The physiological–psychological dichotomy in the study of food intake

Marion M. Hetherington

Department of Psychology, University of Liverpool, Eleanor Rathbone Building, Liverpool L69 7ZA, UK

Human food intake is driven by necessity. We eat to live, but as Brillat-Savarin and others have noted throughout history, in affluent societies eating is a pleasure and becomes more than a means to an end. Eating signifies lifestyle choice and it has considerable meaning in our society beyond the acquisition of essential energy and nutrients. Thus, it is that the study of human food intake, particularly food choice, in contrast to food intake in other animals, tends to be skewed towards measures of behavioural, social and environmental influences rather than on precise physiological processes reflecting metabolism and nutrient partitioning. The dichotomy between physiological and psychological measures is a false one, since all behaviours are necessarily expressed through physiological systems. However, in the field of human food intake research the dichotomy refers to the divergent strands of interest in either psychological or physiological processes underlying intake and appetite. The present review considers both psychological and physiological measures in promoting our understanding of the human appetite system. The overall conclusion is that the burgeoning interest in identifying appetite suppressant drugs to combat obesity and in genotyping alongside behavioural phenotyping will close the gap between psychological and physiological perspectives on human food intake.

Appetite: Food preference: Pleasure: Meal size: Methodology

A recent episode of the venerable ‘Food Programme’ on BBC Radio 4 timed precisely for Valentine’s Day discussed ‘Foods of Seduction’, featuring the question of whether aphrodisiac foods influence the mind or the body. This question illustrates the still popular, Cartesian view of mind and body as separate entities. Mass media is littered with examples of dualism, and yet mainstream scientists, including behavioural scientists interested in the factors influencing food intake, behave in the laboratory as determinists, i.e. by understanding the principles of physiology, all behaviour can be explained (Carlson, 2000).

The scientific history of ingestive behaviour research can be traced from Descartes in the 17th century, with his first physiological model of behaviour, to European physiologists such as Claude Bernard in the 19th century, describing the principles of homeostasis, and from the American pioneer Walter Cannon, who conducted the first empirical investigation of eating in human subjects in 1912, to Curt Richter, who first characterised feeding in rats in 1922 (for a concise review of the American tradition, see Smith, 1997). Scientific determinism seeks to unravel general laws (nomothetic rules) in order to predict the behaviour of complex systems whilst taking into account individual variation (idiographic principles). Clearly, the complexity of the human brain makes the task of applying general rules to the prediction of even quite straightforward behaviours such as eating an enormously difficult one. Some scientists might say it is an impossible task. Nevertheless, the discovery in the late 20th century of the hormone leptin has encouraged a wealth of experimentation on the signalling pathways between the brain and adipose tissue (see Blundell et al. 2001; Trayhurn, 2001) providing new insights into the long-term regulation of body weight and short-term control of appetite.

In their first study of gastric contractions and the experience of hunger, Cannon & Washburn (1912) demonstrated several crucial features of the psychobiological approach to human appetite. The first feature was to record subjective sensations alongside physiological monitoring in order to extrapolate general characteristics of the experience of hunger. Thus, Cannon involved a medical student and...
assistant, Washburn, as a subject who swallowed a small rubber tube as far as the stomach, with a balloon attached which could be inflated and subsequently pulled upwards to the fundus. This procedure enabled Cannon to introduce a water manometer into the balloon and to record pressure changes caused by gastric contractions. Washburn registered the experience of hunger by pressing a key, and this action was compared against the frequency and magnitude of gastric contractions. Self-reported experience of the sensation of hunger was recorded simultaneously with pressure changes in the stomach. The second essential principle Cannon demonstrated in this approach was to take account of individual differences by comparing hunger pangs experienced by Cannon during a 20 min period with that of his student. Although there are several weaknesses in this study, at least some of which are demand characteristics where both subjects knew exactly the objective of the work, this report remains a classic in demonstrating the inter-relationship between behavioural and physiological measures in identifying controls of food intake. Here there is no clear dichotomy, self-report of hunger is assumed to reflect the experience of an empty and contracting stomach.

