**TOUCH, TASTE, SMELL, AND SOME OTHER STUFF ☺**

**TOUCH**

*Use the following to help you answer the questions below:*

<http://tinyurl.com/bobwdg4>

<http://tinyurl.com/ocwqbnz>

1. Skin sensations – what are the three sensations that we feel?
2. Describe how Gate-Control Theory works. Which sensation does it help to explain?
3. What do you think would be problematic about not experiencing pain?

**TASTE**

*Use the following Prezi to help you answer the questions below:*

<http://tinyurl.com/o54o4vm>

1. What are the five different taste sensations?
2. JUMP TO “HOW DO WE TASTE”—What are the names of sensory receptors for taste that contain our taste buds?
3. JUMP TO “WHAT FACTORS AFFECT…”—Name 3 things that could influence your sensation of taste and explain how it works.



STOP PREZI AFTER YOU HAVE ANSWERED QUESTION 6.

***MYTHBUSTERS: HOT CHILI CURES***<http://tinyurl.com/of28ugn>

1. Is milk helpful with combating spicy foods?
2. What other substances are not helpful in combating spicy foods? Be sure to explain how/why they don’t help.

**SMELL**

*Watch the following video clip to help you answer the questions below:*

<http://tinyurl.com/nf2f2qj>

1. What are the sensory receptors for smell?
2. How is smell processed in the brain (mention the part that transports this information to the brain)?
* How does it differ from other senses (taste, touch, sight, and hearing)?

**THE OTHER SENSES**

*Use the following to help you answer the questions below:*

<http://tinyurl.com/nksaj68>

Define each of the following and determine a time where you’d actually use this sense.

Proprioception (Proprioceptive Feedback):

Kinesthesis:

Vestibular Sense: