

Food The Key Concepts

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For the first time in human history, the vast majority of the world's population is connected through trade, travel, production, media and politics. Ours is an era of ubiquitous mobile communication, economic outsourcing, mass migration and imported consumer goods. At the same time, people everywhere are concerned to keep their identities rooted and sense of place in the face of momentous change. This new edition of Thomas Hylland Eriksen's concise and engaging landmark textbook outlines the main debates and controversies around globalization, and develops a unique perspective to show how globalization is an inherently double process, taking place both from above and below. Each chapter is supported by boxed case studies and bullet points summarizing the core information, suggestions for further reading, and essay and discussion questions, making this the ideal guide for both the classroom and independent study. Focusing on key concepts of globalization and drawing on international examples, this book is essential for anyone wishing to understand the fundamental processes underlying the contemporary world and the consequences these have for all of us.

Developments such as the demand for minimally-processed foods have placed a renewed emphasis on good hygienic practices in the food industry. As a result there has been a wealth of new research in this area. Complementing Woodhead's best-selling *Hygiene in the food industry*, which reviews current best practice in hygienic design and operation, *Handbook of hygiene control in the food industry* provides a comprehensive summary of the key trends and issues in food hygiene research. Developments go fast: results of the R&D meanwhile have been applied or are being implemented as this book goes to print. Part one reviews research on the range of contamination risks faced by food processors. Building on this foundation, Part two discusses current trends in the design both of buildings and types of food processing equipment, from heating and packaging equipment to valves, pipes and sensors. Key issues in effective hygiene management are then covered in part three, from risk analysis, good manufacturing practice and standard operating procedures (SOPs) to improving cleaning and decontamination techniques. The final part of the book reviews developments in ways of monitoring the effectiveness of hygiene operations, from testing surface cleanability to sampling techniques and hygiene auditing. Like *Hygiene in the food industry*, this book is a standard reference for the food industry in ensuring the highest standards of hygiene in food production. *Standard reference on high hygiene standards for the food industry* Provides a comprehensive summary of the key trends in food hygiene research Effective hygiene management strategies are explored

The science behind a good meal: all the sounds, sights, and tastes that make us like what we're eating—and want to eat more. Why do we consume 35 percent more food when eating with one other person, and 75

percent more when dining with three? How do we explain the fact that people who like strong coffee drink more of it under bright lighting? And why does green ketchup just not work? The answer is gastrophysics, the new area of sensory science pioneered by Oxford professor Charles Spence. Now he's stepping out of his lab to lift the lid on the entire eating experience—how the taste, the aroma, and our overall enjoyment of food are influenced by all of our senses, as well as by our mood and expectations. The pleasures of food lie mostly in the mind, not in the mouth. Get that straight and you can start to understand what really makes food enjoyable, stimulating, and, most important, memorable. Spence reveals in amusing detail the importance of all the “off the plate” elements of a meal: the weight of cutlery, the color of the plate, the background music, and much more. Whether we’re dining alone or at a dinner party, on a plane or in front of the TV, he reveals how to understand what we’re tasting and influence what others experience. This is accessible science at its best, fascinating to anyone in possession of an appetite. Crammed with discoveries about our everyday sensory lives, *Gastrophysics* is a book guaranteed to make you look at your plate in a whole new way.

Key Concepts in Water Resource Management

The Science and Practice of Healthy Cooking

Intuitive Eating, 2nd Edition

Global Food Security

Key Concepts in Public Health

Spicing up Britain

This comprehensive text provides the latest research on key concepts, principles and practices for promoting healthy and sustainable food systems. There are increasing concerns about the impact of food systems on environmental sustainability and, in turn, the impact of environmental sustainability on the capacity of food systems to protect food and nutrition security into the future. The contributors to this book are leading researchers in the causes of and solutions to these challenges. As international experts in their fields, they provide in-depth analyses of the issues and evidence-informed recommendations for future policies and practices. Starting with an overview of ideas about health, sustainability and equity in relation to food systems, *Healthy and Sustainable Food Systems* examines what constitutes a food system, with chapters on production, manufacturing, distribution and retail, among others. The text explores health and sustainable diets, looking at issues such as overconsumption and waste. The book ends with discussions about the politics, policy, personal behaviours and advocacy behind creating healthy and sustainable food systems. With a food systems approach to health and sustainability identified as a priority area for public health, this text introduces core knowledge for students, academics, practitioners and policy-makers from a range of disciplines including food and nutrition sciences, dietetics, public health, public policy, medicine, health science and environmental science.