Investigations of food intake by modern behavioural scientists still apply the basic principles illustrated by Cannon 90 years ago (Cannon & Washburn, 1912), coupling objective measures of gastric function (e.g. emptying or capacity) with reports of sensations (e.g. fullness, discomfort) with the additional behavioural measure of food intake (for review, see French & Cecil, 2001). Cannon’s original research examined the ‘concomitance of contractions and hunger in man’ (Cannon & Washburn, 1912), measuring both physical changes in the stomach and the simultaneous interoceptive experience of those changes, suggesting an inductive approach to the research by generating theoretical inferences from these observations. Most current research approaches to ingestive behaviour follow a hypothetico-deductive model to test specific theoretical accounts of the controls of food intake (for example, see Smith, 1996). These approaches can be categorised into scientific traditions adopting experimental or correlational strategies (Blundell, 1975). Experimental strategies seek to change physiological or psychological systems and measure the consequences of that change. Investigations of pharmacological agents on food intake illustrate this method. Depending on the particular theoretical framework under scrutiny, a specific drug with known tissue or neurotransmitter targets is administered at different doses to the animal and the amount of food, or pattern of eating, is recorded relative to a placebo.

The neurotransmitter serotonin is thought to be involved in appetite regulation. Thus, administration of agents which inhibit serotonin re-uptake in the synapse of serotonergic neurons, such as D-fenfluramine (Vickers et al., 2001) or fluoxetine (Blundell, 1995), have been administered in a variety of animal species, including human subjects, in order to assess effects on the development of satiety (Haldford, 2001), food intake (McGuirk et al., 1991) and binge eating in patients with bulimia nervosa (Walsh & Devlin, 1995).

Although the experimental approach rests on inference and observation, because the approach can be broken down into different levels of analysis from systemic to molecular, and across different psychological systems, the experimental approach offers the most powerful but most invasive strategy for understanding controls of food intake.

Correlational approaches, in contrast, compare changes in physiological variables occurring during some behavioural state or psychopathological disorder. For example, the correlational approach to assess serotonergic function in appetite regulation is exemplified by measuring metabolites of serotonin such as 5-hydroxyindoleacetic acid in the cerebrospinal fluid of patients with anorexia nervosa (Kaye, 1997). From this approach, serotonin activity is inferred from levels of 5-hydroxyindoleacetic acid for patients with known aberrations of hunger and appetite expression.

Correlational approaches are less powerful than experimental approaches insofar as the changes in 5-hydroxytryptamine binding or metabolites of 5-hydroxytryptamine in different patient groups represent associations between physiological and behavioural systems, but do not necessarily reflect a causal relationship. An example of this difference occurs in comparisons of gastric capacity in patients with bulimia nervosa, who binge and purge frequently, with that of obese and normal-weight controls (Geliebter & Hashim, 2001). Although gastric capacity, as measured by several different indices, is greater in bulimic and obese patients who binge eat relative to controls and those who do not binge eat, because binge size and frequency is related to gastric capacity (Geliebter et al., 1992), this relationship could suggest either that binge eating is caused by larger stomach size and lower sensitivity to satiety, or that binge eating causes the stomach to stretch, thereby increasing capacity and blunting satiety responses. It can only be inferred that the direction of causality is that episodic binges increase stomach size and promote further binge eating through diminished negative feedback from the stomach (Geliebter et al., 1992).

An alternative method employed by investigators to further our understanding of the systems that control appetite regulation is the application of genotyping to the characterisation of behavioural phenotypes. Sequencing the human genome offers unparalleled opportunities to link molecular and behavioural approaches in the discovery of the causes of human obesity and eating disorders. Efforts to identify single nucleotide polymorphisms or insertion and/or deletion sequence features in relation to the expression of appetite and energy metabolism are flourishing. Examples of these efforts can be found in studies of 5-hydroxytryptamine 2A promoter polymorphisms in susceptibility to the restricting subtype of anorexia nervosa (Nacmias et al., 1999), large-scale linkage studies identifying an anorexia nervosa susceptibility locus on chromosome 1p, again for the restricting subtype of anorexia nervosa (Grice et al., 2002), and the oestrogen receptor 2 gene in susceptibility to anorexia nervosa (Eastwood et al., 2002).

Much of the work on complex multifactorial traits, including obesity and eating disorders, is in its infancy, and the correspondence between genotype and phenotype is considerably less than that in monogenic traits (McCarthy, 2002). Nevertheless, identification of major susceptibility
genes in advancing our knowledge of the molecular basis of human behaviour is gaining momentum, and it is likely to change the scientific approach not only to the study of health but also to the basic principles of human biology.

The psychobiological approach to ingestive behaviour is summarised in Table 1, giving examples of correlational approaches through to genotyping.

