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Titolo	Adaptive learning and the human condition // Jeffrey C. Levy, Seton Hall University
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Lingua di pubblicazione	Inglese
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Livello bibliografico	Monografia
Note generali	"A Psychology Press book."
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Cover; Title Page; Copyright Page; Dedication; Table of Contents; Preface; Acknowledgments; About the Author; Part 1 A Science of Adaptive Learning; Chapter 1 Science, Psychology, and Adaptive Learning; The Human Condition; Explanation and Empiricism; The Scientific Method; Early History of Psychology; Psychology Today; Scientific Explanation in Psychology; Where Does Psychology Look for Explanations?; Human Genetic Potential; The Importance of Learning; Definitions of Learning; Operational; Structural/Functional; Adaptive; Direct and Indirect Learning; Summary; References Conditioned SuppressionBasic Predictive Learning Phenomena; Acquisition; Extinction; Spontaneous Recovery; External Inhibition and Disinhibition; Renewal; Stimulus Generalization and Discrimination; Higher-Order Conditioning and Sensory Preconditioning; Excitatory and Inhibitory Learning; The Summation Procedure; The Retardation-of-Acquisition Procedure; Latent Extinction; Occasion Setting; Summary; References; Chapter 4 Predictive Learning: Basic Variables and Theoretical Issues; Variables Influencing Predictive Learning; Sequencing of Events; Timing of Events-The Law of Temporal Contiguity Eyeblink and Heart Rate ConditioningAn Exception-Acquired Taste Aversion; Intensity of Events; Scheduling of Events; Theoretical Issues; Is Extinction Unlearning or Inhibitory Learning?; Pavlov's Stimulus Substitution Model; Is Temporal Contiguity Sufficient?; Must the CR

Resemble the UR?; The Rescorla-Wagner Model; Summary; References; Chapter 5 Predictive Learning: Applications; Basic and Applied Science; Direct Classical Conditioning of Emotions; Indirect Classical Conditioning of Emotions; Desensitization and Sensitization Procedures; Classical Conditioning of Word Meaning Classical Conditioning of Attitudes Evaluative Conditioning; Classical Conditioning of Drug Tolerance; Summary; References; Part 3 Control Learning; Chapter 6 Control Learning: Basic Principles and Phenomena; Thorndike and Skinner; Apparatuses Used to Study Control Learning; Skinner's Contingency Schema; Adaptive Learning Overview; Learned and Unlearned Appetitive and Aversive Stimuli; Discriminative Stimuli and Warning Stimuli; Stimulus-Response Chains; Basic Control Learning Phenomena; Acquisition-Appetitive Control; Acquisition-Aversive Control Species-Specific Characteristics and Adaptive Learning

2. Record Nr.	UNINA9910463254803321
Autore	Unger Richard W
Titolo	Beer in the Middle Ages and the Renaissance [[electronic resource]] / Richard W. Unger
Pubbl/distr/stampa	Philadelphia, : University of Pennsylvania Press, c2004
ISBN	0-8122-0374-7
Descrizione fisica	1 online resource (338 p.)
Classificazione	NW 2150
Disciplina	641.2/3/0940902
Soggetti	Beer - Europe - History - To 1500 Beer - Europe - History - 16th century Brewing industry - Europe - History - To 1500 Brewing industry - Europe - History - 16th century Electronic books.
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Nota di bibliografia	Includes bibliographical references (p. [295]-312) and index.
Nota di contenuto	Frontmatter -- Contents -- Illustrations -- Tables -- Preface -- Abbreviations -- Chapter 1. Introduction: Understanding the History of Brewing -- Chapter 2. Early Medieval Brewing -- Chapter 3.

Urbanization and the Rise of Commercial Brewing -- Chapter 4. Hopped Beer, Hanse Towns, and the Origins of the Trade in Beer -- Chapter 5. The Spread of Hopped Beer Brewing: The Northern Low Countries -- Chapter 6. The Spread of Hopped Beer Brewing: The Southern Low Countries, England, and Scandinavia -- Chapter 7. The Mature Industry: Levels of Production -- Chapter 8. The Mature Industry: Levels of Consumption -- Chapter 9. The Mature Industry: Technology -- Chapter 10. The Mature Industry: Capital Investment and Innovation -- Chapter 11. Types of Beer and Their International Exchange -- Chapter 12. Taxes and Protection -- Chapter 13. Guilds, Brewery Workers, and Work in Breweries -- Chapter 14. Epilogue: The Decline of Brewing -- Appendix. On Classification and Measurement -- Notes -- Bibliography -- Index

Sommario/riassunto

The beer of today-brewed from malted grain and hops, manufactured by large and often multinational corporations, frequently associated with young adults, sports, and drunkenness-is largely the result of scientific and industrial developments of the nineteenth century. Modern beer, however, has little in common with the drink that carried that name through the Middle Ages and Renaissance. Looking at a time when beer was often a nutritional necessity, was sometimes used as medicine, could be flavored with everything from the bark of fir trees to thyme and fresh eggs, and was consumed by men, women, and children alike, Beer in the Middle Ages and the Renaissance presents an extraordinarily detailed history of the business, art, and governance of brewing. During the medieval and early modern periods beer was as much a daily necessity as a source of inebriation and amusement. It was the beverage of choice of urban populations that lacked access to secure sources of potable water; a commodity of economic as well as social importance; a safe drink for daily consumption that was less expensive than wine; and a major source of tax revenue for the state. In Beer in the Middle Ages and the Renaissance, Richard W. Unger has written an encompassing study of beer as both a product and an economic force in Europe. Drawing from archives in the Low Countries and England to assemble an impressively complete history, Unger describes the transformation of the industry from small-scale production that was a basic part of housewifery to a highly regulated commercial enterprise dominated by the wealthy and overseen by government authorities. Looking at the intersecting technological, economic, cultural, and political changes that influenced the transformation of brewing over centuries, he traces how improvements in technology and in the distribution of information combined to standardize quality, showing how the process of urbanization created the concentrated markets essential for commercial production. Weaving together the stories of prosperous businessmen, skilled brewmasters, and small producers, this impressively researched overview of the social and cultural practices that surrounded the beer industry is rich in implication for the history of the period as a whole.
