

Directions: Answer each of the following on this page and/or a separate sheet of paper.

Touch: page 141

1. How do we sense touch?
2. How do we sense our body's position and movement?
3. How do we experience pain?

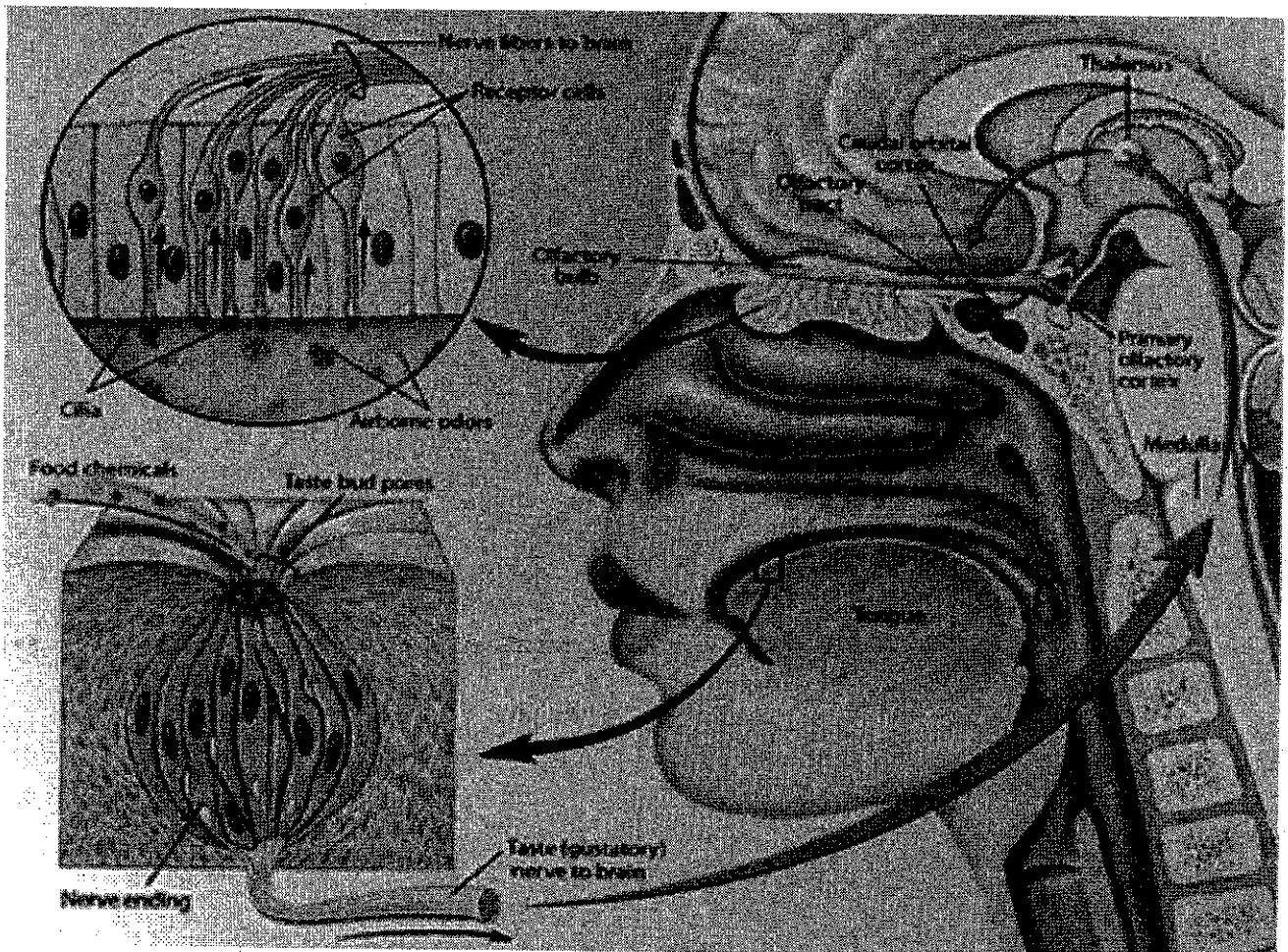
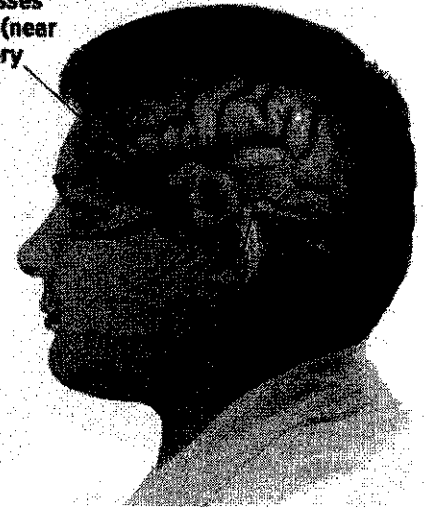
Taste: page 146