As an adjunct to the advances in genotyping, the role of behavioural scientists in providing tools to characterise and measure specific features of appetite regulation, food intake, choice and preference has become increasingly important. Given the complexity of human ingestive behaviour, and the number and types of competing influences on intake, it is parsimonious to identify specific components of the behaviour and to examine the methods applied to measure each component before attempting to integrate each element into the whole. In the remainder of the present review it is assumed that the study of human food intake does not involve a dichotomy between physiological and psychological variables beyond the age-old mind–body dilemma. Whereas the psychobiologist is interested in characterising systems such as those involved in energy regulation, the psychologist shares this interest but adopts a different path to its understanding. Psychophysical approaches to the study of human food intake place an emphasis on behaviour as it is expressed in self-report, sensory or hedonic judgements and cognition (learning, memory, beliefs, attitudes, knowledge). It is assumed that psychological processes reveal elements of the underlying physiological system.

**Verbal reports as data**

Before embarking on a consideration of the methods applied to the study of human food intake, it is crucial that the putative dichotomy between psychological and physiological processes is tackled. When Cannon asked Washburn to report on the experience of hunger during his experiment on recording gastric contractions, he made the assumption that verbal reports from his subject constituted valid data. In the same way behavioural scientists treat verbal and written responses as veridical in clinical and laboratory contexts. Reliance only on verbal report can be problematic, since the accuracy of the report cannot be easily ascertained. (Radical changes in psychology, particularly social psychology, have seen an emphasis on qualitative research methods, with some psychologists abandoning quantitative methods entirely; for a qualitative analysis of eating in a family context, see Wiggins et al. 2001). For instance, when patients or volunteers in a research study are instructed to weigh all foods and fluids consumed for a diet record, unless the investigator has another means of verifying the record (e.g. covert observation of the patient or volunteer), the data is treated as a true reflection of food intake. A physiological index of energy balance can be used to gauge accuracy of the record by comparing energy expenditure from indirect calorimetry or doubly-labelled water against reported intake. In this way, evidence of accurate, under- or over-reporting can be established. Reasons for under-reporting may vary from simple forgetfulness to intentional deception (Muhlheim et al. 1998).

Herein lies another problem, it is assumed that indirect calorimetry, and indeed other physiological variables, are necessarily more accurate than verbal or written reports. The physiological variable is taken as more reliable than the volunteer’s report, which can be more easily discredited. Even the most reliable procedures to assess energy expenditure, such as doubly-labelled water techniques are subject to some error (Speakman et al. 1993; Goran et al. 1994). In order to judge the accuracy of the written report, it is often overlooked that the measurement of ‘hard’ physiological data can be indirect, subject to variation and error, and at times reliant on inference and judgement. Although diet records have been labelled as ‘flawed data’ (Black & Cole, 2001) because of the discrepancy between reported energy intake and BMR, until a precise biological marker of how much energy and in what form that energy was consumed is discovered, verbal and written reports will continue to be used. Certainly, from a behavioural scientist’s perspective, it is rather interesting and important to understand which macronutrients or types of foods are under-reported (Poppitt et al. 1998), why some consumers consistently under- or over-report (Black & Cole, 2001), and what circumstances induce under-reporting (Goris et al. 2000). An elegant example of combining self-report and biomarkers of energy balance is illustrated by Vuckovic et al. (2000), whose volunteers underwent a 10 d doubly-labelled water protocol to measure total energy expenditure, a 7 d written diet record and a food-frequency questionnaire. This group found through focus groups that volunteers identified two main factors that influenced their self-report, namely honesty v. social acceptance and simplifying food intake for the record. It is evident that even if volunteers report their energy intake with accuracy, they may have changed their diet substantially as a function of keeping the record.

Introspective reports gathered by subjective ratings, or in the form of diet records or questionnaires, should be regarded as complementary not competitive with physiological data.
Weingarten & Gowan (1991) once described the meal as a ‘stream of sensations’, and to access these sensations, the great advantage of working with human subjects is their capacity to engage in introspection which, despite the difficulties, enhances and completes the picture. Digestive behaviour is best understood by combining self-report data from ratings, records and questionnaires with more objective measures of energy intake, food selection and physiological measures of appetite and metabolic status. Above all, since food intake in human subjects is complicated by its capacity to be influenced by a range of factors beyond the basic biological need for fuel, it is incumbent on researchers to utilise all measures and methods at their disposal including self-report.