Globally, the food system and the relationship of the individual to that system, continues to change and grow in complexity. Eating is an everyday event that is part

of everyone's lives. There are many commentaries on the nature of these changes to what, where and how we eat and their socio-cultural, environmental, educational, economic and health consequences. Among this discussion, the term "food literacy" has emerged to acknowledge the broad role food and eating play in our lives and the empowerment that comes from meeting food needs well. In this book, contributors from Australia, China, United Kingdom and North America provide a review of international research on food literacy and how this can be applied in schools, health care settings and public education and communication at the individual, group and population level. These varying perspectives will give the reader an introduction to this emerging concept. The book gathers current insights and provides a platform for discussion to further understanding and application in this field. It stimulates the reader to conceptualise what food literacy means to their practice and to critically review its potential contribution to a range of outcomes.

A comprehensive glossary of the major terms and concepts that characterize innovation, covering specific areas such as product development, creativity, finance and policy. Making complex terminology clear, it is ideal for both students and practitioners in the field.

We've all been there-angry with ourselves for overeating, for our lack of willpower, for failing at yet another diet that was supposed to be the last one. But the problem is not you, it's that dieting, with its emphasis on rules and regulations, has stopped you from listening to your body. Written by two prominent nutritionists, *Intuitive Eating* focuses on nurturing your body rather than starving it, encourages natural weight loss, and helps you find the weight you were meant to be. Learn: *How to reject diet mentality forever *How our three Eating Personalities define our eating difficulties *How to feel your feelings without using food *How to honor hunger and feel fullness *How to follow the ten principles of Intuitive Eating, step-by-step *How to achieve a new and safe relationship with food and, ultimately, your body With much more compassionate, thoughtful advice on satisfying, healthy living, this newly revised edition also includes a chapter on how the Intuitive Eating philosophy can be a safe and effective model on the path to recovery from an eating disorder.

The Multicultural History of British Food

The Knowledge Book

Key Concepts in Philosophy, Science and Culture

Key Concepts in Body and Society

Healthy and Sustainable Food Systems

The New Science of Eating

This volume brings together ethnographically based anthropological analyses of shifting meanings and representations associated with the foods, ingredients, and cooking practices of marginalized and/or indigenous cultures. Contributors are particularly interested in how these foods intersect with politics, nationhood and governance, identity, authenticity, and conservation. The chapters cover diverse locales, issues, and foods...A conceptual essay on food and social boundaries rounds out the collection. Throughout, the contributors address important questions...(and) provide a thoughtful inquiry into

what happens when food and culinary practices are moved from cultural physical margins, and how such movements can be shaped by- and employed in the pursuit of- political, social, and cultural goals. -- Book Jacket.

The vocabulary and discourse of water resource management have expanded vastly in recent years to include an array of new concepts and terminology, such as water security, water productivity, virtual water and water governance. While the new conceptual lenses may generate insights that improve responses to the world's water challenges, their practical use is often encumbered by ambiguity and confusion. This book applies critical scrutiny to a prominent set of new but widely used terms, in order to clarify their meanings and improve the basis on which we identify and tackle the world's water challenges. More specifically, the book takes stock of what several of the more prominent new terms mean, reviews variation in interpretation, explores how they are measured, and discusses their respective added value. It makes many implicit differences between terms explicit and aids understanding and use of these terms by both students and professionals. At the same time, it does not ignore the legitimately contested nature of some concepts. Further, the book enables greater precision on the interpretational options for the various terms, and for the value that they add to water policy and its implementation.

