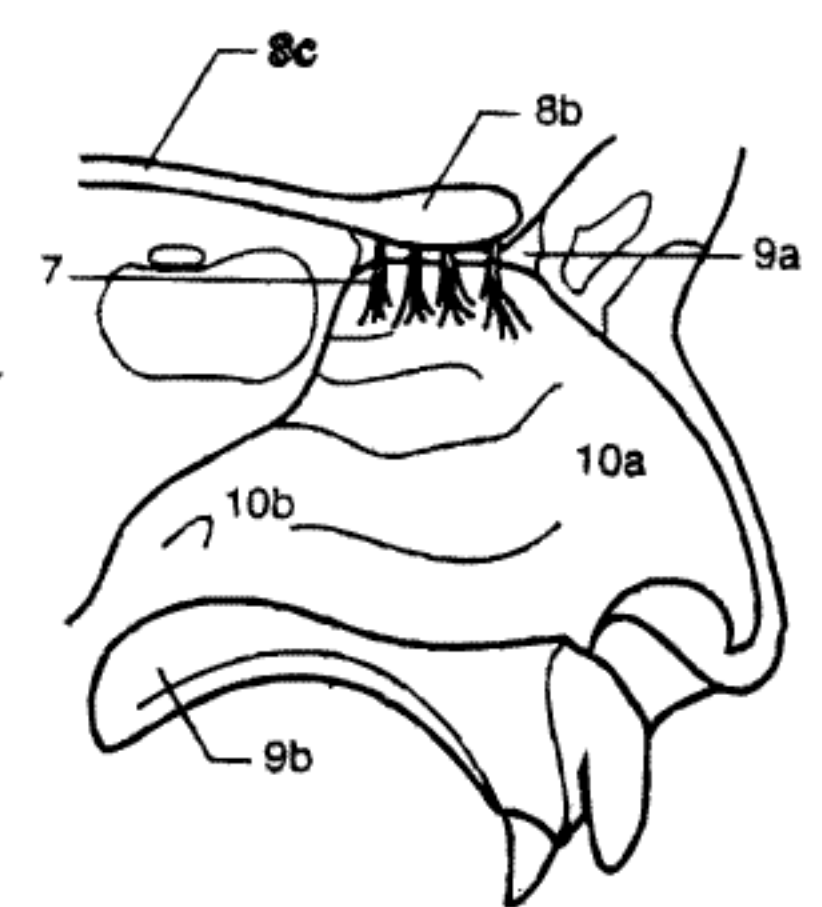
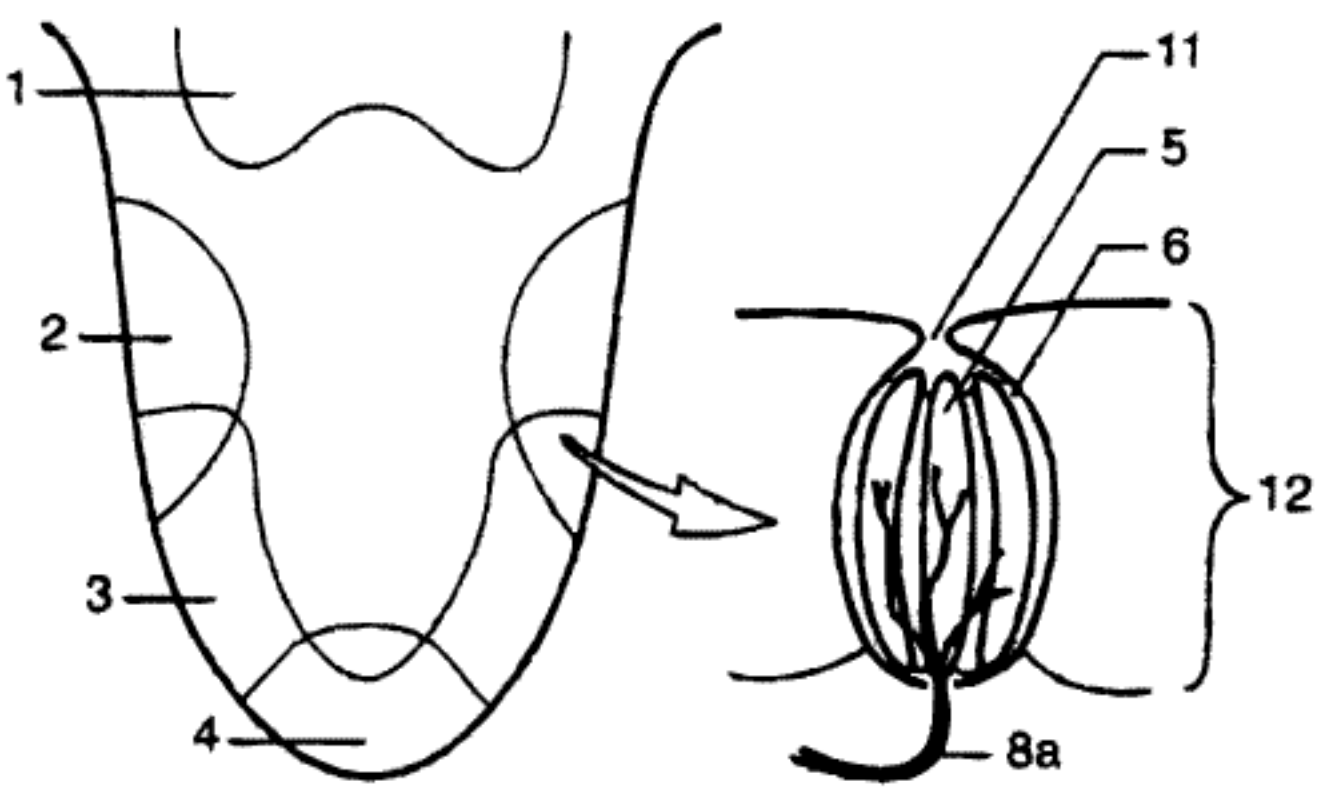


**Taste regions of tongue, structure of taste bud.**

**Olfactory receptors.**



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1. Which receptors detect chemicals in the external environment?
2. In order for chemoreceptors to fire, the chemical must be dissolved in water. Where is the "water" for gustatory and olfactory receptor function?
3. When mucus covers the aqueous olfactory surfaces during a cold, what happens to the sense of smell?
4. How many primary tastes can the gustatory receptors detect? Which have more primary sensations—olfactory or gustatory receptors?
5. Sensory information from the taste buds travels to the brain via cranial nerves \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_.
6. Gustatory information registers on the \_\_\_\_\_ of the \_\_\_\_\_ (part of the brain).
7. What cranial nerve transmits olfactory information?
8. Olfactory information registers on the \_\_\_\_\_ of the \_\_\_\_\_ (part of the brain).