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**Gastronomy and Food Science Food Science and Technology Barbarians at the Gate** *Frozen Food Science and Technology* Food Science *Introduction to Food Science and Technology* **Food Science, Technology and Nutrition for Babies and Children Handbook of Food Science and Technology 1 Essentials of Food Science** *Koku in Food Science and Physiology* **WJEC Level 3 Certificate in Food Science and Nutrition** Gluten-Free Food Science and Technology **Fox and Cameron's Food Science, Nutrition & Health, 7th Edition** *What Einstein Didn't Know* **Food Science and the Culinary Arts Elementary Food Science Practical Skills in Food Science, Nutrition and Dietetics** *Science of Food* **WJEC Level 3 Diploma in Food Science and Nutrition Statistical Methods for Food Science Introducing Food Science** Nanotechnology in Agriculture and Food Science **Food Science and Food Biotechnology** Magnetic Resonance in Food Science **Education and Training in Food Science** Mathematical and Statistical Methods in Food Science and Technology *Experimental Food Science* **Handbook of Food Science and Technology 3** *Objective Food Science & Technology, 3rd Ed.* **Novel Technologies in Food Science** *Advances in Magnetic Resonance in Food Science* **Descriptive Food Science** *Jerusalem Artichoke Food Science and Technology Near-Infrared Spectroscopy in Food Science and Technology* The Science of Food **Research and Technological Advances in Food Science** Food Science and Technology *Handbook of Microbiological Criteria for Foods* **Nutrition & Food Science (majalah) Review of Nutrition and Food Science (majalah). Functional Properties of Food Components**

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This is the first book to explore the science underlying the Jerusalem artichoke, which is also known as Helianthus tuberosus L. and it is attracting increasing interest among food scientists and professionals worldwide. Due to a wide perspective for the production of inulin due to its high economic and ecological importance, the development of technologies for isolating and processing tuberous sunflower raw materials using environmentally friendly technologies (green chemistry and white biotechnology) and the global production of inulin shows an increasing tendency. Here we focus on the latest technological achievements related to the use of inulin in the food processing. In this book, readers will find full explanation of the conceptual aspects and the latest research results on a wide range of topics, including the relevant characteristics and applications from various fields. Written by leading scientists in the field, the book will be a valuable resource for students and researchers in the fields of food chemistry, nutritional science, physiology, and bioengineers, as well as for professionals in the food industry. Mathematical and Statistical Approaches in Food Science and Technology offers an accessible guide to applying statistical and mathematical technologies in the food science field whilst also addressing the theoretical foundations. Using clear examples and case-studies by way of practical illustration, the book is more than just a theoretical guide for non-statisticians, and may therefore be used by scientists, students and food industry professionals at different levels and with varying degrees of statistical skill. The reduction in nutritional quality of food due to microbial contamination is a problem faced by much of the developing world. To address contamination-related hunger and malnutrition, it is crucial to enforce quantitative and qualitative protection of agri-food commodities after harvesting, as well as to create low cost, rational strategies to protect post-harvest losses and nutritional properties of food products in a sustainable manner. Research and Technological Advances in Food Science provides readers with a systematic and in-depth understanding of basic and advanced concepts in food science and post-harvest technology, including the most up-to-date information about different natural food source sources (of microbial, plant, and animal origin) and their health benefits. It also highlights current research

and technological advances in food science related to health, such as personalized food and nutrition, seafood nutraceuticals, meat processing and product development, microbial enzymes for the tenderization of meat, feruloylated oligosaccharides for human health, and the role of microbial antagonistic in post-harvest management of fruit. In addition, the book explores the role of modern tools and techniques such as instrumentation, nanotechnology, biotechnology, ultrasound in food processing and food-omics in food science. Research and Technological Advances in Food Science is an excellent resource for researchers, food scientists, biochemists, pharmacologists, nutritionists, policymakers, and students working in the food science domain. Includes information about different natural sources of food (microbes, plants and animal origin), and their health benefits Highlights current research and technological advances in food science related to health Brings the role of microbial antagonistic, plant volatiles and technological advances in the