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Titolo	Creating healthy workplaces : stress reduction, improved well-being, and organizational effectiveness // edited by Caroline Biron, Ronald J. Burke and Cary L. Cooper
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ISBN	1-317-15853-9 1-317-15852-0 1-4094-4311-6
Descrizione fisica	1 online resource (384 p.)
Collana	Psychological and behavioral aspects of risk series
Altri autori (Persone)	BironCaroline BurkeRonald J
Disciplina	658.3/12
Soggetti	Work environment - Psychological aspects Job stress Industrial safety Organizational effectiveness 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	Acknowledgements -- About editors -- Notes on contributors -- Preface -- Improving individual and organizational health : implementing and learning from interventions / Ronald J. Burke -- Creating healthy workplaces : models and approaches -- Work and the dynamics of development : an integrated model / Antonella Delle Fave and Marta Bassi -- The who global approach to protecting and promoting health at work / Evelyn Kortum -- ACT : a third wave behavioural-cognitive approach to creating healthy workplaces / Julie Menard and Brent Beresford -- Work-life balance and physical health interventions -- Improving employee health and work-life balance: developing and validating a coaching-based able (achieving balance in life and employment) program / Arla Day, Lori Francis, Sonya Stevens, Joseph J. Hurrell, Jr. and Patrick McGrath -- A case study in the design, implementation, and evaluation of a worksite wellness program for

reducing cardiovascular risks / Douglas W. Roblin, Brandi E. Robinson, Stacey A. Benjamin -- Effects of workplace-based physical exercise interventions on cost associated with sickness absence and on productivity / Ulrica von Thiele Schwarz; Henna Hasson and Petra Lindfors -- Services vouchers : tools to prevent stress and enhance wellbeing / Nathalie Renaudin -- Civility, engagement, and participation -- Civility, respect, and engagement in the workplace (CREW) : creating organizational environments that work for all / Katerine Osatuke, Maureen Cash, Linda Belton, and Sue R. Dyrenforth -- Crew as a work engagement intervention / Michael Leiter -- Participative climate as a key for creating healthy workplaces / Keiko Seki Sakakibara, Hirono Ishikawa, Yoshihiko Yamazaki -- Leadership interventions -- Transformational leadership training for managersa : effects on employee well-being / Kevin Kelloway & Meghan Donohoe -- How positive psychology and appreciative inquiry can help leaders create healthy workplaces / Sarah Lewis -- Implementing interventions -- Interventions to prevent mental health problems at work : facilitating and hindering factors / Jauvin N., Bourbonnais R., Vezina M., Brisson C. and Hegg-Deloye, S. -- Implementing an organizational intervention on quality of life at work : key elements and reflections / Caroline Biron, France St-Hilaire and Jean-Pierre Brun -- Merging occupational health, safety and health promotion with lean : an integrated systems approach (the leanhealth project) / Terese Stenfors-Hayes, Henna Hasson, Hanna Augustsson, Helena Hvitfeldt Forsberg, Ulrica von Thiele Schwarz -- Ehealth interventions for organizations - potential benefits and implementation challenges / Henna Hasson, Ulrica von Thiele Schwarz, Karin Villaume, Dan Hasson -- Concluding remarks / Caroline Biron.

Sommario/riassunto

Creating Healthy Workplaces includes interventions that relate the efforts undertaken by researchers and organizations to reduce stress and improve the mental and physical health of employees through positive change initiatives. Those working in the field of occupational stress have received criticism that too much emphasis has been placed on negative issues and that positive initiatives have been largely ignored. This book delves into both the positive and the stress fields and compares the types of interventions each entail. Some of the interventions described target individuals and their at

