

Waffles or pancakes? essay



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BUSTER**

? Although it is not a pressing issue, the dilemma concerning whether the waffle or the pancake is the superior breakfast food is one that has divided breakfast tables nationwide and sparked an age-old debate amongst breakfast eaters everywhere. I, being a regular at the breakfast table, am very opinionated on this topic, but when I am asked why the waffle is the superior breakfast food, I find myself talking in circles, claiming it to be the best “ simply because it is”.

This, of course, is nowhere near a good answer, so I decided to borrow a technique from utilitarianism called hedonistic calculus, which is used to solve ethical dilemmas. This technique involves assigning point values to every component and finding the “ score” each possibility will receive. ? I decided to break it down into components of taste, texture, functionality, and cost. Taste, being the most important, is assigned 3 points, followed by texture, functionality, and cost which are each assigned 2 points.

I assigned taste a higher point value because I feel it should truly be the deciding factor. However, the other aforementioned qualities still play a key role in deciding which breakfast choice is preferred. In this case, it is set up as a winner-take-all system. So if the waffle is better in the taste category, it receives all 3 points. ? Assuming that taste in our case is defined as the quality of the flavor one perceives by taking a little into the mouth, we can deduce that the outcome will be dependent on the preferences of the individual tasting said food.

My personal observation is that the waffle has more of a toasted taste as opposed to the pancake’s creamy taste experience. The toasted taste is one

that is more favorable to me, therefore the waffle wins all 3 points in that criterion. ? Closely related to the taste category is the texture. As stated above, waffles are generally more toasted thus creating a crisper texture, whereas the pancake provides a more doughy consistency. While some people might prefer the smooth texture of the pancake, I myself am more a fan of the delicate and crumbly disposition that the waffle delivers.

Thus forth, the 2 points in this category will be awarded to the waffle. ? Being the physics oriented person I am, I tend to think like an engineer, trying to figure out the best design for any product. The basis by which we will critique the functionality of the breakfast foods in question is the ability to hold syrup. When syrup is added into the equation, the waffle clearly comes out on top considering that the structure was designed with perfectly sized compartments to hold syrup.

Pancakes, on the other hand, end up soaking up all the syrup causing it to lose its structure and further add to the mushy texture. Yet again, the waffle is found to be superior and will receive the 2 points. ? The waffle, however, comes up short in the category of cost. While the make up of the two foods are essentially the same, the waffle requires special equipment to prepare. These waffle makers can cost anywhere from 15 to 100 dollars as opposed to the traditional skillet that can be found in most households.

This financial ease that the pancake allows earns it the 2 points in this section. ? Based on the results found by using hedonistic calculus, I have deduced that waffles are far preferable in my own opinion. The waffle, having received full points in the categories of taste, texture, and

functionality, totaled to a score of 7. The pancake came up short, only receiving the points for the cost efficiency category, giving it a not so grand total of 2 points. While this may not be the collective opinion on this issue, it is my hypothesis that I have surmised through scientific reasoning.