The test meal

The meal is central to our understanding of digestive behaviour. Eating occurs in bouts, as meals or snacks following periods of deprivation, and these episodes tend to occur at particular times of the day. The size and macronutrient composition of this meal predicts the timing and size of the next meal (Blundell, 1995). In adults, the inter-meal interval is determined by the previous meal (postprandial pattern), whereas in young babies, who are depletion-driven (Weingarten, 1985), the size of a meal is determined by the duration of the period of depletion (larger meals follow longer periods of deprivation). Thus, in adults, eating is likely to occur when the inhibitory effects of the previous meal have dissipated (Rogers, 1999) rather than as a function of deprivation. Indeed, eating in some children and adults can be initiated immediately following a large meal (Cornell et al. 1989; Birch & Davison, 2001).

In measuring food intake it is important to know when and what the previous meal was, or to manipulate the state of deprivation systematically by imposing periods of deprivation and providing fixed meals or snacks (preloads) in advance of the test meal (Hetherington & Rolls, 1987). Having controlled for previous intake, the test meal is the typical unit of measurement in laboratory contexts. Test meals can vary from large portions of a single food item (Kissileff et al. 1980), a buffet-style array of foods (Porikos et al. 1980; Rolls et al. 1998, 1999), vending machines with multiple snacks (Silverstone et al. 1980) and liquid or semi-solid food dispensers (Jordan et al. 1966; Owen et al. 1985).

The choice of test meal is far from arbitrary. Deciding quantities and types of foods to offer in a test meal depends on the theoretical model under scrutiny, but it is essential that the investigator gives due consideration to how and what food is presented. For example, children (Rolls et al. 2000) and adult consumers are influenced by portion size (Engell et al. 1995). When male volunteers came to the laboratory on three occasions to eat a small (450 g), medium (620 g) or large (790 g) portion of macaroni cheese in random order, there was a linear relationship between portion size and intake. Similarly 5-year-old children responded in the same way to increasing portion size (Rolls et al. 2000).

Eating alone or in a group is a powerful determinant of how much is eaten, with estimates of the social enhancement of eating at about 40% in some cases (de Castro, 1997). Eating with familiar others or with strangers also has an impact on the amount eaten (Shide & Rolls, 1991; de Castro, 1994). In contrast, giving too little food can reduce the sensitivity of the test meal as an index of appetite, since some consumers will ‘clean the plate’ (Krassner et al. 1979).

Pattern of eating

The microstructure of eating during a meal includes meal duration, speed of eating, bite size and frequency, number and duration of chews, and swallowing. The precise pattern of eating can reveal components of the motivation to eat and aberrant eating patterns, and may reflect palatability. Microstructure can be measured in a number of ways: by continuous assessment of eating during a meal using the universal eating monitor (Kissileff et al. 1980, Westerterp-Plantenga, 2000; Yeomans, 2000); analysing videotaped eating episodes (Hetherington et al. 1993; Tappe et al. 1998); the application of telemetric methods such as the edogram (Bellisle & LeMagnen, 1980; Bellisle et al. 2000).

The universal eating monitor permits continuous measurement of food intake during a single course meal, coupled with ratings of hunger and food pleasantness (Yeomans, 2000). Yeomans et al. (1997) demonstrated that manipulating the flavour of food increases food intake by stimulating reported appetite and increasing the rate of eating. Volunteers were asked to eat from a bowl of food placed on a hidden scale, which was attached to a computer. The consumer paused at intervals during continuous assessment of intake to make subjective ratings. Meals that are interrupted in this way tend to be longer in duration and larger than meals that are uninterrupted (Yeomans et al. 1997). Thus, asking subjects to stop eating and make ratings extends the meal and stimulates further eating. Another consideration in adopting this method is that the technique is more suited to measuring intake of a single liquid or semi-solid meal. The advantage of videotaping is that the investigator can map several features of the microstructure of eating, and can record food choice (alternation between multiple items) as well as affect during eating (Hetherington et al. 1993). Coding videotapes is, however, extremely difficult and time consuming. Even a clearly structured coding system such as the one developed by Wilson et al. (1989) for the eating behaviour rating scale, or that developed by Tappe et al. (1998) which counts the frequency of ingestive and non-ingestive behaviours, can provide a relatively crude overview of the meal compared with the fine-detailed analysis of the universal eating monitor.