2.	Record Nr.	UNIORUON00273158
	Autore	OURSSEL, Raymond
	Titolo	Architettura romanica / testo di Raymond Oursel ; fotografie di Jacques Rouiller ; prefazione di Hermann Baur
	Pubbl/distr/stampa	Milano, : Il Parnaso editore, 1967
	Descrizione fisica	192 p. : ill. ; 22 cm
	Classificazione	IG XI
	Soggetti	ARCHITETTURA ROMANICA
	Lingua di pubblicazione	Italiano
	Formato	Materiale a stampa
	Livello bibliografico	Monografia
3.	Record Nr.	UNINA9910830995203321
	Autore	Cauvain Stanley P
	Titolo	Bakery food manufacture and quality [[electronic resource]] : water control and effects / / Stanley P. Cauvain and Linda S. Young
	Pubbl/distr/stampa	Chichester, West Sussex ; ; Ames, Iowa, : Wiley-Blackwell, 2008
	ISBN	1-282-01085-9 9786612010859 1-4443-0108-X 1-4443-0109-8
	Edizione	[2nd ed.]
	Descrizione fisica	1 online resource (304 p.)
	Altri autori (Persone)	YoungLinda S
	Disciplina	641.815 664.752
	Soggetti	Baked products Baking - Quality control
	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.

Bakery Food Manufacture and Quality Water Control and Effects; Contents; Preface to the second edition; Preface to the first edition; 1 Water and Its Roles in Baked Products; Introduction; The composition and heat-related properties of water; Vapour pressure and relative humidity; Water hardness; Ionisation and solutions; The solubility of solids and their recrystallisation; Water of crystallisation; Vapour pressure of solutions; Osmotic pressure; Gases in a solution; Suspensions; Colloidal suspensions; Hydration; Water as a plasticiser; Surface tension and capillary action
Gels and emulsions
Water in bakery ingredients; Using water as a processing tool; Assessing water in baked products; Conclusions; References; 2 The Role of Water in the Formation and Processing of Bread Doughs; Introduction; Wheat flour properties; The formation of bread doughs; Optimum bread dough water levels; Wheat flour water absorption capacity and its determination; Water levels in rye bread doughs; Pre-hydration of flour, wheat and other grains in the manufacture of bread and fermented products; Water in brews and sponges; Water and dough development
The effects of dough ingredients on water levels in bread doughs
Dried gluten; Salt; Sugars; Enzymes; Non-wheat fibres; Other ingredients; Other factors affecting the level of water added to doughs; Dough and water temperatures; Water, dough rheology and moulding; Conclusions; References; 3 The Role of Water in the Formation and Processing of Batters, Biscuit and Cookie Doughs, and Pastes; Introduction; The formation of cake batters; Dissolution and hydration of ingredients in cake batters; Water levels in cake batters; Water-containing ingredients and their contribution to cake batters
Flour properties and water levels in cake batters
Gases in cake batters; Wafer and other batters; Control of batter temperatures; Batter viscosity and its measurement; Formation and processing of biscuit and cookie doughs; The control of temperature in the manufacture of biscuit and cookie doughs; Formation and processing of short pastry doughs; Formation and processing of laminated doughs; The impact of ingredients on the water level in the formation of biscuit and cookie doughs and pastes; Biscuit dough and paste rheological properties; Compression-extrusion tests; Recording dough mixers
Load-extension tests
Fundamental tests; Choux pastries; Bakery products not based on flour; Baked products; Fillings; Toppings and icings; Marshmallow; Jams and jellies; Conclusions; References; 4 The Contribution of Water During Processing, Baking, Cooling and Freezing; Introduction; Water in retarded unbaked doughs; The influence of moisture on white spot formation during the retarding of fermented doughs; The importance of relative humidity during proof of fermented doughs; The contribution of water (steam) to expansion and product structure during baking; Bread and fermented products
Cakes

Sommario/riassunto

Water is the major contributor to the eating and keeping qualities and structure of baked products. Its management and control during preparation, processing, baking, cooling and storage is essential for the optimisation of product quality. This successful and highly practical volume describes in detail the role and control of water in the formation of cake batters, bread, pastry and biscuit doughs, their subsequent processing and the baked product. Now in a fully revised and updated second edition, the book has been expanded and developed through the inclusion of new information and referen