post-harvest management of food commodities Food Science and Technology: Trends and Future Prospects presents different aspects of food science i.e., food microbiology, food chemistry, nutrition, process engineering that should be applied for selection, preservation, processing, packaging, and distribution of quality food. The authors focus on the fundamental aspects of food and also highlight emerging technology and innovations that are changing the food industry. The chapters are written by leading researchers, lecturers, and experts in food chemistry, food microbiology, biotechnology, nutrition, and management. This book is valuable for researchers and students in food science and technology and it is also useful for food industry professionals, food entrepreneurs, and farmers. Food Science and the Culinary Arts is a unique reference that incorporates the principles of food and beverage science with practical applications in food preparation and product development. The first part of the book covers the various elements of the chemical processes that occur in the development of food products. It includes exploration of sensory elements, chemistry, and the transfer of energy and heat within the kitchen. The second part looks in detail at the makeup of specific foodstuffs from a scientific perspective, with chapters on meat, fish, vegetables, sugars, chocolate, coffee, and wine and spirits, among others. It provides a complete overview of the food science relevant to culinary students and professionals training to work in the food industry. Provides foundational food science information to culinary students and specialists Integrates principles of food science into practical applications Spans food chemistry to ingredients, whole foods, and baked and mixed foods Includes a comprehensive glossary of terms in food science The highly versatile nature of magnetic resonance techniques in dealing with problems arising in many areas in food science is demonstrated in this book. Topics covered include development of the technique, functional constituents of food, signal treatment and analysis, along with applications of magnetic resonance to food processing and engineering. The international flavour of the contributions to this text aim to make it of value to both academics and industrialists in food science. First Published in 1998. Routledge is an imprint of Taylor & Francis, an informa company. The book covers novel technologies, including high pressure, antimicrobials, and electromagnetism, and their impact. Written as an introductory food science textbook that excites students and fosters learning, the first edition of Introducing Food Science broke new ground. With an easy-to-read format and innovative sections such as Looking Back, Remember This!, and Looking Ahead, it quickly became popular with students and professors alike. This newly revised second edition keeps the features that made the first edition so well liked, while adding updated information as well as new tables, figures, exercises, and problems. See What's New in the Second Edition: New chapter Sustainability and Distribution Approximately 60 new tables and figures New section at the end of each chapter with problems / exercises to test comprehension Now includes a glossary The book consists of four sections with each one building on the previous section to provide a logical structure and cohesiveness. It contains a series of problems at the end of each

chapter to help students test their ability to comprehend the material and to provide instructors a reservoir for assignments, class discussions, and test questions. At least one problem at the end of each chapter involves a calculation so that students can strengthen their quantitative skills. The text introduces the basics of food science and then building on this foundation, explores it sub-disciplines. The well-rounded presentation conveys both commercial and scientific perspectives, providing a true flavor of food science and preparing students for future studies in this field. This book provides a comprehensive source of information on freezing and frozen storage of food. Initial chapters describe the freezing process and provide a fundamental understanding of the thermal and physical processes that occur during freezing. Experts in each stage of the frozen cold chain provide, within dedicated chapters, guidelines and advice on how to freeze food and maintain its quality during storage, transport, retail display and in the home. Individual chapters deal with specific aspects of freezing relevant to the main food commodities: meat, fish, fruit and vegetables. Legislation and new freezing processes are also covered. Frozen Food Science and Technology offers in-depth knowledge of current and emerging refrigeration technologies along the entire frozen food chain, enabling readers to optimise the quality of frozen food products. It is aimed at food scientists, technologists and engineers within the frozen food industry; frozen food retailers; and researchers and students of food science and technology. The fourth edition of this classic text continues to use a multidisciplinary approach to expose the non-major food science student to the physical and chemical composition of foods. Additionally, food