

Match the words with their synonyms.

1. neatly (adj.)

A) allegedly

C) merely

B) precisely

D) invariably

2. foundation (n.)

A) alliance

C) root

B) controversy

D) grasp

drive / motive

3. impetus (n.)

- A) stimulus B) deterrent
C) erosion D) circulation

4. register (v.)

- A) exclude B) record
C) dismiss D) provide

angora

angora
inJilizce

///

angora

angora

angora
enJilish

angora

5.interpretation (n.)

- A) connection B) relief
C) proposition D) analysis

link

relief rahatlam

öneri / önerme
idea
no for

6. accurate (adj.)

- A) exact B) slight
C) available D) superior

angora

angora
in English

angora

angora

angora
in English

angora

tion / for

ıer mek

7. indicate (v.)

A) urge B) undermine

C) attach D) reveal

show
suggest

8. comprise (v.)

✓ A) contain B) consent

ı22ı ol-

C) swell D) display

ııe mek

show

algıla - perceiving

9. perceive (v.)

A) echo

B) appoint

C) sense

D) apply

atacak
uygulamak
başlamak

10. grounds (n.)

A) plot

B) evidence

C) advance

D) alteration

kanıt
değişiklik

Reading Passage 16

Everybody has seen the tongue map – that little diagram of the tongue with different sections neatly cordoned off for different taste receptors. Sweet in the front, salty and sour on the sides and bitter at the back. That familiar but not-quite-right map has its foundation in a 1901 paper by German scientist Dirk Hänig, who found that there was some variation around the tongue in how much impetus it took for a taste to register. In fact, the problem isn't with Hänig's findings. It's all about how he decided to present that information. His presentation was like more of an artistic interpretation of his measurements than an accurate representation of them. And that made it look as though different parts of the tongue were responsible for different tastes, rather than showing that some parts of the tongue were slightly more sensitive to certain tastes than others. Indeed, results from a number of experiments indicate that all areas of the mouth comprising taste buds are sensitive to all taste qualities. Despite the scientific grounds, the tongue map has already burrowed its way into common knowledge. The true test doesn't require a laboratory, though. Brew a cup of coffee. Crack open a soda. Touch a salted pretzel to the tip of the tongue. In any test, it becomes clear the tongue can perceive these tastes all over.

1. It is clearly stated in the passage that **the findings of Dirk Hänig** ----.

- A) were refuted by other scholars later on
- B) drew largely on pre-existing scientific data
- C) led to a true understanding of the tongue map
- D) lacked a precise and concrete presentation
- E) set a remarkable example for future studies

be like ... gibi

more / than

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2. We can understand from the passage that ----.

- A) the frontal part of our tongue detects sweet the most accurately
- B) Dirk Hänig is still considered the forefather of human organ studies
- C) the tongue diagram we are familiar with is still referred to by specialists
- D) the findings of Dirk Hänig dispelled the former misconceptions
- E) scientific facts and public perception may contradict every now and then

(sometimes)

2

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3. What does the author imply with the statement "The true test doesn't require a laboratory"?

- A) Certain facts may be recognized through experience
- B) A lab test can provide scientific outcomes alone
- C) The tip of the tongue senses only one taste if not all
- D) Common knowledge matters the most when it comes to taste
- E) Even lab tests may prove wrong unless backed up by field studies

- Certain:
1. belirli specific
 2. bazı some
 3. çeşitli various
 4. birkaç a few /several

geniş
2

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4. What could be the best title of the passage?

- A) The Latest Tongue Twister *Tekerleme*
- B) A Widely Held Myth: Punctured
- C) Hänig Reveals Facts about Taste
- D) **Test it or Taste it: Action Speaks Louder** ✓
- E) A **Startling** Discovery of **New Tastes**

Handwritten blue scribbles and a question mark.

Choose the best option.

1. That familiar but not-quite-right map ---- its foundation in a 1901 paper.

- A) dates to 1901 B) has its roots
C) leaves D) starts

2. a 1901 paper ---- German scientist

- A) by B) at
C) with D) in

3. how much impetus it takes for a taste ----.

