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THOMSON LEARNING

INTRODUCTION TO FOOD SCIENCE

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INTRODUCTION TO FOOD SCIENCE

by Rick Parker

Introduction to Food Science is an ideal resource for anyone interested in a comprehensive overview of the science of foods. Four sections organize twenty-eight chapters into logical groupings, from basic chemistry and nutrition, to food composition and preservation, to environmental concerns and world food needs. This book presents the science of food and a variety of related topics in an easy-to-understand manner. It also provides insight into career opportunities for those interested in working within food science industries.

Key Features:

- Learning objectives at the beginning of each chapter identify important concepts and provide a “road map” for learning
- Each chapter features a list of key words that build vocabulary and encourage use of the book’s glossary
- Tables, charts, graphs, and illustrations throughout the text provide quick and easy access to scientific information
- “Student activities” sections at the end of each chapter provide opportunities to directly apply material
- The comprehensive appendix provides tables of important conversion factors, guides, industry contacts, food composition and additional resources, including Internet URLs.



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