preparation and processing, food safety, food chemistry, and food technology applications are discussed in this single source of information. The book begins with an Introduction to Food Components, Quality and Water. Next, it addresses Carbohydrates in Food, Starches, Pectins and Gums. Grains: Cereals, Flour, Rice and Pasta, and Vegetables and Fruits follow. Proteins in Food, Meat, Poultry, Fish, and Dry Beans; Eggs and Egg Products, Milk and Milk Products as well as Fats and Oil Products, Food Emulsions and Foams are covered. Next, Sugar, Sweeteners, and Confections and a chapter on Baked Products Batters and Dough is presented. A new section entitled Aspects of Food Processing covers information on Food Preservation, Food Additives, and Food Packaging. Food Safety and Government Regulation of the Food Supply and Labeling are also discussed in this text. As appropriate, each chapter discusses the nutritive value and safety issues of the highlighted commodity. The USDA My Plate is utilized throughout the chapters. A Conclusion, Glossary and further References as well as Bibliography are included in each chapter. Appendices at the end of the book include a variety of current topics such as Biotechnology, Functional Foods, Nutraceuticals, Phytochemicals, Medical Foods, USDA Choosemyplate.gov, Food Label Health Claims, Research Chefs Association certification, Human Nutrigenomics and New Product Development. This is the first book to explore the science underlying the concept of “koku”, which is central to an understanding of the palatability of food within Japanese cuisine and is attracting increasing interest among food scientists and professionals worldwide. Koku may be defined as the sensation that results from the complexity of the food (i.e., its richness or body), its lingering aftertaste or persistence, and its heartiness in terms of taste, aroma, and texture. A variety of substances have been found to impact significantly on koku, including umami substances, phytosterols, certain aromatic compounds, and kokumi substances. In Koku – Food Science and Physiology, readers will find full explanation of the conceptual aspects and the latest research results on a wide range of topics, including the relevant flavor chemistry and sensory analysis. Written by leading scientists in the field, the book will be a valuable resource for students and researchers in the fields of food chemistry, nutritional science, taste physiology, and neuroscience, as well as for professionals in the food industry. This volume provides students with the knowledge and training they need to undertake practical investigations within food science and nutrition covering relevant aspects of

nutrition, biology, chemistry, biochemistry, communication and consultation. Coeliac disease (CD) and other allergic reactions/intolerances to gluten are on the rise, largely due to improved diagnostic procedures and changes in eating habits. The worldwide incidence of coeliac disease has been predicted to increase by a factor of ten over the next number of years, and this has resulted in a growing market for high quality gluten-free cereal products. However, the removal of gluten presents major problems for bakers. Currently, many gluten-free products on the market are of low quality and short shelf life, exhibiting poor mouthfeel and flavour. This challenge to the cereal technologist and baker alike has led to the search for alternatives to gluten in the manufacture of gluten-free bakery products. This volume provides an overview for the food industry of issues related to the increasing prevalence of coeliac disease and gluten intolerance. The properties of gluten are discussed in relation to its classification and important functional characteristics, and the nutritional value of gluten-free products is also addressed. The book examines the diversity of ingredients that can be used to replace gluten and how the ingredient combinations and subsequent rheological and manufacturing properties of a range of gluten-free products, e.g. doughs, breads, biscuits and beer may be manipulated. Recommendations are given regarding the most suitable ingredients for different gluten-free products. The book is directed at ingredient manufacturers, bakers, cereal scientists and coeliac associations and societies. It will also be of interest to academic food science departments for assisting with undergraduate studies and postgraduate research. The Author Dr Eimear Gallagher, Ashtown Food Research Centre, Teagasc - The Irish Agriculture and Food Development Authority, Dublin, Ireland Also available from Wiley-Blackwell Management of Food Allergens Edited by J. Coutts and R. Fielder ISBN 9781405167581 Bakery Manufacture and Quality - Water Control and Effects Second Edition S. Cauvain and L. Young ISBN 9781405176132 Whole Grains and Health Edited by L. Marquart et al ISBN 9780813807775 Containing a selection of papers presented at an international conference, this volume reviews the need for increased training in the food industry in order to bridge the gap between standards in Eastern and Western Europe and the USA. Higher education is discussed, including the training of food technicians. European initiatives such as ERASMUS and Network are also described. The text includes