- A) registering B) register
C) to register D) to registering

4. It was a German scientist Dirk Hänig, ---- that there was some variation.

- A) who found B) found
C) to find D) who finds

5. The problem **isn't** ---- Hänig's findings.

- A) for B) of
C) by **D) with**

bulgu

6. And that **made it** ---- **as though** different parts.

- A) to look B) looked
C) looking **D) look**

farklı parçaları mis gibi görünmesine yol açtı / sağladı

as if

let
make sb
do sth
have

7. ---- the scientific grounds,

- A) Although B) **Despite**
C) Whereas D) Though

+ noun / v-ing
SVO

8. The results ---- a number of experiments

- A) from B) with
C) on D) for

of

9. sensitive ---- all taste qualities

- A) in B) **to**
C) into D) of

10. It was ---- of an **artistic** interpretation ---- an **accurate** representation

- A) much / as B) many / more
C) **more / than** D) the most / of

it was artistic rather than realistic
= instead of
= more than



Okuma Parçası 16

Everybody has seen the tongue map – that little diagram of the tongue with different sections neatly cordoned off for different taste receptors.

Sweet in the front, salty and sour on the sides and bitter at the back.

That familiar but not-quite-right map has its foundation in a 1901 paper by German scientist Dirk Hänig, who found that there was some variation around the tongue in how much impetus it took for a taste to register.

In fact, the problem isn't with Hänig's findings.

It's all about how he decided to present that information.

His presentation was like more of an artistic interpretation of his measurements than an accurate representation of them.

And that made it look as though different parts of the tongue were responsible for different tastes, rather than showing that some parts of the tongue were slightly more sensitive to certain tastes than others.

Indeed, results from a number of experiments indicate that all areas of the mouth comprising taste buds are sensitive to all taste qualities.

Despite the scientific grounds, the tongue map has already burrowed its way into common knowledge.

The true test doesn't require a laboratory, though.

Brew a cup of coffee. Crack open a soda.

Touch a salted pretzel to the tip of the tongue.

In any test, it becomes clear the tongue can perceive these tastes all over.

Herkes şu dil haritasını görmüştür – hani şu farklı tat alıcıları için düzgün bir şekilde çevrelenmiş farklı bölümleri olan dilin o küçük diyagramını.

Önü tatlı, yanları tuzlu ve ekşi, arkası acı olan.

Bu tanıdık ama pek de doğru olmayan haritanın temeli, bir tadın kaydedilmesi için ne kadar itici güç gerektirdiği konusunda dilin etrafında bazı farklılıklar olduğunu bulan Alman bilim adamı Dirk Hänig'in 1901 tarihli bir makalesinde bulunuyor.

Sorun Hänig'in bulgularında değil aslında.

Sorun bu bilgiyi nasıl sunmaya karar vermesiyle ilgili.

Sunumu ölçümlerinin net bir şekilde aktarılmasından çok, bu ölçümlerin sanatsal bir yorumu gibiydi.

Ve bu, dilin bazı bölümlerinin belirli tatlara diğerlerinden biraz daha duyarlı olduğunu göstermek yerine, dilin farklı bölümlerinin farklı tattardan sorumlu gibi görünmesini sağladı.

Gerçekten de, bir dizi deneyden elde edilen sonuçlar, ağzın tat tomurcuklarını içeren tüm alanlarının, tüm tat niteliklerine duyarlı olduğunu göstermektedir.

Bilimsel temellere rağmen, dil haritası, ortak belleğimizin içine çoktan girmiştir.

Gerçek test, yine de bir laboratuvara ihtiyaç duymaz. Bir fincan kahve demleyin.

Bir soda açın.

Dilin ucuna tuzlu bir çubuk kraker dokundurun.

Herhangi bir testte, dilin bu tatları her yerinde algılayabildiği ortaya çıkıyor.

Match the words with their synonyms.

1.B2.C3.A4.B5.D

6.A7.D8.A9.C10.B

Reading Passage 16

1.D2.E3.A4.B

Choose the best option.

1.B2.A3.C4.A5.D

6.D7.B8.A9.B10.C