The classic book that helped to define and legitimize the field of food and culture studies is now available, with major revisions, in a specially affordable e-book version (978-0-203-07975-1). The third edition includes 40 original essays and reprints of previously published classics under 5 Sections: FOUNDATIONS, HEGEMONY AND DIFFERENCE, CONSUMPTION AND EMBODIMENT, FOOD AND GLOBALIZATION, and CHALLENGING, CONTESTING, AND TRANSFORMING THE FOOD SYSTEM. 17 of the 40 articles included are either, new to this edition, rewritten by their original authors, or edited by Counihan and van Esterik. A bank of test items applicable to each article in the book is available to instructors interested in selecting this edition for course use. Simply send an e.mail to the publisher at textbooksonline@taylorandfrancis.com

The first edition of *Functional foods: Concept to product* quickly established itself as an authoritative and wide-ranging guide to the functional foods area. There has been a remarkable amount of research into health-promoting foods in recent years and the market for these types of products has also developed. Thoroughly revised and updated, this major new edition contains over ten additional chapters on significant topics including omega-3 polyunsaturated fatty acids, consumers and health claims and functional foods for obesity prevention. Part one provides an overview of key general issues including definitions of functional foods and legislation in the EU, the US and Asia. Part two focuses on functional foods and health investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases as well as and the impact of functional foods on cognition and bone health. Part three looks at the development of functional food products. Topics covered include maximising the functional benefits of plant foods, dietary fibre, functional dairy and soy products, probiotics and omega-3 polyunsaturated fatty acids (PUFAs). With its distinguished editors and international team of expert contributors, *Functional foods: Concept to*

product is a valuable reference tool for health professionals and scientists in the functional foods industry and to students and researchers interested in functional foods. Provides an overview of key general issues including definitions of functional foods and legislation in the EU, the US and Asia Focuses on functional foods and health investigating conditions such as cardiovascular disease, diabetes, cancer, obesity and infectious diseases Examines the development of functional food products featuring maximising the functional benefits of plant foods, dietary fibre, functional dairy and soy products

Key Concepts in Philosophy

Global Processes, Local Places

Michel Foucault

A Revolutionary Program That Works

Key Concepts in Family Studies

Food and Development

Food: The Key Concepts presents an exciting, coherent and interdisciplinary introduction to food studies for the beginning reader. Food Studies is an increasingly complex field, drawing on disciplines as diverse as Sociology, Anthropology and Cultural Studies at one end and Economics, Politics and Agricultural Science at the other. In order to clarify the issues, Food: The Key Concepts distills food choices down to three competing considerations: consumer identity; matters of convenience and price; and an awareness of the consequences of what is consumed. The book concludes with an examination of two very different future scenarios for feeding the world's population: the technological fix, which looks to science to provide the solution to our future food needs; and the anthropological fix, which hopes to change our expectations and behaviors. Throughout, the analysis is illustrated with lively case studies. Bulleted chapter summaries, questions and guides to further reading are also provided.

"Key Concepts in Urban Studies is written in an accessible, concise way and introduces students to the key topics in urban studies. Drawing examples from different parts of the world, this authoritative resource exposes students to the diverse forms that cities take, and the social, spatial and temporal dimensions of urban living. It is an essential resource for students across disciplines interested in the city." - Lily Kong, Singapore Management University "An insightful multidisciplinary introduction to the multifarious places, processes and problems that constitute modern cities. Its short, digestible entries unpack the complexity and evolution of urban conditions, offering cross-references between concepts and links to key literature and to useful current and historical examples. The book's clear, often sharp critical edge also encourages deeper enquiry." - Quentin Stevens, School of Architecture and Design, RMIT University Key Concepts in Urban Studies is an essential companion for students of urban studies, urban sociology, urban politics, urban planning and urban development. This revised edition has been updated and expanded to provide a keen global focus, particularly in emerging economies with discussions on the creation of "dream cities" in the Gulf States and a renewed emphasis on building mega-

scaled “downtowns” in India and China. New features include: Contemporary and international examples throughout. Detailed entries on environmental concerns and the sustainability of urban development. Discussion of the role of consumption in city culture and urban development. New entries on modern urban planning and adaptive urbanism. Key Concepts in Urban Studies is a must-have text with an explicit focus on contemporary urbanism which students will find invaluable during their studies. Mark Gottdiener is Professor Emeritus of Sociology at The University at Buffalo (SUNY). Leslie Budd is Reader in Social Science at the Open University. Panu Lehtovuori is Professor of Planning Theory at Tampere University of Technology.

