

1. Record Nr.	UNINA9910814513903321
Autore	Serventi Silvano
Titolo	Pasta : the story of a universal food / / Silvano Serventi and Francoise Sabban ; translated by Antony Shugaar
Pubbl/distr/stampa	New York : , : Columbia University Press, , [2002] ©2002
ISBN	0-231-51944-3
Descrizione fisica	1 online resource (464 p.)
Collana	Arts and traditions of the table : perspectives on culinary history
Classificazione	LC 17000
Disciplina	641.8/22
Soggetti	Cooking (Pasta) Pasta industry
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 -- Series Editor's Preface -- Preface -- Note Concerning a Definition of Pasta Products -- Acknowledgments -- Introduction -- 1. The Infancy of an Art -- 2. The Time of the Pioneers -- 3. From the Hand to the Extrusion Press -- 4. The Golden Age of the Pasta Manufactory -- 5. The Industrial Age -- 6. Pasta Without Borders -- 7. The Time of Plenty -- 8. The Taste for Pasta -- 9. China: Pasta's Other Homeland -- 10. The Words of Pasta -- Notes -- Bibliography -- Index
Sommario/riassunto	Ranging from the imperial palaces of ancient China and the bakeries of fourteenth-century Genoa and Naples all the way to the restaurant kitchens of today, Pasta tells a story that will forever change the way you look at your next plate of vermicelli. Pasta has become a ubiquitous food, present in regional diets around the world and available in a host of shapes, sizes, textures, and tastes. Yet, although it has become a mass-produced commodity, it remains uniquely adaptable to innumerable recipes and individual creativity. Pasta: The Story of a Universal Food shows that this enormously popular food has resulted from of a lengthy process of cultural construction and widely diverse knowledge, skills, and techniques. Many myths are intertwined with the history of pasta, particularly the idea that Marco Polo brought pasta back from China and introduced it to Europe. That story,

concocted in the early twentieth century by the trade magazine Macaroni Journal, is just one of many fictions unmasked here. The true homelands of pasta have been China and Italy. Each gave rise to different but complementary culinary traditions that have spread throughout the world. From China has come pasta made with soft wheat flour, often served in broth with fresh vegetables, finely sliced meat, or chunks of fish or shellfish. Pastasciutta, the Italian style of pasta, is generally made with durum wheat semolina and presented in thick, tomato-based sauces. The history of these traditions, told here in fascinating detail, is interwoven with the legacies of expanding and contracting empires, the growth of mercantilist guilds and mass industrialization, and the rise of food as an art form. Whether you are interested in the origins of lasagna, the strange genesis of the Chinese pasta bing or the mystique of the most magnificent pasta of all, the timballo, this is the book for you. So dig in!

2. Record Nr.	UNINA9910972055603321
Autore	Newcombe Robert G
Titolo	Confidence intervals for proportions and related measures of effect size // Robert G. Newcombe
Pubbl/distr/stampa	Boca Raton, FL, : CRC Press, 2012, c2013
ISBN	1-04-019567-9 0-429-09261-X 1-4398-1279-9
Edizione	[1st ed.]
Descrizione fisica	1 online resource (463 p.)
Collana	Chapman & Hall/CRC biostatistics series
Disciplina	610.72/7
Soggetti	Biometry Statistics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	A Chapman & Hall book.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Front Cover; Contents; Preface; Acknowledgments; Author; Acronyms; Chapter 1 - Hypothesis Tests and Confidence Intervals; Chapter 2 - Means and Their Differences; Chapter 3 - Confidence Intervals for a Simple Binomial Proportion; Chapter 4 - Criteria for Optimality; Chapter

5 - Evaluation of Performance of Confidence Interval Methods; Chapter 6 - Intervals for the Poisson Parameter and the Substitution Approach; Chapter 7 - Difference between Independent Proportions and the Square-and-Add Approach; Chapter 8 - Difference between Proportions Based on Individually Paired Data Chapter 9 - Methods for Triads of Proportions Chapter 10 - Relative Risk and Rate Ratio; Chapter 11 - The Odds Ratio and Logistic Regression; Chapter 12 - Screening and Diagnostic Tests; Chapter 13 - Widening the Applicability of Confidence Interval Methods: The Propagating Imprecision Approach; Chapter 14 - Several Applications of the MOVER and PropImp Approaches; Chapter 15 - Generalised Mann-Whitney Measure; Chapter 16 - Generalised Wilcoxon Measure; References; Appendix 1: Glossary of Some Statistical Terms; Appendix 2: Introduction to Logarithms and Exponentials; Back Cover

Sommario/riassunto

Addressed primarily at researchers who have not been trained as statisticians, this book describes how to use appropriate methods to calculate confidence intervals to present research findings. It covers background issues, such as the link between hypothesis tests and confidence intervals and why it is usually preferable to report the latter. Chapters begin with the simplest cases of a mean or a proportion based on a single sample and then move on to more complex applications. Although the books illustrative examples are mainly health-related, the methods described can also be applied to research in a wide range of disciplines--Provided by publisher.
