

Written

1. Give a short account on olfactory centres (medial, lateral and intermediate)?
2. Enumerate and mechanism of basic taste modalities?
3. Def ageusia , hypogeusia , Dysguesia ?
4. Enumerate characters of olfactory epithelium ?
5. Mention mechanism of stimulation of olfactory receptors ?
6. Def anosmia , hyposmia , dysosmia ?
7. Mention significance of taste , smell ?

MCQ taste and smell

<p>8. Olfactory receptor cells belong to which of the following groups of cells?</p> <ul style="list-style-type: none">a) Bipolar neuronsb) Fibroblastsc) Multipolar neuronsd) Pseudounipolar neuronse) Unipolar neurons	A
<p>9. Salt tastant activates the taste receptors by which of the following mechanisms?</p> <ul style="list-style-type: none">a) Activation of 2nd messenger such as IP3b) Activation of epithelial Na channelsc) Activation of metabotropic glutamate receptorsd) Opening H channelse) Opening of K channels	B
<p>10. In order for a molecule to be detected by the olfactory neurons, it must</p> <ul style="list-style-type: none">a) be present in high concentrations.b) be one of the seven primary classes of odors.c) be dissolved in fluid covering the olfactory epithelium.	C

<p>d) <i>interact with the mechanoreceptors of the olfactory hair membrane.</i></p> <p>e) <i>enter the nose slowly.</i></p>	
<p>11. Medial olfactory areas:</p> <p>a) <i>are involved in primitive emotional reactions to odors.</i></p> <p>b) <i>is the site of conscious perception of odors.</i></p> <p>c) <i>generates action potentials in olfactory neurons.</i></p> <p>d) <i>modulates the sense of olfaction within the olfactory bulb.</i></p> <p>e) <i>is the area where chemicals bind to receptors.</i></p>	A
<p>12. Which of the special senses contains receptor neurons that are the only nerve cells in direct contact with the outside environment?</p> <p>a) <i>Equilibrium</i></p> <p>b) <i>Hearing</i></p> <p>c) <i>Olfaction</i></p> <p>d) <i>Taste</i></p> <p>e) <i>Vision</i></p>	C
<p>13. Which of the following is NOT a primary odor class?</p> <p>a) <i>Umami</i></p> <p>b) <i>Floral</i></p> <p>c) <i>Putrid</i></p> <p>d) <i>Pepperminty</i></p> <p>e) <i>Ethereal</i></p>	A
<p>14. Sensory structures that detect taste are:</p> <p>a) <i>palates</i></p> <p>b) <i>papillae</i></p> <p>c) <i>taste buds</i></p> <p>d) <i>ciliary membranes</i></p> <p>e) <i>thermoreceptors</i></p>	C

<p>15. Why does inhaling deeply and slowly through the nose help to identify an odor?</p> <p>a) More air containing the odor is brought into contact with the olfactory epithelium.</p> <p>b) Impulses originate slowly in the olfactory epithelium.</p> <p>c) The tissue needs more time in contact with the odor.</p> <p>d) Threshold for odor detection is high.</p> <p>e) Receptors in the olfactory epithelium are highly specific.</p>	<p>A</p>
<p>16. The sense of taste is called:</p> <p>a) olfaction</p> <p>b) perception</p> <p>c) gustation</p> <p>d) tastant</p> <p>e) mastication</p>	<p>C</p>
<p>17. Sweet taste is sensed mainly at:</p> <p>a) the tongue edge.</p> <p>b) the tongue back.</p> <p>c) the tongue tip.</p> <p>d) the tongue base.</p> <p>e) all the tongue surface.</p>	<p>C</p>
<p>18. Sour sensation is tasted at:</p> <p>a) base of the tongue only.</p> <p>b) edges of the tongue.</p> <p>c) dorsum of the tongue only.</p> <p>d) both dorsum and base of the tongue.</p> <p>e) tip of the tongue mainly.</p>	<p>B</p>