coverage of the importance of international trade and consumer protection acts, including a description of the needs of various groups and future developments. Food Science: Research and Technology presents a broad selection of new research in food science and reflects the diversity of recent advances in the field. Chapters include a study on the use of microbial enzymes for flavor and production in food production; studies of various natural foods, including litchi (lychee), pinto beans, and chickpeas; the content and antioxidant activity of dried plants; new applications of galactosidases in food products; a study of the medicinal properties of edible mushrooms; and more. The objective of this book is to provide single platform for preparation of competitive examinations in Food Science and Technology discipline. The book contains over 10000 objective questions on the subjects such as Food Chemistry, Food Microbiology, Food Engineering, Dairy Technology, Fruits and Vegetables Technology, Cereals Technology, Meat Fish and Poultry Processing, Food Additives, Foods and Nutrition, Bioprocess Technology, Food Packaging, food Analysis, Functional Foods, Emerging Food Processing Technologies, Food Biochemistry and Miscellaneous topics. The book also contains 1500 subjective keynotes for above mentioned topics. Previous five years (2013-2017) ICAR NET Exam solved question papers (memory based) are also included in this addition. Special Features of the Book: 1. More than 10,000 MCQs for ASRB-NET, ICAR JRF-SRF and IIT GATE examination 2. Five years ICAR-NET solved question papers 3. Revised and updated 1500 subjective keynotes. A core resource, covering all the Units of WJEC's Diploma in Food Science and Nutrition (Units 2, 3 and 4) // Written by Anita Tull, leading food writer and author

of the popular WJEC Certificate in Food Science and Nutrition, published in 2019 // Presented in an appealing and highly visual way, this book will help students develop and apply their knowledge and understanding, and progress through the theoretical and practical aspects of the course // Learning Outcomes and Assessment Criteria are referenced throughout, clearly linking the book to the specification // Exam-style questions help prepare students for assessment // Dedicated assessment chapters for each Unit offer guidance on what to expect and how to prepare for assessment, including example answers and assessor/examiner commentaries. “One of the finest, most compelling accounts of what happened to corporate America and Wall Street in the 1980’s.” —New York Times Book Review A #1 New York Times bestseller and arguably the best business narrative ever written, Barbarians at the Gate is the classic account of the fall of RJR Nabisco. An enduring masterpiece of investigative journalism by Bryan Burrough and John Helyar, it includes a new afterword by the authors that brings this remarkable story of greed and double-dealings up to date twenty years after the famed deal. The Los Angeles Times calls Barbarians at the Gate, “Superlative.” The Chicago Tribune raves, “It’s hard to imagine a better story...and it’s hard to imagine a better account.” And in an era of spectacular business crashes and federal bailouts, it still stands as a valuable cautionary tale that must be heeded. Presents scientific answers to a series of miscellaneous questions, covering such topics as "Why are bubbles round," "Why are the Earth, Sun, and Moon all spinning," and "How you can tell the temperature by listening to a cricket." The Science of Food: An Introduction to Food Science, Nutrition and Microbiology, Second Edition conveys basic scientific facts and principles, necessary for the understanding of food science, nutrition, and microbiology. Organized into 17 chapters, this book begins with a discussion on measurement, metrication, basic chemistry, and organic chemistry of foods. Nutrients such as carbohydrates, fats, proteins, vitamins, mineral elements, and water in food are then described. The book also covers aspects of food poisoning, food spoilage, and food preservation. This book will be useful to students following TEC diploma courses in Catering, Home Economics, Food Science, FoodTechnology, Dietetics, and Nutrition. An extensive revision of the 1985 first edition, this volume combines the biochemistry and functionality of all food components. It provides broad coverage and specific descriptions of selected, major foods, as well as such elements as biotechnology-engineered foods and food patents. While directed toward food technologists and nutritionists, the contents are also invaluable to biologists, engineers, and economists in agriculture, food production, and food processing. Updates the first edition by the addition of genetic engineering progress Contains previously unpublished information on food patents Includes oriental and other ethnic foods, dietetic foods, and biotechnology-generated foods Features additional material on poultry and fish This third volume in the Handbook of Food Science and Technology Set explains the processing of raw materials into traditional food (bread, wine, cheese, etc.). The agri-food industry has evolved in order to meet new market expectations of its products; with the use of separation and assembly technologies, food