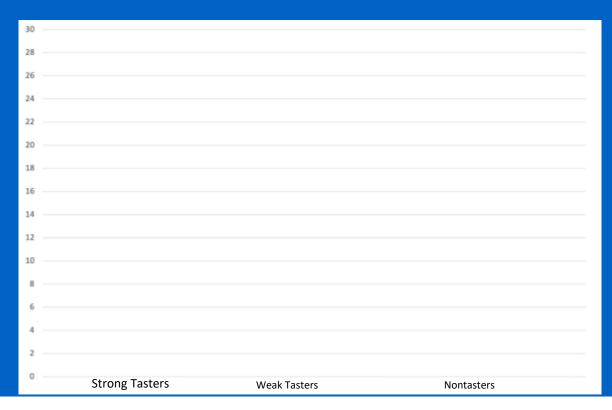
- Determine your bitter-tasting phenotype by tasting PTC paper
 & control paper.
- Infer your genotype, which will be confirmed by PCR, restriction enzyme digestion, and gel electrophoresis.

What's your PTC taster phenotype?

- Time for a taste test!
- Directions:
 - Taste the control strip. (Don't swallow it!!)
 - Rinse your mouth with water.
 - Taste the PTC paper. (Don't swallow it!!)
 - Record your taste level on RM 2.2.
 - Record your teammates' responses on page 2.
- **Hint:** If you are a strong taster, the PTC paper will taste terribly bitter!



How easily could you taste PTC?



Before the next lab:

- Watch the video What Is a Gene?
- If your teacher assigns it: Read the article "Mamas, Don't Let Your Babies Grow Up to Be Broccoli-Haters."
- Complete RM 2.3.
- Read in your Student Guide about how PCR works.
- Complete RM 2.4.

Discussion: "Genetic Taste Markers and Food Preferences"

Before the next lab:

- Read in your Student Guide about how PCR works
- Complete RM 2.4