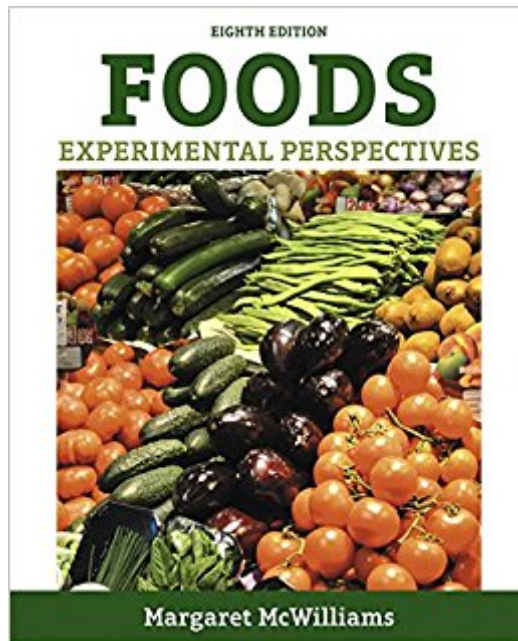




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Foods: Experimental Perspectives (8th Edition)



Synopsis

For courses in experimental foods, food science, and related topics **Preparing aspiring professionals with clearly written, in-depth scientific coverage of food and its safe preparation.** Never before has food received so much attention. Today's news shines a spotlight on food, food science, and nutrition **beckoning today's readers to an exciting career in this essential industry.** Foods: Experimental Perspectives, Eighth Edition blends the underlying science with discussion of GMOs, sustainability, healthy and trendy food choices, and other current consumer issues. Its clear presentation of the science guides readers through complex concepts that influence practices in food preparation and product development. The study of foods begins with an in-depth presentation of carbohydrates and food sources, followed by a careful look at lipids, and ultimately proteins and their principal sources. Aspects of the food supply, including safety, preservation, and additives are then examined. Discussion of the research process and evaluation techniques used in food research and product development close the text. Professional vocabulary is developed through margin definitions and a substantial glossary, while other learning aids **chapter objectives, summaries, study questions, "Food for Thought" boxes, and photos** **support the reader's journey through the exciting look at food, food science, and food safety.**

Book Information

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Customer Reviews

Preparing aspiring professionals with clearly written, in-depth scientific coverage of food and its safe

preparation. Never before has food received so much attention. Today's news shines a spotlight on food, food science, and nutrition – beckoning today's readers to an exciting career in this essential industry. *Foods: Experimental Perspectives*, Eighth Edition blends the underlying science with discussion of GMOs, sustainability, healthy and trendy food choices, and other current consumer issues. Its clear presentation of the science guides readers through complex concepts that influence practices in food preparation and product development. The study of foods begins with an in-depth presentation of carbohydrates and food sources, followed by a careful look at lipids, and ultimately proteins and their principal sources. Aspects of the food supply, including safety, preservation, and additives are then examined. Discussion of the research process and evaluation techniques used in food research and product development close the text. Professional vocabulary is developed through margin definitions and a substantial glossary, while other learning aids – chapter objectives, summaries, study questions, "Food for Thought" boxes, and photos – support the reader's journey through the exciting look at food, food science, and food safety.

Margaret McWilliams, Ph.D., RDN, is Professor Emerita at California State University – Los Angeles. There, she taught food science and served as Department Chair and Program Director of the Coordinated Dietetics Program, which she co-founded. Dr. McWilliams earned her B.S. and M.S. degrees at Iowa State University and her Ph.D. at Oregon State University. She belongs to many professional organizations, including the Institute of Food Technologists and the Academy of Nutrition and Dietetics. Her current texts include: *Food Around the World: A Cultural Perspective*, Fourth Edition, 2014 (Prentice Hall); *Experimental Foods Laboratory Manual*, Eighth Edition, 2008 (Prentice Hall); *Food Fundamentals*, Tenth Edition, 2012 (Prentice Hall); *Illustrated Guide to Food Preparation*, Eleventh Edition, 2012 (Prentice Hall); and *Fundamentals of Meal Management*, 2005 (Prentice Hall).

Book has too many black and white photos to be a food science book. Other books in this category help you see and understand the material better by putting in color photos with few black and whites. For this book to have been reprinted in 2012, the photos are dated (circa 1970's-80's). Some concepts are explained simply, while others require food science and chemistry concept understanding. I reviewed the condition of my copy under packaging feedback (not happy that binding was 3/4 detached), however the pages itself were relatively free of highlighting, which allowed me to do my own and highlight what I felt was most important.

Great book, cheap price

good condition

Good clean copy. I needed it for class and this was cheaper than at the university bookstore.

This book was acceptable, but I would have given it a higher rating if it was more concise. Also, on some topics, it does not go into enough detail. Additionally, it was very annoying when the cover and spine fell off the book. Very cheap binding.

Great info for general food science knowledge

I don't understand how teachers choose textbooks for class. I get really peeved when they choose a book that is not cheap and it is required. For this Foods: Experimental Perspectives book, I do not find it very useful. While the author tries to speak in colloquial terms, I think the material goes past the average student who has not taken food chemistry or food science. In addition, I am so unhappy over the fact that this book has no color pictures! How cheap of you! You put this ridiculous price tag on it and you can't even print in color? How are we supposed to see "browning effects" if we can't see the brown? I think this was a terrible oversight and ugh, I am so done with these sorts of books.

I love that it is the exact book that I needed and a lot cheaper. It shipped quickly and the book was in great condition

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