AnimatedPsych.com

VIDEO GUIDE · UNIT 1 · TOPIC 1.6

Smell and Taste

Watch the lesson

Name _____ Class _____ Date _____

NOTES: FILL IN THE BLANKS WHILE YOU WATCH

Smell

1. Smell and taste are the _____: they detect _____s rather than light or sound waves. They interact: smell contributes greatly to flavor.
2. Smell, or _____, begins when airborne molecules reach _____ in the nose.
3. Most senses travel through the _____, but smell bypasses it, going directly to the _____, so smells can trigger vivid memories.
4. _____ are chemical messages released by members of the same species; some act as sexual attractants.

Taste

5. Taste, or _____, relies on _____ in the bumps on the tongue, which contain taste receptor cells.
6. The six basic tastes: sweet, sour, salty, bitter, _____ (savory), and _____ (fat).
7. _____ have more taste buds and taste more intensely; _____ have lower-than-average sensitivity.

CHECK YOUR UNDERSTANDING

1. A chef adds aged parmesan and mushrooms to make a soup taste more savory and "meaty." Which basic taste is she boosting?

(A) Sweet
(B) Umami
(C) Oleogustus
(D) Sour

AP® is a registered trademark of the College Board, which is not affiliated with, and does not endorse, this site.

2. When you smell fresh coffee, which step happens first?

(A) Signals pass through the thalamus to the cortex

(B) Taste receptor cells detect the molecules

(C) The limbic system transduces the molecules

(D) Olfactory receptor cells in the nose detect airborne molecules

3. A dental spray temporarily numbs the taste receptor cells in a patient's taste buds, but her nose is unaffected. Which could she still detect?

(A) The sweetness of candy

(B) The saltiness of chips

(C) The aroma of coffee

(D) The bitterness of broccoli

NOTES

AP® is a registered trademark of the College Board, which is not affiliated with, and does not endorse, this site.