Beyond the test meal

There are large variations in meal size within a single day. Despite this variation body weight tends to be maintained within a stable range during long periods of adult life (Flatt, 1998). This finding suggests that short-term energy intake (e.g. within a single day), although regulated, is rather weakly controlled relative to long-term energy regulation. Short-term energy intake is registered and integrated with long-term indicators of metabolic status (Smith, 1996). For
measurement purposes, it is important to record all meals and snacks proximal to the test meal, since the greatest impact of the experimental manipulation may be experienced before, during or after the test meal. Investigators record meals and snacks beyond the test meal either using diet records or by providing laboratory meals later in the day and/or the next day (Bell & Rolls, 2001).

Using 7 d food diaries, de Castro (1998) has reported that daily energy intake is regulated following a 2 d delay, such that energy intake on 1 d correlates negatively with intake on the next day, but has a stronger, negative association with the day after. A similar 2 d delay was found for macronutrient intake. de Castro (2000) has reviewed the utility of applying the diet-diary technique to the study of food intake, and describes the method as imperfect but sensitive to a number of influences from environmental to genetic factors.

Given the difficulties of relying on diet records, some studies take place entirely within residential laboratory settings (Foltin et al. 1996; Westerterp-Plantenga et al. 2002). These facilities offer maximal control over the amount and macronutrient profile of foods available to participants, and enable investigators to manipulate and measure a range of variables involved in appetite regulation, including substrate utilization and energy expenditure (Stubbs et al. 1995a,b). Several possible drawbacks with this methodology include all those typically associated with laboratory studies (for review, see Meiselman, 1992), e.g. the artificiality of the setting, limited choice of foods, the effects on intake of being observed and the additional issue of the effects of being confined to a small space for long periods. The conundrum for the investigator is to balance the artificiality and limits of the laboratory setting, whether residential or not, against the problems of diet records or recall.

Readiness to eat

Assuming that the investigator has controlled the energy and macronutrient content of the previous meal and the number of hours of deprivation since that meal, and is interested in monitoring preparation to eat, there are a number of behavioural and physiological indices that reflect this state. A series of studies conducted by Campfield and colleagues (Campfield et al. 1996; Melanson et al. 1999) transferred the continuous monitoring of blood glucose before meal initiation in rats to a paradigm for human subjects. The rationale for this work is based on the crucial role played by carbohydrate metabolism in the regulation of food intake (Mayer, 1953). Carbohydrate is a vital fuel for the central nervous system, and its utilization and storage are tightly regulated (Stubbs, 1999). Thus, the experience of hunger and efforts to initiate eating may be linked to changes in circulating blood glucose. To investigate the relationship between blood glucose dynamics and initiation of eating, Campfield et al. (1996) conducted two experiments: the first to examine changes in blood glucose in relation to ratings of desire to eat and requests for a meal in eighteen volunteers; the second to characterise this association following administration of insulin in five volunteers. The first experiment revealed a close correspondence between transient decreases in blood glucose (a drop of 10% below baseline) and both changes in reported hunger and verbal meal requests. The second experiment demonstrated an increase in hunger following an insulin-induced reduction in blood glucose. This paradigm elegantly demonstrates the utility of combining physiological variables of metabolism, ratings of hunger and desire to eat and verbal requests to eat.

Another index of readiness to eat is the cephalic-phase response. The paradigm for measuring preparation to eat is measured in hungry subjects who are either exposed to the sight, smell and taste of foods or are asked to taste, chew and expectorate a meal (modified ‘sham-feed’). In preparation for consuming and digesting this food, salivation (Mates, 2000), increased heart rate (Nederkoorn et al. 2000), secretion of hormones including insulin and pancreatic polypeptide (Teff, 2000) and thermogenesis (LeBlanc, 2000) are observed. Cephalic phase salivation has been linked to hunger state (Wooley & Wooley, 1981) and has been used as an index of palatability, with higher salivary responses reflecting greater hunger and palatability respectively. Generally, salivation is greater in response to food than non-food odours (Nederkoorn et al. 2001). In their experiment to compare three different methods of measuring salivary response (dental rolls, electrophysiological recording of swallowing and parotid gland activity) Nederkoorn et al. (2001) exposed subjects to chocolate, lemon, lasagne and wood. Swallowing frequency corresponded well with saliva collection via dental rolls, with the most marked increase in saliva recorded following lemon (using both techniques) and the least response recorded with wood chips. It is interesting to note that lemon odour or the taste of lemon juice typically elicits strong salivary responses across experiments, but other foods tend to elicit weaker effects. This finding could be explained in two ways. The first explanation proposed by Lee & Linden (1991) is that salivation may reflect irritation by the stimulus. They compared salivation in response to six pleasant odours: chocolate, vanilla, peppermint, beef, tomato and lemon juice, finding that only the lemon juice stimulated salivation. They subsequently tested subjects using increasing concentrations of chocolate, citric acid and lemon juice, and found again that only citric acid and lemon juice increased salivary flow. They concluded that lemon juice is an irritant and this property causes salivation rather than a cephalic-phase reflex. The second possible explanation noted by Mates (2000) is that another function of saliva is to dispose of substances that are difficult to clear or are undesirable. Thus, salivation may occur for highly-desirable foods, but may also occur for unpalatable items.