This book looks at food security from a socio-economic perspective. It offers a detailed and systematic examination of food security from its historical backgrounds, concepts and measurements, to the determinants and approaches to achieve food security. The book also introduces the key challenges and root causes of food insecurity. Through country-specific cases, the book highlights instances of both successful and disastrous national food security management and their outcomes. The invaluable learning experiences of these countries shed light on food security practices, and the straightforward demand-supply framework effectively guides readers in understanding food security issues. This is an essential resource for anyone who is keen to learn more about food security, particularly researchers and university students who are new to the field. The book endeavours to help us reflect on the current phenomenon and strategize better for the future.

Michel Foucault was one of the twentieth century's most influential and provocative thinkers. His work on freedom, subjectivity, and power is now central to thinking across an extraordinarily wide range of disciplines, including philosophy, history, education, psychology, politics, anthropology, sociology, and criminology. "Michel Foucault: Key Concepts" explores Foucault's central ideas, such as disciplinary power, biopower, bodies, spirituality, and practices of the self. Each essay focuses on a specific concept, analyzing its meaning and uses across Foucault's work, highlighting its connection to other concepts, and emphasizing its potential applications. Together, the chapters provide the main co-ordinates to map Foucault's work. But more than a guide to the work, "Michel Foucault: Key Concepts" introduces readers to Foucault's thinking, equipping them with a set of tools that can facilitate and enhance further study.

Concept to Product

Culinary Nutrition

Globalization

Functional Foods

Reimagining Marginalized Foods

How Literature Works

The relationship between food and development has always been controversial. Over the last thirty years, development in the north and south has failed to deliver people a decent diet. While some people have too little food and die as a consequence, some people have too much food and die from associated diseases. Furthermore,

some methods of food production create social dislocation and deadly environments where biodiversity is eroded and pollution is rampant. While guaranteeing enough food for the world's inhabitants continues to be a serious challenge, new issues about food have emerged. Food and Development is a lively and lucidly written text which provides a clear and accessible introduction to these complex and diverse food related problems. It explores the continued prevalence of mass under nutrition in the developing world; acute food crises in some places associated with conflict; the emergence of over nutrition in the developing world and the vulnerability of the contemporary global food production system. The text identifies the major problems and analyzes factors at international, national and local scales to understand their continued prevalence. The book concludes by evaluating the potential of some oppositional forces to challenge the hegemony of the contemporary food system. This timely and original text will be invaluable to undergraduates interested in the challenges surrounding food and development. The text is richly filled with case studies from the Global North and South to illustrate the nature and extent of these urgent issues and their interrelated nature. Each chapter contains a range of features to assist undergraduate learning, including: learning objective, key concepts, summaries, discussion questions, further reading and websites, and follow up activities.

Providing a thorough and comprehensive introduction to the study of photography, this second edition of Photography: The Key Concepts has been expanded and updated to cover more fully contemporary changes to photography. Photography is a part of everyday life; from news and advertisements, to data collection and surveillance, to the shaping of personal and social identity, we are constantly surrounded by the photographic image. Outlining an overview of photographic genres, David Bate explores how these varied practices can be coded and interpreted using key theoretical models. Building upon the genres included in the first edition - documentary, portraiture, landscape, still life, art and global photography - this second edition includes two new chapters on snapshots and the act of looking. The revised and expanded chapters are supported by over three times as many photographs as in the first edition, examining contemporary practices in more detail and equipping students with the analytical skills they need, both in their academic studies and in their own practical work. An indispensable guide to the field, Photography: The Key Concepts is core reading for all courses that consider the place of photography in society, within photographic practice, visual culture, art, media and cultural studies.

Key Concepts in Family Studie's individual entries introduce, explain

and contextualize the key topics within the study of the family. Definitions, summaries and key words are developed throughout with careful cross-referencing allowing students to move effortlessly between core ideas and themes. Each entry provides clear definitions, lucid accounts of key issues, up-to-date suggestions for further reading, and informative cross-referencing. Relevant, focused and accessible this book will provide students with an indispensable guide to the central concepts of family studies. This comprehensive handbook represents a definitive state of the current art and science of food waste from multiple perspectives. The issue of food waste has emerged in recent years as a major global problem. Recent research has enabled greater understanding and measurement of loss and waste throughout food supply chains, shedding light on contributing factors and practical solutions. This book includes perspectives and disciplines ranging from agriculture, food science, industrial ecology, history, economics, consumer behaviour, geography, theology, planning, sociology, and environmental policy among others. The Routledge Handbook of Food Waste addresses new and ongoing debates around systemic causes and solutions, including behaviour change, social innovation, new technologies, spirituality, redistribution, animal feed, and activism. The chapters describe and evaluate country case studies, waste management, treatment, prevention, and reduction approaches, and compares research methodologies for better understanding food wastage. This book is essential reading for the growing number of food waste scholars, practitioners, and policy makers interested in researching, theorising, debating, and solving the multifaceted phenomenon of food waste.