technologists and engineers now increasingly understand and control the preparation of a large diversity of ingredients using additional properties to move from the raw materials into new food products. Taking into account the fundamental basis and technological specificities of the main food sectors, throughout the three parts of this book, the authors investigate the biological and biochemical conversions and physicochemical treatment of food from animal sources, plant sources and food ingredients. Magnetic Resonance has become an established technique to improve the understanding of food systems. Capturing contributions from a whole range of applications in food and representing the latest technical innovations, this will be a contemporary book on the topic. Based on a conference which has established an international reputation as the forum for advances in applications of magnetic resonance to food, the coverage will be dedicated to multiscale

definition of food, quantitative NMR (qNMR), foodomics, on-line non-invasive NMR (dedicated to Brian P. Hills), quality and safety and new developments in the area. It is aimed at academics and industrialists who are committed to the utilisation of MR tools to improve our understanding of food. This reference gives food science professionals a working understanding of near-infrared spectroscopy (NIRS) and its role in maximizing food potential. It explains the technical aspects of NIRS, including: basic principles; characteristics of the NIR spectra; instrumentation; sampling techniques; and chemometrics. The book details applications of NIRS in agricultural and marine products, foodstuffs and processed foods, engineering and process monitoring, and food safety and disease diagnosis. Deep knowledge of the chemical composition, nutrients, physical properties, toxicology, and microbiological composition of food allows for the production of safe, high-quality foods. This knowledge is fundamental when producing, preserving, manipulating, and distributing food substances, especially to reduce the risks to consumer health. The full extent of the effects on the composition of foods treated by new technologies is still unknown and it must be considered to guarantee that food is produced safely. Descriptive Food Science gives an in-depth insight into this field. Section 1 focuses on the quality of various foods and Section 2 centers on how different technological treatments affect the quality of food. This book serves as a general introduction to food science and technology, based on the academic courses presented by the authors as well as their personal research experiences. The authors' main focus is on the biological and physical-chemical stabilization of food, and the quality assessment control methods and normative aspects of the subsequent processes. Presented across three parts, the authors offer a detailed account of the scientific basis and technological knowledge needed to understand agro-food transformation. From biological analyses and process engineering, through to the development of food products and biochemical and microbiological changes, the different parts cover all aspects of the control of food quality. This brand new comprehensive text and reference book is designed to cover all the essential elements of food science and technology, including all core aspects of major food science and technology degree programs being taught worldwide. Food Science and Technology, supported by the International Union of Food Science and Technology comprises 21 chapters, carefully written in a user-friendly style by 30 eminent industry experts, teachers and researchers from across the world. All authors are recognised experts in their respective fields, and together represent some of the world’s leading universities and international food science and technology organisations. Expertly drawn together, produced and edited, Food Science and Technology provides the following: Coverage of all the elements of food science and technology degree programs internationally Essential information for all professionals in the food industry worldwide Chapters written by authoritative, internationally respected contributing authors A must-have reference book for libraries in every university, food science and technology research institute, and food company globally Additional resources published on the book's web site: www.wiley.com/go/campbellplatt About IUFoST The International Union of Food Science and Technology (IUFoST) is a country-membership organisation representing some 65 member countries, and around 200,000 food scientists and technologists worldwide. IUFoST is the global voice of food science and technology, dedicated to promoting the sharing of knowledge and good practice in food science and technology internationally. IUFoST organises World Congresses of Food Science and Technology, and has established the International Academy of Food Science and Technology (IAFoST) to which eminent food scientists can be elected by peer review. For further information about IUFoST and its activities, visit: www.iufost.org A comprehensive overview of the current state of this highly relevant topic. An interdisciplinary team of researchers reports on the opportunities and challenges of nanotechnology in the agriculture and food sector, highlighting the scientific, technical, regulatory, safety, and societal impacts. They