Salivation as an index of readiness to eat may be best conceptualised in the paradigm developed by Epstein and his colleagues (Epstein et al. 1992; Wisniewski et al. 1992), in which salivary habituation to repeated exposure of a food stimulus signals reduced attention to that food. Introducing another stimulus, whether a food or non-food stimulus, dishabituates the salivary response (Epstein et al. 1997), again suggesting that salivary response may reflect interest in the stimulus and is sensitive to novelty. The association between habituation and interest in food is explored further in relation to pleasure and sensory-specific satiety.
Acceptance and preference

Consumers acquire a liking for a particular range of foods, they select these foods from those made available, they learn to eat at certain times of the day and the amount they eat will depend on signals associated with the food itself, as well as cues arising from metabolic status. How do consumers know which foods to select from an array of items, and how do scientists measure liking and preference for different foods? Infants are born with an ‘innate’ liking for sweet solutions, first demonstrated by Steiner (1977) and then replicated and extended to non-human primates using techniques developed by Kent Berridge (Steiner et al. 2001). In this investigation Steiner et al. (2001) filmed the facial responses of subjects following systematic administration of water compared with sweet, sour and bitter solutions. The tapes were then analysed for affective reactions, indicating that there was a positive hedonic response to sucrose and a generally aversive response to quinine (bitter) across all primate subjects. Apart from this hard-wired phylogenetically-old acceptance of sweet and rejection of bitter tastes, consumers acquire preferences for complex foods by associating the orosensory properties of the food with post-ingestive consequences (Birch et al. 1987). If a food is tasted and the immediate response is not aversive, that food is consumed, and if the consumer then experiences positive (feelings of satisfaction, provision of energy) rather than a negative (nausea, vomiting) consequences, then that food is likely to be selected again. This observation is consistent with the ‘learned safety’ hypothesis predicting increased liking for orosensory stimuli that are repeatedly paired with a positive outcome.

Food aversions tend to occur when a particular food is associated with sickness, even when the illness is unconnected with intake of the food. A single aversive experience with a food is sufficient to produce a food aversion which may last many years (Bernstein, 1999). In contrast, acceptance of foods is generally acquired with repeated rather than single exposures. Birch & Fisher (1998) demonstrated increased acceptance of a novel fruit or vegetable in 4–7-month-old infants given the novel food every day for 10d. Not only did the infants acquire a liking for the target food, but this effect was generalised to other similar foods. The method used to determine acceptance in young infants was to weigh how much of the target, similar or different foods was consumed during a 4d pre-exposure period compared with a 5d post-exposure session following the 10d of repeated exposure to the target food. This study illustrates both acceptance and preference. Acceptance is defined as liking for a food, which is demonstrated in the amount of food consumed, with higher intakes reflecting higher liking. Preference is defined as liking for one food over another. In this case preference for the target food was quantified as the amount of the target consumed relative to similar or different foods. Acceptance is an absolute measure; the food is either accepted or rejected, liked or disliked, and the other is a relative measure of liking one food against another food.

In preschool children Birch (1981) examined acceptance and preference by asking two types of question. The first was to ask the child to taste a food or drink and to evaluate the food on a facial hedonic scale, where a smiling face represents liking the food or a ‘yummy’ food and a frowning face represents disliking or a ‘yucky’ food. A face in the middle with a neutral expression represents neither liking nor disliking the food. The second question addressed preference by asking the child to rank-order the items from least liked to most liked. Older children, who are more familiar with using symbols and words to represent objects and feelings, are able to use a more sensitive facial hedonic rating scale, and even a Likert scale (Hayes, 1994). We have recently examined acceptance and preference for fruit and vegetables as well as foods high in fat and/or carbohydrate in children aged 7–11 years following a whole-school intervention to increase intake of these foods (for details, see Anderson et al. 2001; Higgins et al. 2001). The scale (Fig. 1) was modified from the basic facial hedonic scales used by Birch et al. (1980) and by Moskowitz (1985) who described a nine-point Snoopy scale used in preference ratings by 5–7 year olds rating candies.

