

Taste and Taste Perception

✦ Text from p.320 onwards

✦ The Science of Taste at <https://www.youtube.com/watch?v=0HxAB54wlig> 1.45→



1 Summarise the differences between **taste** and **flavour**.
(Refer also to pp. 320 and 342 in your text, if necessary.)



2 Which factors influence one's reactions to food, that is, one's perception of its taste and quality?



3 Match these terms with the appropriate description below:

papillae ✦ taste buds ✦ thalamus ✦ primary gustatory cortex ✦
smell ✦ touch ✦ flavour ✦ chemical molecules ✦ cranial nerves

- _____ a perceptual experience produced by the taste of the food, its smell, the other sensations connected with it and one's perceptual expectancies
- _____ b a relay station in the brain for a variety of sensory information; where sensory information for taste is initially processed
- _____ c the part of the brain that is specifically devoted to the reception and processing of taste sensations
- _____ d the external energy that makes taste and taste perception possible
- _____ e small bumps on the tongue in which the taste buds are located
- _____ f the location of the gustatory or taste receptors
- _____ g the sensory/perceptual system that is most closely related to and influential in taste and taste perception
- _____ h neural pathways that carry neural signals from the taste receptors to the brain
- _____ i another sensory/perceptual system that influences taste and taste perception



4 List some foods that affect your cognitive or emotional state by triggering memories or feelings of pleasure, delight or repulsion. Suggest reasons for your reactions.