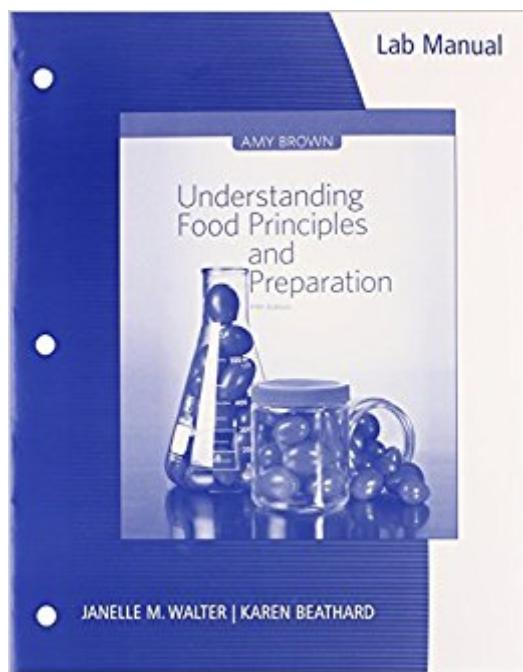


The book was found

Lab Manual For Brown's Understanding Food: Principles And Preparation, 5th



Synopsis

The Lab Manual includes recipes and experiments appropriate for a food principles and food preparation course, organized to match the sequence of topics in the text. Each lab begins with an introduction and pre-lab questions, followed by an overview of the objectives, procedures, recipes, and post-lab questions.

Book Information

Paperback: 352 pages

Publisher: Wadsworth Publishing; 5 edition (January 1, 2014)

Language: English

ISBN-10: 1133607160

ISBN-13: 978-1133607168

Product Dimensions: 8.4 x 0.7 x 10.7 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 12 customer reviews

Best Sellers Rank: #24,196 in Books (See Top 100 in Books) #20 in Books > Textbooks > Medicine & Health Sciences > Nursing > Clinical > Nutrition #23 in Books > Medical Books > Nursing > Medical Nutrition #37 in Books > Textbooks > Medicine & Health Sciences > Medicine > Clinical > Nutrition

Customer Reviews

Amy Christine Brown received her Ph.D. from Virginia Polytechnic Institute and State University in Human Nutrition and Foods. She has been a college professor and a registered dietitian with the Academy of Nutrition and Dietetics since 1986. Dr. Brown currently teaches at the University of Hawaii's John A. Burns School of Medicine in the Department of Complementary and Integrative Medicine. Her research interests are in bioactive plant substances beneficial to health and medical nutrition therapy. Some of the studies she has conducted include "Diet and Crohn's disease," "Potentially harmful herbal supplements," "Kava beverage consumption and the effect on liver function tests" and "The effectiveness of kukui nut oil in treating psoriasis." Selected research journal publications include "Position of the American Dietetic Association: functional foods" (Journal of the American Dietetic Association); "The Hawaii Diet: Ad libitum high carbohydrate, low fat multi-cultural diet for the reduction of chronic disease risk factors" (Hawaii Medical Journal); "Lupus erythematosus and nutrition: A review" (Journal of Renal Nutrition); "Dietary survey of Hopi elementary school students" (Journal of the American Dietetic Association); "Serum cholesterol

levels of nondiabetic and streptozotocin-diabetic rats" (Artery); "Infant feeding practices of migrant farm laborers in northern Colorado" (Journal of the American Dietetic Association); "Body mass index and perceived weight status in young adults" (Journal of Community Health); "Dietary intake and body composition of Mike Pigg, 1988 Triathlete of the Year" (Clinical Sports Medicine); and numerous newspaper nutrition columns.

Some of the charts are filled in with pen. I was not able to hand in a few reports using this book because of this.

Exactly what I needed for class. I recommend buying "new" since it is a lab book & you need all your pages.

Rented this book and there's writing all over it. It looks horrible and there's pages missing

Great tool for learning about food science

good

Good condition

The book had missing pages.

Good lab manual, although there were a few errors in the text.

[Download to continue reading...](#)

Lab Manual for Brown's Understanding Food: Principles and Preparation, 5th Lab Values: 82 Must Know Lab Values for Nurses: Easily Pass the NCLEX with Practice Questions & Rationales Included for NCLEX Lab Values Test Success (Lab Values for Nurses, NCLEX Lab Values) Lab Manual for Brownâ™s Understanding Food: Principles and Preparation, 3rd Lift-the-Tab: Brown Bear, Brown Bear, What Do You See? 50th Anniversary Edition (Brown Bear and Friends) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Student Lab Manual for Argument-Driven Inquiry in Chemistry: Lab Investigations for Grades 9-12 - PB349X2S Lab Manual Experiments in Electricity for Use with Lab-Volt

Introduction to Networks v5.0 Lab Manual (Lab Companion) Whole Food: The 30 day Whole Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook, Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Understanding Food: Principles and Preparation Understanding Food: Principles and Preparation (Available Titles CourseMate) Animation Lab for Kids: Fun Projects for Visual Storytelling and Making Art Move - From cartooning and flip books to claymation and stop-motion movie making (Lab Series) Clay Lab for Kids: 52 Projects to Make, Model, and Mold with Air-Dry, Polymer, and Homemade Clay (Lab Series) 3D Art Lab for Kids: 32 Hands-on Adventures in Sculpture and Mixed Media - Including fun projects using clay, plaster, cardboard, paper, fiber beads and more! (Lab Series) Map Art Lab: 52 Exciting Art Explorations in Mapmaking, Imagination, and Travel (Lab Series) Italian Language Lab [With Italian Language Lab Book] (Look Listen and Learn!) Art Lab for Kids: 52 Creative Adventures in Drawing, Painting, Printmaking, Paper, and Mixed Media-For Budding Artists of All Ages (Lab Series) Paint Lab: 52 Exercises inspired by Artists, Materials, Time, Place, and Method (Lab Series) Geology Lab for Kids: 52 Projects to Explore Rocks, Gems, Geodes, Crystals, Fossils, and Other Wonders of the Earth's Surface (Lab Series) Outdoor Science Lab for Kids: 52 Family-Friendly Experiments for the Yard, Garden, Playground, and Park (Lab Series)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)