We assessed liking and ranked preference for twelve items, including fresh fruit (bananas, grapes and apples) and vegetables (carrots and tomatoes), fresh orange juice, cola, apple pie, chocolate, crisps, crackers and sweets at baseline, then 4 months into the intervention and again at 9 months of the intervention. The intervention was successful in increasing fruit intake by a small amount (Foster et al. 2001).

Liking for grapes and orange juice increased in the intervention group (n 68) compared with the controls (n 66), whilst ratings of vegetables remained unchanged (see Fig. 2). Reported liking for cola and chocolate declined in the intervention group relative to controls. We returned to one of the intervention schools at the end of the testing period and compared ratings on the facial hedonic rating scale with a Likert scale numbered from 1 to 5. The objective of this re-test session was to find out if younger children were using the entire range of the scale, or if they tended to
choose the end of the scale, with the ‘smiley’ face selectively. Children aged 7 years \((n = 14)\) completed the same preference test using a Likert scale. The correlations for individual food items were high \((P < 0.01)\), and no differences between ratings on the facial or Likert scale were found (see Fig. 3).

**Fig. 2.** Preference ratings for individual foods before \(\square\), 4 months \(\blacktriangle\) and 9 months \(\blacksquare\) into a whole-school intervention to increase fruit and vegetable intake (Data from Anderson et al. 2001; Foster et al. 2001; Higgins et al. 2001.)

**Fig. 3.** Preference ratings for individual foods using the facial hedonic rating scale of Birch et al. (1980; \(\square\)) or Likert scale of Hayes (1994; \(\blacksquare\)). (Data from Anderson et al. 2001; Foster et al. 2001; Higgins et al. 2001.)
In this study the increased intake of fruit could be accounted for, in part, by an increased liking for some fruit items as a function of the intervention. This observation illustrates the power of combining measures of intake with taste preference assessment in understanding the expression of food acceptance and choice in young children.

Meal size

What are the determinants of how much is eaten within a test meal? Readiness to eat can be gauged in relation to blood glucose dynamics, salivation and self-reported hunger. Hunger ratings reflect the subjective experience of the need to eat. Appetite, as a reflection of the desirability of that particular food, can be measured by the rate of eating (Yeomans, 1996) and physiological variables associated with arousal, including salivation in response to that food, heart rate, heart-rate variability and skin conductance (Nederkoorn et al., 2000). Self-report variables of appetite include ratings of the desire to eat that food and ratings of the pleasanness of the appearance, smell, texture and taste of that food. The process of satiation determines when the meal will stop, and this process involves both negative feedback arising centrally (relating to a change in desire and liking for that food) and peripherally from the gut (e.g. gastric fill). Satiety is the state generated by the meal, and is measured in relation to the suppression of hunger and appetite until the next meal. Factors which contribute to satiation involve both direct and indirect controls of meal size (Smith, 1996).

The model of meal size proposed by Smith (1996) distinguishes between direct controls which arise from direct stimulation by food onto pre-absorptive receptors along the gut from mouth to small intestine, and indirect controls which comprise all other environmental, metabolic, learned, hormonal, cognitive and other systems operating outside direct contact between food and gut receptors. Indirect controls modulate the potency of direct controls. This model advocates a particular set of measures that can be used to examine systematically the controls of meal size; for example, some index of direct contact between food and the gut, e.g. various concentrations of a sucrose solution, together with a measure of indirect control of meal size, e.g. depletion level. This model proposes that as a food is eaten signals originating in the mouth and gut interact with information generated by long-term components of metabolic status (fuel oxidation and body fat) and other indirect controls, these factors are then integrated centrally to determine meal size (Smith, 1996). Direct controls of meal size in human subjects, are represented in the ‘stream of sensations’ arising from the gut as the food is consumed, including sensory experience of tasting, chewing and swallowing food, since these sensory inputs are registered in the oral cavity. As the food is eaten positive and negative feedback signals are generated; the function of positive feedback is to promote eating and the function of negative feedback is to slow eating. Positive feedback is generated in the mouth by direct contact between food and pre-absorptive receptors, whereas negative feedback is generated in the mouth, stomach and small intestine (Smith, 1996). When the potency of negative feedback equates to the potency of positive feedback, the meal is terminated. A number of different methods have been used to characterise direct controls, amongst them sham-feeding in the animal (for review, see Smith, 2000) and modified sham-feeding in human subjects (for example, see Rolls & Rolls, 1997), where consumers see, smell, taste and chew, but don’t swallow, the food. The measurement of indirect controls varies from precise monitoring of metabolism ‘on-line’ (e.g. blood glucose dynamics, insulin levels) to, for example, assessing fuel oxidation and metabolic rate as indicators of long-term metabolic status.

