

1. Record Nr.	UNINA9910456781903321
Autore	Sloan Doris
Titolo	Geology of the San Francisco Bay region [[electronic resource] /] / Doris Sloan ; with photographs by John Karachewski
Pubbl/distr/stampa	Berkeley, : University of California Press, 2006
ISBN	1-282-35784-0 9786612357848 0-520-93781-3
Descrizione fisica	1 online resource (353 p.)
Collana	California natural history guides ; ; 79
Disciplina	557.94/61
Soggetti	Geology - California - San Francisco Bay Area Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and indexes.
Nota di contenuto	Frontmatter -- CONTENTS -- ACKNOWLEDGMENTS -- INTRODUCTION -- 1. THE BAY AREA AND THE PROCESSES THAT SHAPE ITS GEOLOGY -- 2. THE PLATE TECTONIC FRAMEWORK -- 3. THE REMARKABLE ROCKS OF THE BAY AREA -- 4. MARIN COUNTY: A DIVIDED LANDSCAPE -- 5. SAN FRANCISCO: GEOLOGY BENEATH THE PAVEMENT -- 6. THE BAY AND THE ISLANDS -- 7. THE PENINSULA: COAST, REDWOODS, AND BAY -- 8. THE SOUTH BAY -- 9. THE EAST BAY -- 10. THE NORTH BAY -- GLOSSARY -- FURTHER READING -- FIGURE AND MAP SOURCES -- PHOTO CREDITS -- ADDITIONAL CAPTIONS -- GEOLOGIC MAPS INDEX -- INDEX
Sommario/riassunto	Why does a bit of ocean floor lie on top of Mt. Diablo? Why is Red Rock, that small, knobby island in San Francisco Bay, red? Why is Loma Prieta high? This book is for San Francisco Bay Area residents and visitors who want to explore the geologic world of this spectacular area, to learn about its shapes, colors, and rocky foundations. Doris Sloan illuminates the colorful geologic mosaic that surrounds San Francisco Bay and lucidly explains the complex and fascinating processes that have forged it over millions of years. In a lively and engaging style, Sloan describes forces such as the movement of tectonic plates, erosion, the waves on the coast, and human activity. She provides background

information on the processes, time frame, and rocks that are the key to understanding the Bay Area landscape and geologic history, then turns to distinct regions of the Bay Area and to San Francisco Bay itself. * Superbly illustrated with 139 color photographs, 41 drawings, and 29 maps * Covers Alameda, Contra Costa, Marin, Napa, San Francisco, San Mateo, Santa Clara, Solano, and Sonoma counties * Gives clear, nontechnical explanations of complex topics including plate tectonics and the Bay Area's fault systems * Suggests locales in parks and open space preserves to view Bay Area geology in action

2. Record Nr.	UNINA9910464730703321
Autore	Balague Nuria
Titolo	Managing your library and its quality : the ISO 9001 way / / Nuria Balague and Jarmo Saarti
Pubbl/distr/stampa	Oxford : , : Chandos Publishing, , 2011
ISBN	1-78063-279-7
Edizione	[1st edition]
Descrizione fisica	1 online resource (231 p.)
Collana	Chandos information professional series
Altri autori (Persone)	SaartiJarmo
Disciplina	025.56
Soggetti	ISO 9001 Standard Libraries - Quality control Libraries - Standards Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	part 1. Quality management issues and the use of ISO 9001 in the library environment -- part 2. Building your library's quality management system according to the ISO 9001 standard.
Sommario/riassunto	This book, divided into two parts, provides an introduction to the quality management issues and gives a general overview to the use of ISO 9001 in the library environment. The second part presents the main features of ISO 9001:2008 with practical comments and examples on how to implement its clauses in libraries. Whether in the public or in the private sector, libraries can be seen as service organisations: they

act in very dynamic environments where users are increasingly demanding new types of services. Thus the adoption of a quality management system helps each library in meeting the needs

3. Record Nr.	UNISA996214602503316
Titolo	Flavor perception [[electronic resource] /] / edited by Andrew J. Taylor, Deborah Roberts
Pubbl/distr/stampa	Oxford, UK ; ; Ames, Iowa, USA, : Blackwell Pub., c2004
ISBN	1-280-23801-1 9786610238019 0-470-79857-2 0-470-99571-8 1-4051-5001-7
Descrizione fisica	1 online resource (306 p.)
Altri autori (Persone)	TaylorA. J <1951-> (Andrew John) RobertsDeborah D. <1969->
Disciplina	152.1/67 152.167 664.07
Soggetti	Taste Flavor Chemical senses Chemoreceptors
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Measuring proximal stimuli involved in flavour perception / Andrew J. Taylor, Joanne Hort -- The role of oral processing in flavour perception / Jon J. Prinz -- The cellular basis of flavour perception: taste and aroma / Nancy E. Rawson, Xia Li -- Structural recognition between odorants, olfactory-binding proteins, and olfactory receptors: first events in colour coding / Jean-Claude Pernellet, Loic Briand -- Oral chemesthesis: an integral component of flavour / Barry G. Green --

Flavour perception and the learning of food preferences / A. Blake --
Functional magnetic resonance imaging of human olfaction / H.
Wiesmann, B. Kettenmann, G. Kobal -- Flavour interactions at the
sensory level / Russell S.J. Keast, Pamela H. Dalton, Paul A.S. Breslin --
Psychological processes in flavour perception / John Prescott.

Sommario/riassunto

Unlike other human senses, the exact mechanisms that lead to our perception of flavor have not yet been elucidated. It is recognised that the process involves a wide range of stimuli, which are thought likely to interact in a complex way, but, since the chemical compounds and physical structures that activate the flavor sensors change as the food is eaten, measurements of the changes in stimuli with time are essential to an understanding of the relationship between stimuli and perception. It is clear that we need to consider the whole process - the release of flavor chemicals in the mouth