also discuss the perspectives for the future, and provide insights into ways of assuring safety so as to obtain confidence for the consumer, as well as an overview of the innovations and applications. Essential reading for materials and agricultural scientists, food chemists and technologists, as well as toxicologists and ecotoxicologists. This groundbreaking book provides a balanced and organized discussion of the interactions of food science and biotechnology at the molecular and industrial levels. Carefully selected and reviewed contributions stress the aspects of modern bioprocessing, analysis, and quality control that are common to both food science and biotechnology. The detail Gastronomy and Food Science fills the transfer knowledge gap between academia and industry by covering the interrelation of gastronomy and food and culinary science in one integral reference. Coverage of the holistic cuisine, culinary textures with food ingredients, the application of new technologies and gastronomy in shaping a healthy diet, and the recycling of culinary by-products using new is also covered in this important reference. Written for food scientists and technologists, food chemists, and nutritionists, researchers, academics, and professionals working in culinary science, culinary professionals and other food industry personnel, this book is sure to be a welcomed reference. Discusses the role of gastronomy and new technologies in shaping healthy diets Describes a toolkit to capture diversity and drivers of food choice of a target population and to identify entry points for nutrition interventions Presents the experiential value of the Mediterranean diet, elaio-gastronomy, and bioactive food ingredients in culinary science Explores gastronomic tourism and the senior foodies market The recording and analysis of food data are becoming increasingly sophisticated. Consequently, the food scientist in industry or at study faces the task of using and understanding statistical methods. Statistics is often viewed as a difficult subject and is often avoided because of its complexity and a lack of specific application to the requirements of food science. This situation is changing – there is now much material on multivariate applications for the more advanced reader, but a case exists for a univariate approach aimed at the non-statistician. This book provides a source text on accessible statistical procedures for the food scientist, and is aimed at professionals and students in food laboratories where analytical, instrumental and sensory data are gathered and require some form of summary and analysis before interpretation. It is suitable for the food analyst, the sensory scientist and the product developer, and others who work in food-related disciplines involving consumer survey investigations will also find many sections of use. There is an emphasis on a ‘hands on’ approach, and worked examples using computer software packages and the minimum of mathematical formulae are included. The book is based on the experience and practice of a scientist engaged for many years in research and teaching of analytical and sensory food science at undergraduate and post-graduate level. The seventh edition of this classic book has been entirely revised and updated by one of the leading professors of human nutrition in the UK. Written in a clear and easy-to-read style, the book deals with a wide range of topics, from food microbiology and technology to healthy eating and clinical nutrition. It also tackles the more difficult area of biochemistry and makes the chemical nature of all the important food groups accessible. Infants and children are regularly fed with processed foods, yet despite their importance in human development, these foods are rarely studied. This important book provides an exhaustive analysis of key technologies in the development of foods for babies and children, as well as the regulation and marketing of these food products. Contributors cover different aspects of food science and technology in development of baby foods, making this text an unique source of information on the subject. Food Science, Technology, and Nutrition for Babies and Children includes relevant chapters on infant milk formulas, essential fatty acids in baby foods, baby food-based cereals and macro- and micronutrients. This book also offers alternatives from the point of view of food technology for babies and children with special diet regimes associated

