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Nota di contenuto	Cover -- Contents -- List Of Boxes -- Guided Tour -- Preface -- List Of Abbreviations -- Acknowledgements -- Study and Examination Skills -- 1. The Importance Of Transferable Skills -- 2. Managing Your Time -- 3. Working With Others -- 4. Taking Notes From Lectures and Texts -- 5. Learning and Revising -- 6. Curriculum Options, Assessment and Exams -- 7. Preparing Your Curriculum Vitae -- Information Technology and Library Resources -- 8. Finding and Citing Published Information -- 9. Evaluating Information -- 10. Using Online Resources -- 11. Using Spreadsheets -- 12. Word Processors, Databases and Other Packages -- Communicating Information -- 13. Organising A Poster Display -- 14. Giving A Spoken Presentation -- 15. General Aspects Of Scientific Writing -- 16. Writing Essays -- 17. Reporting Practical and Project Work -- 18. Writing Literature Surveys and Reviews -- 19. Communicating With The Public -- 20. Consultation Skills -- Fundamental Laboratory and Clinical Techniques -- 21. Your

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Sommario/riassunto

If you are studying food science, nutrition and dietetics, or a related course, then this book will be an indispensable companion throughout your entire degree programme. This one-stop text will guide you through the wide range of practical, analytical and data handling skills that you will need during your studies. It will also give you a solid grounding in wider transferable skills such as teamwork, using information technology, communicating information and study skills. Practical Skills in Food Science, Nutrition and Dietetics provides an easy-to-read guide to help you develop the skills you need to succeed. It explains the essential elements of practical techniques and procedures in a step-by-step manner to help you understand their application in the context of food science, nutrition and dietetics. This text's unique and comprehensive coverage includes: general advice on practical work; measuring techniques; statistical techniques; analysis and presentation of data; and study skills.