Poverty

Theodor Adorno

Photography

Food Literacy

The Key Concepts

Latinx Studies

We live in a world where science and technology shape the global economy and everyday culture, where new biotechnologies are changing what we eat and how we can reproduce, and where email, mobiles and the internet have revolutionised the ways we communicate with each other and engage with the world outside us. *Technoculture: The Key Concepts* explores the power of scientific ideas, their impact on how we understand the natural world and how successive technological developments have influenced our attitudes to work, art, space, language and the human body. Throughout, the lively discussion of ideas is illustrated with provocative case studies - from biotech foods to life-support systems, from the Walkman and iPod to sex and cloning, from video games to military hardware. Designed to be both provocative and instructive, *Technoculture: The Key Concepts* outlines the place of science and technology in today's culture.

"The Knowledge Book" is a unique interdisciplinary reference work for students and researchers concerned with the nature of knowledge. It is the first work of its kind to be organized on the assumption that whatever else knowledge might be, it is intrinsically social. The book consists of 42 alphabetically arranged entries on key concepts at the intersection of philosophy and sociology - what used to be called "sociology of knowledge" but is now increasingly called "social epistemology". The entries include concepts common to disciplines that in recent years have devoted more of their attention to knowledge: cultural studies, communication studies, information science, education, policy studies and business studies. Special attention is given to concepts from the emerging field of science and technology studies. Each entry presents a short, self-contained essay providing an overview of a concept and concludes with suggestions for further reading. All the entries are fully cross-referenced, allowing readers to both make connections and follow their own interests.

Wittgenstein's complex and demanding work challenges much that is taken for granted in philosophical thinking as well as in the theorizing of art, theology, science and culture. Each essay in this collection explores a key concept involved in Wittgenstein's thinking, relating it to his understanding of philosophy, and outlining the arguments and explaining the implications of each concept. Concepts covered include grammar, meaning and meaning-blindness language-games and private language, family resemblances, psychologism, rule-following, teaching and learning, avowals, Moore's Paradox, aspect seeing, the meter-stick, and criteria. Students new to Wittgenstein and readers interested in developing their understanding of specific aspects of his philosophical work will find this book very welcome.

Poverty remains one of the most urgent issues of our time. In this fully updated edition of her important and widely acclaimed intervention on the topic, Ruth Lister introduces readers to the meaning and experience of poverty in the contemporary world. The book opens with a lucid discussion of current debates around the definition and measurement of poverty in industrialized societies, before embarking on a multifaceted exploration of its varied interpretations. Drawing on thinking in the field of international development and real-life accounts, the book emphasizes key aspects of poverty such as powerlessness, lack of voice, insecurity, loss of dignity and respect. Ruth Lister embraces the relational, cultural, symbolic as well as material dimensions of poverty, and makes important links between poverty and other concepts such as capabilities, agency, human rights and citizenship. She concludes by making the case for reframing the politics of poverty as a claim for redistribution and recognition. The result is a rich and insightful analysis, which deepens and broadens our understanding of poverty today. It will be essential reading for all students in the social sciences, as well as researchers, activists and policymakers.

Key Concepts in Social Gerontology

Food Texture and Viscosity: Concept and Measurement

Food and Culture

A Comprehensive Review

Key Concepts in Innovation

Food

"This is a very good text for undergraduate students as it gives a broad overview of the concept of public health, utilising case studies to illustrate practical application. This book would be also be an excellent way for practitioners to increase their own knowledge of public health and could inform their own continuing professional development." Julie Lemprière, University of Gloucestershire

Key Concepts in Public Health identifies fifty key concepts used across the discipline of public health in order to give the reader a broad perspective of the core topics relevant to training and practice. From epidemiology to health promotion, and ethics to leadership, the book offers an exciting guide to the multiprofessional field. Each entry features: - a snapshot definition of the concept - a broader discussion addressing the main issues and links to practice - key points relevant to the entry - case studies to illustrate the application to practice - examples of further reading. Highly readable, with clear indexing and cross referencing, this is an ideal book to turn to for learning more about key issues in public health practice and education. The clever structure means the book can be read in its entirety to support a programme of study or readers can use it to dip into and update their knowledge of a particular concept. It meets the validation requirements of all allied health and nursing training programmes and will also be invaluable for policy-makers and healthcare practitioners continuing their professional education.