to metabolic or enzymatic diseases such as allergy to casein, phenylalanine (phenylketonuria or commonly known as PKU) and gluten (celiac disease), or lactose intolerance. This book also addresses some nutritional aspects of babies and children in terms of the childhood obesity, child's appetite and parental feeding. With its comprehensive scope and up-to-date coverage of issues and trends in baby and children's foods, this is an outstanding book for food scientists and technologists, food industry professionals, researchers and nutritionists working with babies and children. Following the success of the previous editions, this popular introductory text continues to provide thorough, up-to-date information covering a broad range of topics in food science, with emphasis on food processing and handling and the methodology of specific foods. Presenting a multitude of easy-to-understand figures, tables, illustrated concepts and methods. This text maintains the strengths of the previous edition while adding new information. The book opens with a revised chapter on what food science actually is, detailing the progression of food science from beginning to future. Succeeding chapters include the latest information on food chemistry and dietary recommendations, food borne diseases and microbial activity. A complete revision of HACCP is outlined, accompanied by numerous examples of flow charts and applications, as well as major additions on food labeling. Extensive updates have been made on processing methods and handling of foods, such as new procedures on: candy making; coffee and tea production; beer and wine production; soft drinks; ultra high temperature processing; aseptic packaging; aquaculture and surimi; and UHT and low temperature pasteurization of milk. In addition, there is a completely new section which includes safety and sanitation as well as laboratory exercises in sensory, microbiological, chemical quality test, and processing methods for a variety of the foods described in previous chapters. This textbook presents the scientific basis for understanding the nature of food and the principles of experimental methodology as applied to food. It reviews recent research findings and specific technological advances related to food. Taking an experimental approach, exercises are included at the end of each chapter to provide the needed experience in planning experiments. Emphasizing the relationships between chemical and physical properties, basic formulas and procedures are included in the appendix. Demonstrates the relationships among composition, structure, physical properties, and functional performance in foods Suggested exercises at the end of each chapter provide students with needed experience in designing experiments Extensive bibliographies of food science literature Appendix of basic formulas and procedures Written by leading food author Anita Tull and endorsed by WJEC, offering high quality support you can trust. / A core resource for Unit 1: Meeting the nutritional needs of specific groups, covering the science of food safety, nutrition and nutritional needs, with detailed information on the practical skills required to produce quality food that meets the needs of individuals. / Learning Outcomes and Assessment Criteria are referenced throughout, clearly linking the book to the specification. / Includes plenty of practical activities which allow students to apply their knowledge and understanding to real-life scenarios. / The science is pitched at the appropriate level and is supported with illustrations, diagrams, charts, chemical terms and models to help students get to grips with the key concepts. / Exam-style questions help prepare students for assessment. / Includes a recipe chapter with step-by-step instructions which provides: Coverage of the Unit 1 Practical Work Skills list; advice on how to develop higher level skills and suggestions for other recipes students can research; activities which encourage students to analyse the ingredients used in recipes, assess the nutritional composition and consider the food science involved in the preparation and cooking methods This invaluable handbook provides practical working guidance for those involved in producing, using and interpreting microbiological criteria in the food and catering industries and brings together microbiological criteria derived from the practical experience of the authors, and existing guidelines and standards. Written by professional food microbiologists with wide experience and

backed by the independent and dependable reputation of the Institute of Food Science & Technology, it discusses definitions, derivation and limitations of microbiological criteria, and sets out tables for different commodities and technologies. This latest edition has been updated to reflect recently developed microbiological methods, changes to taxonomy, inclusion of recently emerged pathogens and a brief description of recently developed processing technologies. The Second Edition of this popular textbook has benefited from several years of exposure to both teachers and students. Based on their own experiences as well as those of others, the authors have reorganized, added, and updated this work to meet the needs of the current curriculum. As with the first edition the goal is to introduce the beginning student to the field of food science and technology. Thus, the book discusses briefly the complex of basic sciences fundamental to food processing and preservation as well as the application of these sciences to the technology of providing the consumer with food products that are at once appealing to the eye, pleasing to the palate, and nutritious to the human organism. Introduction to Food Science and Technology is set in the world in which it operates; it contains discussions of historical development, the current world food situation, the safety regulations and laws that circumscribe the field, and the careers that it offers.