

Taste Aversion

Taste Aversion is a learned response to eating food that is toxic, poisonous spoiled, or poisonous. It is based on classical conditioning: if an animal eats food that make them sick, they will then avoid eating that food in the future as they associate it with illness.

Conditioned taste aversion occurs when an animal associated the taste of a certain food with symptoms caused by a toxic, spoiled or poisonous substance. Generally, taste aversion is developed after ingestion of food that causes sickness, nausea, or vomiting. Taste aversion is a learned response to eating spoiled

or toxic food. In 1966, psychologists John Garcia and Robert Koelling studied taste aversion in rats noticing rat would avoid avoid water in radiation chambers. Taste aversion is important today to the adaptive purpose of evolution, by aiding in our survival.

A conditioned taste aversion involves the avoidance of certain food following a period of illness after consuming that food. These aversions are a great example of how classical conditioning can result in changes in behaviour, even after only one incidence of feeling ill. Conditioned taste aversion (CTA) is a learned association of taste of visceral distress. CTA occurs when animal learns to avoid a newly encountered taste after suffering aversive post-ingestive

effects from a noxious substance to which the novel substance had been paired. The difference between classical conditioning and conditioned taste aversion is that the taste aversion can develop even when there is a long delay between neutral stimulus and the unconditioned stimulus.