Questions around 'the body' are central to social theory. Our changing understanding of the body now challenges the ways we conceive power, ideology, subjectivity and social and cultural process. **The Body: the key concepts** highlights and analyses the debates which make the body central to current sociological, psychological, cultural and feminist thinking. Today, questions around the body are intrinsic to a wide range of debates - from technological developments in media and communications, to socio-cultural questions around representation, performance, class, race, gender and sexuality, to the more 'physical' concerns of health and illness, sleep, diet and eating disorders, body parts and the senses. **The Body: the key concepts** is the ideal introduction for any student seeking a concise and up-to-date analysis of the complex and influential debates around the body in contemporary culture.

An accessible account of philosophical concepts, theories and key thinkers with an emphasis on recent developments in the field. Containing over 300 entries, the terms are ordered alphabetically and cross referenced for ease of use. Suggestions for further reading follow the explanations, encouraging further

reflection and independent learning.

From the arrival of Italian ice-cream vendors and German pork butchers, to the rise of Indian curry as the national dish, *Spicing Up Britain* uncovers the fascinating history of British food over the last 150 years. Panikos Panayi shows how a combination of immigration, increased wealth, and globalization have transformed the eating habits of the English from a culture of stereotypically bland food to a flavorful, international cuisine. Along the way, Panayi challenges preconceptions about British identity, and raises questions about multiculturalism and the extent to which other cultures have entered British society through the portal of food. He argues that Britain has become a country of vast ethnic diversity, in which people of different backgrounds—but still British—are united by their readiness to sample a wide variety of foods produced by other ethnic groups. Taking in changes to home cooking, restaurants, grocery shops, delis, and cookbooks, Panayi's flavorful account will appeal to a wide range of readers interested in ethnic cooking, food history, and the social history of Britain.

"Wearing his twin hats of foodie and social historian, Panikos Panayi can appall as well as engender salivation on his tour d'horizon of the multicultural history of British food. His book demonstrates convincingly that whether drawing on its former colonial and imperial possessions . . . or on its European neighbors, the openness of British society has truly enriched its diet and produced its present-day variegated cuisine."—Washington Times

Key concepts for health and education

Key Concepts

Key Concepts in Geography

Sustainability of the Food System

International Relations: The Key Concepts

What Matters?

How Literature Works is an indispensable book for any reader seeking a greater appreciation of their favorite novel, poem, or play. It offers a lively and straightforward guide to literary thinking. With a series of compact essays, the renowned literary critic John Sutherland--widely admired for his wit and clear reasoning--strips away the obscurity and pretension of literary study. His book offers concise definitions and clear examples of the fifty concepts that all book lovers should know. It includes basic descriptive terms (ambiguity, epic), the core vocabulary of literary culture (genre, style), and devices employed by authors (irony, defamiliarization). More broadly, *How Literature Works* explores the animating concepts behind literary theory (textuality, sexual politics), traces the forces that impact literature's role in the real world (obscenity, plagiarism), and grapples with the future of reading (fanfic, e-book). For any reader who wants to get the most out of the literature they read, Sutherland's short sharp book will both inform and delight.