<p>19. Bitter taste is best tasted at:</p> <p>a) edge of tongue. b) tip of tongue. c) base of tongue. d) dorsum of tongue anteriorly.</p>	C
<p>20. The substance which causes olfactory stimulation must be:</p> <p>a) only volatile. b) volatile and water soluble. c) volatile and lipid soluble. d) water and lipid soluble but not volatile. e) volatile & water and lipid soluble.</p>	E
<p>21. The olfactory receptors:</p> <p>(A) Are entirely non-adaptive. (B) Are ordinary epithelial cells. (C) Are stimulated by non-volatile water soluble substances (D) Are located in a small area at the roof of the nasal cavity (E) Have a high ability to discriminate different odour intensities.</p>	D
<p>22. The sense of smell in man is characterised by:</p> <p>(A) A high threshold (B) Lack of adaptation. (C) 4 primary sensations. (D) Poor quantitative gradation.</p>	D
<p>23. Adaptation Of the taste and olfactory stimuli:</p> <p>(A) Does not occur at all. (B) Occurs only at the receptors. (C) Occurs mainly in the CNS. (D) In case of taste, it occurs only for the sweet and bitter tastes. (E) in case of smell, the adaptation is nonspecific.</p>	C

<p>24. The taste buds :</p> <p>(A) Are absent in the circumvallate papillae.</p> <p>(B) Contain taste cells whose life span in animals is about 10 days.</p> <p>(C) Persist after cutting the taste nerve fibres.</p> <p>(D) Become more sensitive in old age</p>	B
<p>25. The taste receptors:</p> <p>a) For sour are predominant at the posterior part of the tongue.</p> <p>b) Generally give rise to a sour taste when stimulated by H ions.</p> <p>c) Always give rise to a salty taste when stimulated by salts of metals.</p> <p>d) Together with the olfactory receptors are more excited when the food is cold than when it is cold</p>	B
<p>26. The olfactory sensory cells:</p> <p>(A) Do not adapt.</p> <p>(B) Relay with neurons that pass to the thalamus.</p> <p>(C) Are epithelial cells that synapse with the underlying olfactory nerves.</p> <p>(D) Are of great importance in appreciating the flavor of food.</p>	D
<p>27. The olfactory system can detect:</p> <p>(A) 4 primary odours only.</p> <p>(B) Small changes in the intensity of a given odour.</p> <p>(C) Volatile as well as non-volatile substances.</p> <p>(D) Odours at lower concentrations by sniffing.</p>	D
<p>28. Which tongue papille , taste buds not associated with</p> <p>(A) fungiform</p> <p>(B) foliate</p> <p>(C) circumvallate</p> <p>(D) filiform</p>	D

What are the primary taste modalities recognized by humans?

- A) Sweet, sour, salty, bitter, umami
- B) Sweet, sour, spicy, salty, bitter
- C) Sweet, sour, umami, tangy, astringent
- D) Sweet, salty, bitter, tangy, pungent

Answer: A) Sweet, sour, salty, bitter, umami

• Which taste modality is associated with the presence of amino acids, such as glutamate?

- A) Sweet
- B) Sour
- C) Bitter
- D) Umami

Answer: D) Umami

• Which of the following compounds is most likely to elicit a bitter taste?

- A) Sucrose
- B) Quinine
- C) Sodium chloride
- D) Citric acid

Answer: B) Quinine

Which type of taste receptor is primarily activated by sweet and umami substances?

- A) Ionotropic receptors
- B) Metabotropic receptors
- C) Mechanoreceptors
- D) Thermoreceptors

Answer: B) Metabotropic receptors

• Which taste modality is primarily associated with the detection of potentially poisonous substances?

- A) Sweet
- B) Salty
- C) Bitter
- D) Umami

Answer: C) Bitter

• What happens to the taste sensation when a person experiences taste adaptation?

- A) The sensitivity to all tastes increases.
- B) The ability to perceive taste is enhanced.
- C) The sensitivity to a specific taste decreases after prolonged exposure.
- D) The taste buds regenerate rapidly.

Answer: C) The sensitivity to a specific taste decreases after prolonged exposure

Which type of receptors are primarily involved in the detection of odorants?

- A) Photoreceptors
- B) Mechanoreceptors
- C) Chemoreceptors
- D) Thermoreceptors

Answer: C) Chemoreceptors

Which type of protein is primarily involved in the detection of odorants by olfactory receptors?

- A) Ion channels
- B) G-protein coupled receptors (GPCRs)
- C) Enzymes
- D) Transport proteins

Answer: B) G-protein coupled receptors (GPCRs)