1. How do we experience taste?
2. How do taste and smell interact?

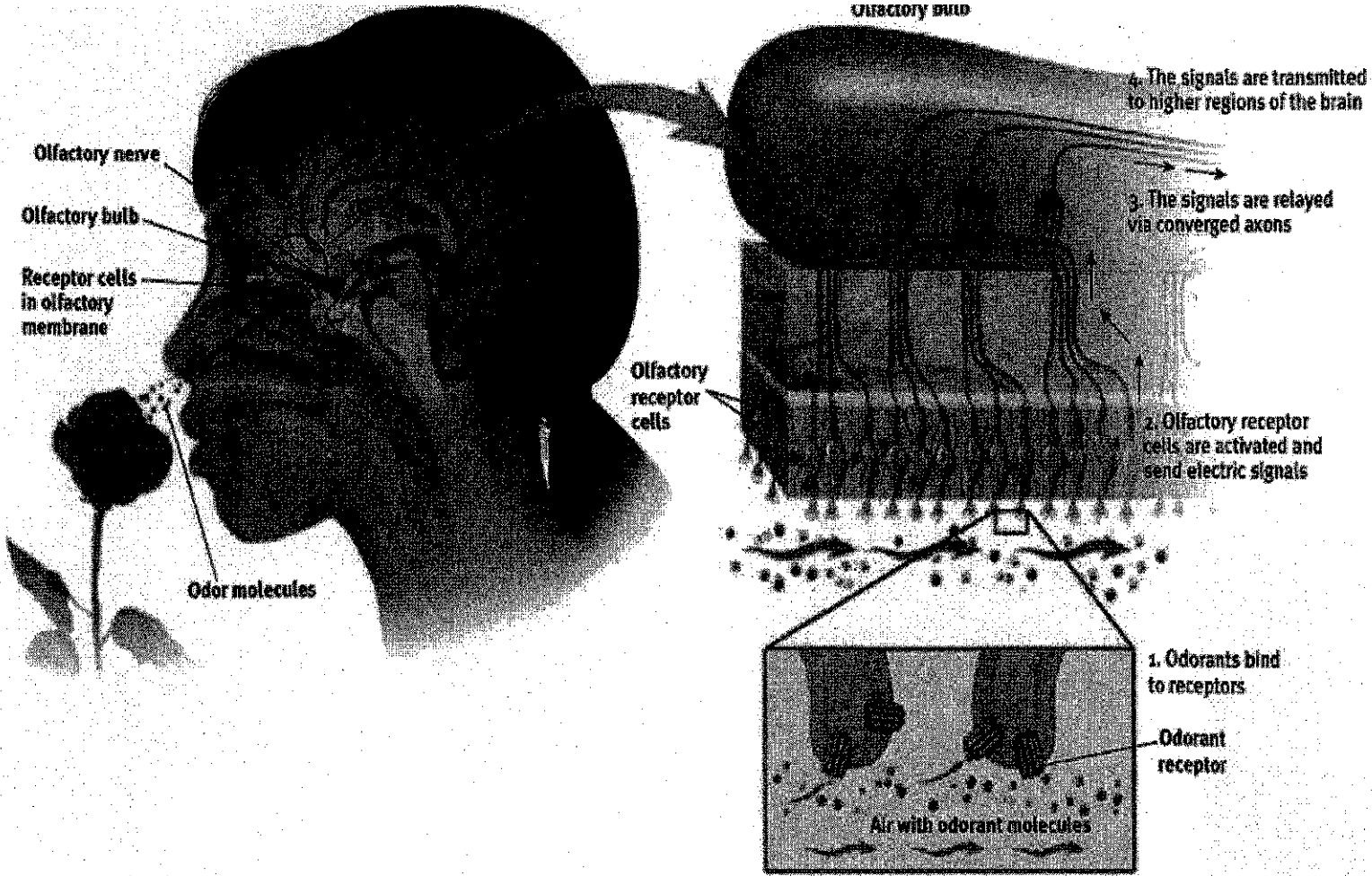
Smell: page 148

1. How do we experience smell?
2. How does our system for sensing smell differ from our systems for vision, touch and taste?

Processes
smell (near
memory
area)



Taste and smell are separate senses with their own receptor organs, yet they are intimately entwined. Tastants, chemicals in foods, are detected by taste buds, which consist of special sensory cells. When stimulated, these cells send signals to specific areas of the brain, which make us conscious of the perception of taste. Similarly, specialized cells in the nose pick up odorants, airborne odor molecules. Odorants stimulate receptor proteins found on hairlike cilia at the tips of the sensory cells, a process that initiates a neural response. Ultimately, messages about taste and smell converge, allowing us to detect the flavors of food.



ANSWERS TO HANDOUT 8-5
Parts of the Skin