China is the world's top agricultural producer according to a World Trade Organization 2010 report, but a growing number of alarming safety issues has put the world's top manufacturer of food on the defensive. *Food Safety in China: A Comprehensive Review* chronicles China's current food safety problems from a professional perspective. This text describes key concepts, incorporates a research thread, considers various methods, provides context, and presents main conclusions. Containing investigative research and presenting an authoritative analysis of the subject, this text considers the complex issues that span the entire food supply chain system. It provides an overview of the current food safety situation, as well as its development and changes. It also details the structure of the food safety support system, and addresses growing concerns. Explores Involvement in Stages The book considers the interrelationship between the government, producers and traders, and consumers. It studies technical and management issues, and explains how that impacts businesses, the government regulatory system, and the end user. Factoring in the risks that can be caused by both natural and human influences, including the abuse of food additives, this book reviews the efforts put forth by China to prevent food safety issues. It examines the changing track of food safety (including imported and exported products) in key aspects such as production, circulation, and consumption from 2006 to 2011 based on empirical investigation and comprehensive use of various statistical data, and examines most specifically China's food safety situation in 2011. This book addresses: Food production and processing Food transportation Food consumption Environment and consumer awareness of food safety Efforts and technical means of the government in food regulation Social responsibility of food producers and traders, and moral traits and professional qualities of employees Rationality, effectiveness, and operability of the technical specifications in production, processing, circulation, and consumption *Food Safety in China: A Comprehensive Review* provides an assessment of the actual state and future trends of the food safety risk in China. This text is an ideal resource for food product developers, regulators and government researchers, regulatory agencies, policy makers, and policy analysts as well as universities, colleges, researchers, students, investors, importers, exporters, and manufacturers of food.

Latinx Studies: The Key Concepts is an accessible guide to the central concepts and issues that inform Latinx Studies globally. It summarizes, explains, contextualizes, and assesses key critical concepts, perspectives, developments, and debates in Latinx Studies. At once comprehensive in coverage and detailed and specific in examples analyzed, it provides over 25 key concepts to the field of Latinx Studies as shaped within historical, social, cultural, regional, and global contexts, including:

- Body
- Border Theory
- Digital Era
- Familia
- Immigration
- Intersectionality
- Language
- Latinidad/es
- Latinofuturism
- Narco Cultura
- Popular Culture
- Sports

Fully cross-referenced and complete with suggestions for further reading, *Latinx Studies: The Key Concepts* is an essential guide for anyone studying race, ethnicity, gender, class, education, culture, and globalism.

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Sovereignty, Waste, and Nutrients Bioavailability

Wittgenstein

Handbook of Hygiene Control in the Food Industry

Routledge Handbook of Food Waste

A Review and Critical Evaluation

Key Concepts in Urban Studies

Food Science and Technology: A Series of Monographs: Food Texture and Viscosity: Concept and Measurement focuses on the texture and viscosity of food and how these properties are measured. The publication first elaborates on texture, viscosity, and food, body-texture interactions, and principles of objective texture measurement. Topics include area and volume measuring instruments, chemical analysis, multiple variable instruments, soothing effect of mastication, reasons for masticating food, rheology and texture, and the rate of compression between the teeth. The book then examines the practice of objective texture measurement and viscosity and consistency, including the general equation for viscosity, methods for measuring viscosity, factors affecting viscosity, tensile testers, distance measuring measurements, and shear testing. The manuscript takes a look at the selection of suitable test procedure and sensory methods of texture and viscosity measurement. Discussions focus on nonoral methods of sensory measurement; correlations between subjective and objective measurements; variations on the texture profile technique; and importance of sensory evaluation. The publication is a vital source of information for food experts and researchers interested in food texture and viscosity.

"This is a very useful book outlining the key concepts of the body in society. It is easy to read and provides useful examples, making it ideal for students across a range of social science disciplines." - Dr Sharron Hinchliff, Sheffield University

"Cregan has achieved something distinct: an account of the sociology of the body which incorporates both theory and empirical studies, which demonstrates excellent coverage of an ever expanding field, and which is written in an accessible style... intelligent treatment and account of the sociology of the body, which I look forward to incorporating into my teaching." - Dr Rob Meadows, University of Surrey "This book is a great idea. It provides a thorough, accessible and interesting introduction to the most important concepts in the sociology of the body. Students new to the area will find it invaluable." - Professor Deborah Lupton, University of Sydney This book provides a clear, focused road map to the study of the body in society. It defines, explains and applies core topics relating to the human body demonstrating how we approach it as a social phenomenon. Each concept: Includes an easy to understand definition Provides real-world examples Gives suggestions for further reading Is carefully cross-referenced to other related concepts. Written to meet the needs of the modern student, this book offers the basic materials, tools and guidance needed study and write about the body.

