SENSORY BIOLOGY

| Biology 103 | Prof. Nancy Kleckner |
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| Sensory Biology | Office: 312 Carnegie, ext 8201 |
| Course usually offered fall semester | Email: nkleckne@bates.edu |
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OBJECTIVES AND EXPECTATIONS:

Course Description: This course examines the biology of sensation in humans and other organisms. The focus of the course will be on the chemical (taste, olfaction) and mechanical (touch, hearing) senses, and will include other topics such as electroreception in fish, magnetoreception in migrating animals and vision in vertebrates vs. invertebrates. Laboratory exercises include examination of our own senses (why do peppers seem hotter in some humans than others?) as well as those of other organisms (aversive behaviors to chemical or tactile stimuli in invertebrates).

Objectives: The primary goals of this course are 1) to make science fun for all students by examining sensory systems within the context of our own experience, 2) to make connections between the senses we know (because we experience them) and the senses other organisms use that are novel to us as humans, and 3) to understand how knowledge of science fits into a liberal arts education and informs civic engagement and responsibility.

Expectations: Students are expected to attend (on time) most or all of the lecture/discussion sessions and ALL of the laboratory sessions unless a Dean's excuse is obtained. Excused labs must be made up with prior arrangement of the lab partners and instructors. If lecture or laboratory materials are missed, it is the student's responsibility to obtain notes and other materials (handouts, additional reading assignments) from other students and/or from the course web page. It is recommended that students see the instructor with specific questions about the missed material after the notes/readings have been studied. It is also expected that the students will attend all of the exams, and turn in all assignments on time unless a Dean's excuse is obtained and alternate arrangements are made in advance (when possible) with the instructor. Likewise, the instructor will provide all assignments and laboratory exercises in writing, and try to return these assignments to students in a timely fashion. Just remember there are 40 of you and only one of me to grade each assignment.

Virtual Classroom: I am in the process of creating a virtual classroom for sensory biology on WebCT. The address is webct.bates.edu. Currently, only a syllabus exists, but keep your eyes out for lecture notes and labs.

COURSE READINGS:

Required Texts:

- 1) (S) Sensory Processes, by David R. Soderquist, Sage Publications, Thousand Oaks, CA (2002).
- **2)** (**HH**) *Sensory Exotica*, by Howard C. Hughes, MIT Press, Cambridge, MA (2001) Both texts are available for purchase in the bookstore

Additional Readings will be announced (TBA) and put on reserve in Ladd Library: **Amrein, H.** and Bray, S. Bitter-sweet solution in taste transduction. Cell 112, 283-284, 2003.

Lindemann, B., et al., The Discovery of Umami, *Chemical Senses* 27, 843-844, 2002.

Olabi, A.A. et al., The effect of microgravity and space flight on the chemical senses, *Journal of Food Science* 67, 468-478, 2002.

Smith, C.U.M., Evolution and Classification of Organisms, Chapter 4 in <u>Biology of Sensory Systems</u>, John Wiley and Sons, Ltd, 2000, pp. 35-43.

Smith, D.V. and Margolskee, R.F., Making sense of taste, *Scientific American*, 284, 32-39, March 2001. Also available as online reserve item at Ladd Library.

LECTURE/DISCUSSION SCHEDULE:

| Week | Section/Topic | Reading/Homework |
|------|---|--|
| | Preliminaries | |
| 1 | Introduction to sensory systems | |
| | Nervous system structure and function | S1, S2 |
| 2 | Evolution and classification of animals | Smith, C.U.M., 2000 |
| | Discussion: Perceptions of science | HH 1 |
| | The Mechanosensory System | |
| | The Somatosensory System: mechanosensitivity and kinesthesia | S 3 |
| 3 | The Somatosensory System: central processing of touch | S 3 |
| | Pain: receptors and processing Hour Exam #1 (Intro through pain) | S 4 |
| | | |
| 4 | Vestibular system | S 7 |
| | Auditory stimuli | S 8 |
| | The Ear and Auditory processing | S 9 |
| 5 | Biosonar in bats: the nature of signals | HH 2, 3 |
| | Biosonar in bats: reception and processing | HH 4, 5 |
| | Chemoreception | |
| | Olfaction: receptors and processing in humans | S 5 |
| 6 | Olfaction: comparisons between non-human animals | TBA |
| • | Gustation: peripheral components of taste | S 6, pp. 155-168 Smith, D.V., 2001 |
| | Hour Exam #2 (Vestibular through olfaction) | |
| | October Recess | |
| 7 | Gustation: central processing of taste | S 6, pp. 168-184 Smith, D.V., 2001 |
| | Umami: The "new" taste | Amrein, H., 2003 Lindemann, B, 2002 |
| | Discussion: Space flight and the chemical senses | Olabi, A.A., 2002 |

