1.	Record Nr.	UNINA9910677995003321
	Autore	Spence Charles
	Titolo	The perfect meal : the multisensory science of food and dining / / Charles Spence, Betina Piqueras-Fiszman
	Pubbl/distr/stampa	Chichester, England ; ; Oxford, England : , : Wiley-Blackwell, , 2014 ©2014
	ISBN	1-118-49102-5
		1-118-49100-9
		1-118-49094-0
	Descrizione fisica	1 online resource (439 p.)
	Classificazione	TEC012000
	Disciplina	641.01
		641.013
	Soggetti	Gastronomy
		Dinners and dining
		Food - Sensory evaluation
		Senses and sensation
		Intersensory effects
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
	Note generali	Includes index.
	Nota di bibliografia	Includes bibliographical references at the end of each chapters and index.
	Nota di contenuto	Machine generated contents note: Introducing the perfect meal Let the show commence: On the start of the perfect meal Tastes great, but what do we call it? The art and science of food description Plating and plateware: On the multisensory presentation of food Getting your hands on the food: Cutlery The multisensory perception of flavour Using surprise and sensory incongruity in a meal Looking for your perfect meal in the dark How important is atmosphere to the perfect meal? Technology at the dining table On the future of the perfect meal .
	Sommario/riassunto	" The authors of The Perfect Meal examine all of the elements that contribute to the diner's experience of a meal (primarily at a restaurant) and investigate how each of the diner's senses contributes to their overall multisensory experience. The principal focus of the book is not on flavor perception, but on all of the non-food and beverage factors that have been shown to influence the diner's overall experience.

Examples are: the colour of the plate (visual) the shape of the glass (visual/tactile) the names used to describe the dishes (cognitive) the background music playing inside the restaurant (aural)Novel approaches to understanding the diner's experience in the restaurant setting are explored from the perspectives of decision neuroscience, marketing, design, and psychology"--

"The first book dedicated to the sensory science behind "eating out", considering every sensation involved in the dining experience"--

2.	Record Nr.	UNINA9910349428303321
	Titolo	Engineering Multi-Agent Systems : 5th International Workshop, EMAS 2017, Sao Paulo, Brazil, May 8-9, 2017, Revised Selected Papers / / edited by Amal El Fallah-Seghrouchni, Alessandro Ricci, Tran Cao Son
	Pubbl/distr/stampa	Cham : , : Springer International Publishing : , : Imprint : Springer, , 2018
	ISBN	9783319918990 3319918990
	Edizione	[1st ed. 2018.]
	Descrizione fisica	1 online resource (X, 199 p. 54 illus.)
	Collana	Lecture Notes in Artificial Intelligence, , 2945-9141 ; ; 10738
	Disciplina	620
	Soggetti	Artificial intelligence Software engineering Computer programming Computer networks Machine theory Computers and civilization Artificial Intelligence Software Engineering Programming Techniques Computer Communication Networks Formal Languages and Automata Theory Computers and Society
	Lingua di pubblicazione	Inglese
	Formato	Materiale a stampa
	Livello bibliografico	Monografia

Nota di contenuto   Cross-fertilisation of ideas and experiences in the various fields with the aim to enhance knowledge and expertise in MAS engineering -- Improving the state-of-the-art -- Defining new directions for MAS engineering-. Investigating how established methodologies for engineering and large-scale and open MAS can be adapted.

Sommario/riassunto   This book constitutes the revised and selected papers from the 5th International Workshop on Engineering Multi-Agent Systems held in Sao Paulo, Brazil, in May 2018, in conjunction with AAMAS 2018. The 11 full papers presented in this volume were carefully reviewed and selected from 18 submissions. The book contains also the best paper of the workshop that has been published previously in another LNCS volume. The EMAS workshop focusses on the cross-fertilisation of ideas and experiences in the various fields with the aim to enhance knowledge and expertise in MAS engineering , to improve the state-of-the-art, to define new directions for MAS engineering, to investigate how established methodologies for engineering and large-scale and open MAS can be adapted.