Typically, the potency of positive and negative feedback during meals in human subjects is measured by proxy, using ratings of how pleasant or how strong the desire to eat that food is during (for example, see Yeomans, 2000) or before, immediately and at intervals after the meal (for example, see Hetherington & Rolls, 1996). These methods provide an on-line appraisal of positive feedback during and after the meal and, together with the universal eating monitor, are sensitive to increased appetite ratings immediately after eating begins, indicating an ‘appetiser’ effect in the early stages of eating the meal (for a review, see Yeomans, 2000).

Pleasure you can measure

As the food is eaten, and before the food is fully digested and absorbed, consumers report a decline in the pleasanness of the sensory attributes of the food (Rolls et al. 1981). This phenomenon is thought to contribute to negative feedback and to the process of satiation. It has been termed sensory-specific satiety, since the appeal of the eaten food decreases, leaving the pleasanness of other foods unchanged or with a greater hedonic value and desirability (Hetherington et al. 1989). In a number of different studies of consumers across a wide age range, the pleasanness of the appearance, smell, texture and taste of a food declines relative to other foods that are tasted but not eaten (for a full consideration of this phenomenon, see Hetherington & Rolls, 1996). In essence, the pleasure derived from eating a particular food is high at the beginning of a meal and stimulates further eating, but as eating progresses the hedonic evaluation of the food’s sensory properties declines towards the end of the meal, contributing to general satiation and specific satiety for that food. Even when food is chewed, but not swallowed, there is a decline in the pleasanness of the taste and smell of the eaten food compared with other uneaten foods (Rolls & Rolls, 1997). The phenomenon of sensory-specific satiety occurs in the absence of feedback from the lower gastrointestinal tract.

It is thought that the change in liking of a food during a meal reflects a decrease in interest in that food (attentional), a form of sensory habituation (Raynor & Epstein, 2001), and a reduction in the reward value of the food (Rolls & Rolls, 1997). Using functional magnetic resonance imaging technology, O’Doherty et al. (2000) reported a decrease in activation in the orbito-frontal cortex in response to the odour of a food eaten to satiety, whereas activation of this area remained unchanged in response to the odour of an uneaten food.

Recently, we have attempted to assess both the attentional component of sensory-specific satiety and the change in the
reward value of the food as it is eaten (Hetherington et al. 1997). To examine cognitive and affective mechanisms underlying sensory-specific satiety we examined event-related potentials before and after consumption of a meal. This methodology overcomes problems in interpreting self-report by offering a tool that measures brain potential indices of hedonic tone, fatigue, attention, anticipatory processes and sensitivity to novelty without relying exclusively on introspection.

A decrease in N100 amplitude, reflecting early sensory and attentional stages of processing, was found for the eaten food (cheese on cracker), but not the uneaten food (chocolate), during exposure to slide presentations of the foods. A correlation between the magnitude of change in N100 amplitude and decline in desire to eat the eaten food was found. This finding suggests an association between sensory-specific satiety, as recorded in subjective ratings and brain potentials, reflecting early sensory and attentional processing.

Improvements in imaging and refinements of this powerful technology to permit scanning during eating will allow considerable insight into central mechanisms involved in the direct controls of meal size and the processes of hunger, appetite and satiation. An example of this technology being harnessed is in the study of 5-hydroxytryptamine binding using single-photon emission tomography in binge-eating and non-binge-eating obese volunteers (Kuikka et al. 2001). Coupled with emerging studies of susceptibility genes for obesity, anorexia and bulimia nervosa, a comprehensive account is developing of the genetic, physiological and behavioural causes of these disorders.

The future will see the science of ingestive behaviour benefiting from the insights generated by investigators from social, psychological and biological specialisms, given the medical and scientific imperatives of understanding the control of food intake in combating both the increased prevalence of eating disorders and the global epidemic of obesity.

References


Downloaded from https://www.cambridge.org/core. IP address: 54.70.40.11, on 01 Jul 2021 at 14:48:48, subject to the Cambridge Core terms of use, available at https://www.cambridge.org/core/terms. https://doi.org/10.1079/PNS2002187