| 8 | Pheromones in the animal world | HH 17 |
|----|---|-----------|
| | Pheromones in mammals | HH 18 |
| | Discussion: do humans use pheromones? | HH 19 |
| | Electromagnetic reception and migration | |
| 9 | Discovery and reception | HH 12-14 |
| - | Electric organs and discharge | HH 14, 16 |
| | Discussion: Issues of migration | TBA |
| 10 | Hour Exam #3 (Gustation through electromagnetic) | |
| | No Class - Society for Neuroscience Meeting | |
| | Report from Neuroscience meeting | TBA |
| 11 | Vision | |
| | Invertebrate vision | TBA |
| | The human eye and retina | S10 |
| | Visual pathways | S10 |
| | Thanksgiving recess | |
| 12 | Discussion: Lasik and "normal" vision | TBA |
| | Group Projects (Group 1, all attend) | |
| | Group Projects (Group 2, all attend) | |
| | Final Exam (Hour Exam #4 plus cumulative for previous concepts) | |

COURSE GRADING:

| Item | Percent of grade |
|-------------------------|------------------|
| Exams (3 @ 15 %) | 45 % |
| Final Exam | 20 % |
| Lab Write-ups (5 @ 5 %) | 25 % |
| Group Project | 10 % |
| Total | 100 % |

The basis for grading all assignments will be explained for each type of assignment. All exams are a combination of objective and essay format and are to be completed individually in class. Group studying is recommended, as each student brings a unique perspective to the material. A written description of the expectations and grading of group projects will be handed out in class before October Break. These groups may be the same as your lab groups, but need not be. Students are expected to seek out other students with similar interests for this project.

| Biology 103 | Instructors: |
|----------------------------|-------------------------------|
| Sensory Biology Laboratory | Prof. Nancy Kleckner |
| | Assistant in Instruction: TBA |

Laboratory handouts describing exercises will be provided prior to lab days. Lab worksheets will be provided in laboratory, are designed to be completed by lab groups, and must be handed in before the group leaves lab. Because many laboratories have two lab sections, all students are expected to sign an honor code indicating they will not provide information to another student or obtain information from another student about the content of laboratory worksheets.

LABORATORY SCHEDULE -- read lab handouts before coming to lab – attendance at laboratory is mandatory

| | Lab # / Group | Topic |
|---------|-----------------|---------------------------------|
| Week 1 | Orientation / | Introduction/Library/Laboratory |
| | All students | safety |
| Week 2 | Lab 1 | Reflexes |
| | Group A 1:05 pm | |
| | Group B 2:30 pm | |
| Week 3 | Lab 2 / Group A | Somatosensory and pain |
| Week 4 | Lab 2 / Group B | Somatosensory and pain |
| Week 5 | Lab 3 / Group A | Hearing and biosonar |
| Week 6 | Lab 3 / Group B | Hearing and biosonar |
| | | |
| Week 7 | Lab 4 / Group A | Taste and smell |
| Week 8 | Lab 4 / Group B | Taste and smell |
| Week 9 | Lab 5 / Group A | Electromagnetic detection |
| Week 10 | Lab 5 / Group B | Electromagnetic detection |
| Week 11 | Lab 6 / Group A | Vision |
| | - | |
| Week 12 | Lab 6 / Group B | Vision |