



II. Reading Comprehension (3 points)

WHAT'S AFTER UMAMI? SCIENTISTS ARE HUNTING FOR THE SIXTH BASIC TASTE

Answer the questions below using complete sentences. Each question is worth 0.5 points with a total of 3 points. Up to 0.3 points might be deducted from the total mark for lack of intelligibility in the answers provided. You may use fragments from the text unless specified not to do so.

1.

Umami was recognized as the fifth basic taste after research/investigations corroborated/stated/proved that it was different from other tastes we already know/have.

2.

two effects/consequences/applications/results of understanding the science of taste.

3.

Contrary to popular belief

4.

Flavor is the (result of the) interaction between taste and other senses in the brain.

OR

Flavor is the (result of the) combination of taste, texture, temperature and aroma in the brain.

OR

Flavor is what registers in the brain when it combines the entire experience of taste, texture, temperature and aroma.



5.

Any two of the following:

1. A taste needs to have a “chemical signature” -a set of chemical components that are distinct from that of other substances.
2. You need to have a receptor anywhere on the tongue, palate, or throat where the chemical component can interact with a cell in a tastebud.
3. That cell in the tastebud must have a mechanism “to change the component’s chemical signal to an electrical signal that is then transmitted through nerves to the brain”.
4. The electrical signal carried by taste nerves must activate regions in the brain that are associated with taste.
5. It needs to generate a unique taste perception in the brain that is independent from other tastes.
6. There needs to be a response in the body that results from these effects.

6.

The study of taste continues to be important because/since/as taste is about what we feel like eating, how we prepare food, and how happy we are after a meal.

The three reasons why the study of taste continues to be important include the relationship between taste and what we feel like eating, how/the way we prepare food and how happy we are after a meal.

(among other options)