

1. Record Nr.	UNINA9910791807103321
Autore	Bloomer W. Martin
Titolo	The school of Rome [[electronic resource]] : Latin studies and the origins of liberal education / / W. Martin Bloomer
Pubbl/distr/stampa	Berkeley, : University of California Press, c2011
ISBN	1-283-27762-X 9786613277626 0-520-94840-8
Descrizione fisica	1 online resource (291 p.)
Disciplina	370.937
Soggetti	Education - Rome - History Education, Humanistic - History Latin language - Study and teaching - History
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	Frontmatter -- Contents -- Acknowledgments -- Introduction: Three Vignettes -- 1. In Search of the Roman School -- 2. First Stories of School -- 3. The School of Impudence -- 4. The Manual and the Child -- 5. The Child an Open Book -- 6. Grammar and the Unity of Curriculum -- 7. The Moral Sentence -- 8. Rhetorical Habitus -- Conclusion -- Notes -- Bibliography -- Index
Sommario/riassunto	This fascinating cultural and intellectual history focuses on education as practiced by the imperial age Romans, looking at what they considered the value of education and its effect on children. W. Martin Bloomer details the processes, exercises, claims, and contexts of liberal education from the late first century b.c.e. to the third century c.e., the epoch of rhetorical education. He examines the adaptation of Greek institutions, methods, and texts by the Romans and traces the Romans' own history of education. Bloomer argues that whereas Rome's enduring educational legacy includes the seven liberal arts and a canon of school texts, its practice of competitive displays of reading, writing, and reciting were intended to instill in the young social as well as intellectual ideas.

2. Record Nr.	UNINA9910798477703321
Titolo	Oats : chemistry and technology / / edited by Francis H. Webster and Peter J. Wood
Pubbl/distr/stampa	Saint Paul, Minnesota : , : AACC International, , 2011 ©2011
ISBN	0-12-810452-X
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (391 p.)
Collana	American Associate of Cereal Chemists International
Disciplina	633.13
Soggetti	Oats Oats - Composition Oats - Processing
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 at the end of each chapters and index.
Nota di contenuto	Front Cover; Oats: Chemistry and Technology; Copyright Page; Table of Contents; Contributors; Preface to the Second Edition; Preface to the First Edition; CHAPTER 1. World Oat Production, Trade, and Usage; PRODUCTION; YIELDS; TRADE; ECONOMIC VALUE; USAGE; GRADING STANDARDS; KEY GOVERNMENT POLICY; FUTURE TRENDS; CHAPTER 2. Oat Breeding; GENETIC RESOURCES; BREEDING OBJECTIVES; BREEDING METHODS; FUNDING OF BREEDING AND ASSOCIATED RESEARCH; ACKNOWLEDGMENTS; REFERENCES; CHAPTER 3. Hulless Oat Development, Applications, and Opportunities; BREEDING; COMMERCIAL PRODUCTION AND USES; SUMMARY FUTURE HULLESS OAT DEVELOPMENT, APPLICATIONS, AND OPPORTUNITIESREFERENCES; CHAPTER 4. Molecular Genetics of Quality in Oats; GENETIC MAPPING AND QTL ANALYSIS IN OATS; MOLECULAR GENETICS OF CHEMICAL COMPOSITION; GENETICS OF PHYSICAL KERNEL TRAITS AND MILLING QUALITY; GENETICS OF DISEASE RESISTANCE; GENETICS OF AGRONOMIC TRAITS; UTILIZATION OF MOLECULAR MARKERS; INTERSPECIFIC CROSSES AND DOUBLED HAPLOIDS; OAT TISSUE CULTURE; OAT TRANSFORMATION; FUNCTIONAL GENOMICS OF OATS; ORGANELLE GENETICS; BIOINFORMATICS; FUTURE OF MOLECULAR GENETICS OF OAT QUALITY; ACKNOWLEDGMENTS;

REFERENCES

CHAPTER 5. Microstructure and Chemistry of the Oat

KernelANALYTICAL TECHNIQUES; STRUCTURE AND CHEMISTRY OF THE MATURE OAT; SUMMARY; ACKNOWLEDGMENTS; LITERATURE CITED;

CHAPTER 6. Nutrient Composition and Nutritional Quality of Oats and Comparisons with Other Cereals; BACKGROUND; NATURAL VARIATION IN NUTRIENT COMPOSITION; PROXIMATE CONSTITUENTS; ENERGY CONTENT; FATTY ACID COMPOSITION; DIETARY FIBER COMPONENTS; MICRONUTRIENT COMPOSITION; NUTRITIONAL QUALITY; OAT BRAN AND WHEAT BRAN; OTHER MINOR COMPONENTS; OATS AND CELIAC DISEASE; OVERVIEW; REFERENCES

CHAPTER 7. Oat Starch: Physicochemical Properties and

FunctionISOLATION AND PURIFICATION OF OAT STARCH; CHEMICAL COMPOSITION OF OAT STARCH; PHYSICAL PROPERTIES AND GRANULE MORPHOLOGY; PHYSICOCHEMICAL AND RHEOLOGICAL PROPERTIES OF OAT STARCH; OAT STARCH IN FOOD AND OTHER INDUSTRIES; FUTURE WORK; REFERENCES; CHAPTER 8. Storage Proteins; CLASSIFICATION AND SOLUBILITY FRACTIONATION; CHARACTERIZATION; SYNTHESIS AND CELLULAR LOCATION; GENETIC EFFECTS; DEVELOPMENT; ENVIRONMENTAL EFFECTS; FOOD, FEED, AND FUNCTIONALITY;

SUMMARY; REFERENCES; CHAPTER 9. Oat Lipids, Enzymes, and Quality LIPID CONTENT AND LIPID COMPOSITIONLOCALIZATION OF LIPIDS IN OAT HULL AND KERNEL; STARCH LIPIDS; ANALYSIS OF TOTAL LIPIDS AND STARCH LIPIDS; LIPID-RELATED ENZYMES; OAT ANTIOXIDANTS AND LIPID STABILITY; PROCESSING AND STORAGE; UTILIZATION OF OAT LIPIDS AND LIPID-RELATED ENZYMES; REFERENCES; CHAPTER 10. Oat Phenolics: Biochemistry and Biological Functionality; FREE PHENOLIC ACIDS AND RELATED COMPOUNDS; ALKYLPHENOLS AND RELATED COMPOUNDS; FLAVONOIDS AND RELATED COMPOUNDS; LIGNANS; AMINOPHENOLICS; PHENOLIC ACID AMIDES, ESTERS, AND POLYMERIC ETHERS; SUMMARY AND FUTURE RESEARCH DIRECTIONS REFERENCES
