

1. Record Nr.	UNINA9910962591403321
Autore	Wigram Tony
Titolo	Improvisation : methods and techniques for music therapy clinicians, educators and students / / Tony Wigram ; foreword by Kenneth Bruscia
Pubbl/distr/stampa	London ; ; New York, : J. Kingsley Publishers, c2004
ISBN	9786610261703 9781785929946 1785929941 9781280261701 1280261706 9781423710325 1423710320 9781846420801 1846420806
Edizione	[1st ed.]
Descrizione fisica	1 online resource
Disciplina	781.3/6
Soggetti	Improvisation (Music) - Instruction and study Music therapy
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Introduction -- Basic concepts in improvisation -- Musical techniques -- Basic therapeutic methods and skills -- Advanced therapeutic methods: extemporizing -- Transitions: in improvisation and therapy -- Thematic improvisation -- Group improvisation -- Two different methods for analyzing and reporting improvised music.
Sommario/riassunto	Improvisation plays a key role in the toolbox of the music therapist. This guide will prove indispensable to students/teachers/therapists/musicians as a book of musical techniques and therapeutic methods. Notated examples allow readers to try out techniques as they read, with audio examples on the accompanying downloadable content.

2. Record Nr.	UNINA9911004775503321
Autore	Singh R. Paul
Titolo	Introduction to food engineering / / R. Paul Singh, Dennis R. Heldman
Pubbl/distr/stampa	Amsterdam ; ; Boston, : Elsevier/Academic Press, c2009
ISBN	9786612120817 9781282120815 1282120816 9780080919621 0080919626
Edizione	[4th ed.]
Descrizione fisica	1 online resource (xxii, 841 pages) : illustrations
Collana	Food science and technology international series
Altri autori (Persone)	HeldmanDennis R
Disciplina	664
Soggetti	Food industry and trade
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	Front Cover; Introduction to Food Engineering; Copyright Page; Contents; About the Authors; Foreword; Preface; CHAPTER 1 Introduction; 1.1 Dimensions; 1.2 Engineering Units; 1.2.1 Base Units; 1.2.2 Derived Units; 1.2.3 Supplementary Units; 1.3 System; 1.4 State of a System; 1.4.1 Extensive Properties; 1.4.2 Intensive Properties; 1.5 Density; 1.6 Concentration; 1.7 Moisture Content; 1.8 Temperature; 1.9 Pressure; 1.10 Enthalpy; 1.11 Equation of State and Perfect Gas Law; 1.12 Phase Diagram of Water; 1.13 Conservation of Mass; 1.13.1 Conservation of Mass for an Open System 1.13.2 Conservation of Mass for a Closed System1.14 Material Balances; 1.15 Thermodynamics; 1.16 Laws of Thermodynamics; 1.16.1 First Law of Thermodynamics; 1.16.2 Second Law of Thermodynamics; 1.17 Energy; 1.18 Energy Balance; 1.19 Energy Balance for a Closed System; 1.19.1 Heat; 1.19.2 Work; 1.20 Energy Balance for an Open System; 1.20.1 Energy Balance for Steady Flow Systems; 1.21 A Total Energy Balance; 1.22 Power; 1.23 Area; Problems; List of Symbols; Bibliography; CHAPTER 2 Fluid Flow in Food Processing; 2.1 Liquid Transport Systems; 2.1.1 Pipes for Processing Plants 2.1.2 Types of Pumps2.2 Properties of Liquids; 2.2.1 Terminology Used in Material Response to Stress; 2.2.2 Density; 2.2.3 Viscosity; 2.3

Handling Systems for Newtonian Liquids; 2.3.1 The Continuity Equation; 2.3.2 Reynolds Number; 2.3.3 Entrance Region and Fully Developed Flow; 2.3.4 Velocity Profile in a Liquid Flowing Under Fully Developed Flow Conditions; 2.3.5 Forces Due to Friction; 2.4 Force Balance on a Fluid Element Flowing in a Pipe-Derivation of Bernoulli Equation; 2.5 Energy Equation for Steady Flow of Fluids; 2.5.1 Pressure Energy; 2.5.2 Kinetic Energy; 2.5.3 Potential Energy 2.5.4 Frictional Energy Loss 2.5.5 Power Requirements of a Pump; 2.6 Pump Selection and Performance Evaluation; 2.6.1 Centrifugal Pumps; 2.6.2 Head; 2.6.3 Pump Performance Characteristics; 2.6.4 Pump Characteristic Diagram; 2.6.5 Net Positive Suction Head; 2.6.6 Selecting a Pump for a Liquid Transport System; 2.6.7 Affinity Laws; 2.7 Flow Measurement; 2.7.1 The Pitot Tube; 2.7.2 The Orifice Meter; 2.7.3 The Venturi Meter; 2.7.4 Variable-Area Meters; 2.7.5 Other Measurement Methods; 2.8 Measurement of Viscosity; 2.8.1 Capillary Tube Viscometer; 2.8.2 Rotational Viscometer 2.8.3 Influence of Temperature on Viscosity 2.9 Flow Characteristics of Non-Newtonian Fluids; 2.9.1 Properties of Non-Newtonian Fluids; 2.9.2 Velocity Profile of a Power Law Fluid; 2.9.3 Volumetric Flow Rate of a Power Law Fluid; 2.9.4 Average Velocity in a Power Law Fluid; 2.9.5 Friction Factor and Generalized Reynolds Number for Power Law Fluids; 2.9.6 Computation of Pumping Requirement of Non-newtonian Liquids; 2.10 Transport of solid foods; 2.10.1 Properties of Granular Materials and Powders; 2.10.2 Flow of Granular Foods; Problems; List of Symbols; Bibliography  
CHAPTER 3 Energy and Controls in Food Processes

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### Sommario/riassunto

This fourth edition of this successful textbook succinctly presents the engineering concepts and unit operations used in food processing, in a unique blend of principles with applications. Depth of coverage is very high. The authors use their many years of teaching to present food engineering concepts in a logical progression that covers the standard course curriculum. Both are specialists in engineering and world-renowned. Chapters describe the application of a particular principle followed by the quantitative relationships that define the related processes, solved examples and problems t

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