Adorno continues to have an impact on disciplines as diverse as philosophy, sociology, psychology, cultural studies, musicology and literary theory. An uncompromising critic, even as Adorno contests many of the premises of the philosophical tradition, he also reinvigorates that tradition in his concerted attempt to stem or to reverse potentially catastrophic tendencies in the West. This book serves as a guide through the intricate labyrinth of Adorno's work. Expert

contributors make Adorno accessible to a new generation of readers without simplifying his thought. They provide readers with the key concepts needed to decipher Adorno's often daunting books and essays.

"This book clearly outlines key concepts that all geographers should readily be able to explain. It does so in a highly accessible way. It is likely to be a text that my students will return to throughout their degree." - Dr Karen Parkhill, Bangor University "The editors have done a fantastic job. This second edition is really accessible to the student and provides the key literature in the key geographical terms of scale, space, time, place and landscape." - Dr Elias Symeonakis, Manchester Metropolitan University "An excellent introductory text for accessible overviews of key concepts across human and physical geography." - Professor Patrick Devine-Wright, Exeter University Including ten new chapters on nature, globalization, development and risk, and a new section on practicing geography, this is a completely revised and updated edition of the best-selling, standard student resource. Key Concepts in Geography explains the key terms - space, time, place, scale, landscape - that define the language of geography. It is unique in the reference literature as it provides in one volume concepts from both human geography and physical geography. Four introductory chapters on different intellectual traditions in geography situate and introduce the entries on the key concepts. Each entry comprises a short definition, a summary of the principal arguments, a substantive 5,000-word discussion, the use of real-life examples, and annotated notes for further reading. Written in an accessible way by established figures in the discipline, the definitions provide thorough explanations of all the core concepts that undergraduates of geography must understand to complete their degree.

Food Safety in China

Technoculture

50 Key Concepts

A Reader

The Body

Gastrophysics

Sustainability of the Food System: Sovereignty, Waste, and Nutrients Bioavailability addresses the concept of global sustainability, focusing on three key areas of action within the food production system: food sovereignty, environmentally friendly food processes, and food technologies that increase the bioavailability of bioactive compounds. The book defines key concepts in the food production system and provides examples of specific and tailored actions that contribute to global sustainability. Sustainability of the Food System: Sovereignty, Waste, and Nutrients Bioavailability will serve as a welcomed resource for food scientists and technologists, agriculturists, agronomic engineers, food engineers, environmental technologists, nutritionists, and post-graduate students studying bioresource technology and sustainability. Addresses global sustainability as a three-dimensional concept Describes the use and recovery of crops with high content in bioactive

compounds as a preliminary and necessary step to achieve food sovereignty Presents advances in the development of environmentally friendly food processes that reduce and revalue food waste and byproducts Considers the development of functional foods with innovative food technologies that increase the bioavailability of nutrients and bioactive compounds to achieve social and economic sustainability

Culinary Nutrition: The Science and Practice of Healthy Cooking is the first textbook specifically written to bridge the relationship between food science, nutrition and culinology as well as consumer choices for diet, health and enjoyment. The book uses a comprehensive format with real-life applications, recipes and color photographs of finished dishes to emphasize the necessity of sustainably deliverable, health-beneficial and taste-desirable products. With pedagogical elements to enhance and reinforce learning opportunities, this book explores what foods involve the optimum nutritional value for dietary needs, including specific dietary requirements and how foods are produced. It also considers alternative production methods, along with the impact of preparation on both the nutritional value of a food and its consumer acceptability. Other discussions focus on the basics of proteins, carbohydrates, and lipids, issues of diet and disease such as weight management, and food production and preparation. Laboratory-type, in-class activities are presented using limited materials and applications of complex concepts in real-life situations. This book will be a valuable resource for undergraduate students in culinary nutrition, nutrition science, food science and nutrition, and culinary arts courses. It will also appeal to professional chefs and food scientists as well as research chefs in product development. Gourmand World Cookbook Awards 2014: USA, Best Author or Chef for Professionals, Gourmand International Global Food Industry Awards 2014: Special Mention in Communicating Science-Related Knowledge to Consumers Aimed at Improving their Lifestyle, International Union of Food Science and Technology (IUFoST) Explores the connections among the technical sciences of nutrition, food science and the culinary arts as well as consumer choices for diet, health and enjoyment Presents laboratory-type, in-class activities using limited materials and real-life applications of complex concepts Includes photographs and recipes to enhance learning experience