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Food And Culture



Synopsis

FOOD AND CULTURE is the market-leading text for the cultural foods courses, providing current information on the health, culture, food, and nutrition habits of the most common ethnic and racial groups living in the United States. It is designed to help health professionals, chefs, and others in the food service industry learn to work effectively with members of different ethnic and religious groups in a culturally sensitive manner. The authors include comprehensive coverage of key ethnic, religious, and regional groups, including Native Americans, Europeans, Africans, Mexicans and Central Americans, Caribbean Islanders, South Americans, Chinese, Japanese, Koreans, Southeast Asians, Pacific Islanders, People of the Balkans, Middle Easterners, Asian Indians, and regional Americans.

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Customer Reviews

Dr. Sucher received her bachelor's and master's degrees from the University of California and her ScD from Boston University Medical Center in Nutritional Science. She recently retired from San Jose State University, where she taught medical nutrition therapy and was the dietetic internship director for 20 years. In addition to her research interest in nutrition therapy, she is also a recognized authority on how diet, health, and disease are affected by culture/ethnicity and religion.

Dr. Sucher has published newsletters, numerous articles, and textbooks on this subject. She is also the coauthor of Nutrition Therapy and Pathophysiology, 3e (Cengage Learning 2016) and Food and Culture, 6e (Cengage Learning 2012). Pamela Goyan Kittler has an MS in Nutritional Science from

San Jose State University with an emphasis in nutrition education and currently works as a cultural nutritionist. She is the author of three undergraduate textbooks, has published numerous articles in professional journals and newsletters, and frequently presents lectures and workshops on topics of food and culture. Marcia Nahikian Nelms is currently a professor of clinical health and rehabilitation sciences and director of the dietetic internship in the Division of Medical Dietetics-College of Medicine at Ohio State University and a registered dietitian. She has practiced as a dietitian and public health nutritionist for over 25 years. Her clinical expertise centers on the development and practice of evidence-based nutrition therapy for a variety of conditions including diabetes, gastrointestinal diseases, and hematology-oncology for both pediatric and adult populations, as well as the development of alternative teaching environments for students receiving their clinical training. She is the lead author of *Nutrition Therapy and Pathophysiology* (2016) and *Medical Nutrition Therapy: A Case Study Approach* (2014), both published by Cengage Learning. In addition, she has contributed to the Academy of Nutrition and Dietetics Nutrition Care Manual sections on gastrointestinal disorders and is the author of numerous peer-reviewed journal articles and chapters for other texts. Dr. Nahikian Nelms has received the Governor's Award for Outstanding Teaching for the State of Missouri, the award for Outstanding Dietetic Educator in Missouri and Ohio, and the PRIDE award from Southeast Missouri State University in recognition of her teaching.

I rented the kindle e-book and selected the date which I wanted the rental to end August 5th (which was the last day of my class). Everything went smoothly but today July 13th three weeks before class ends suddenly my rental was expired. Wtf. Weird. So I went back onto to rent it again and now it wont let me select my own return date and instead it is saying the rental has to be until October and will cost me another \$36.00. So basically I selected the date my class ended for the rental expiration date and suddenly it changed. And now it has to be rented until October just so that they can rack up the price....shady..

I was not impressed with the quality of this book. Had missing parts of pages with lots of tears as well as coffee stains. Not to mention the book was very dry. They could have done so much with the material and made it exciting to learn about different cultures, but they didn't. It was a hard book to get through and overall wasn't happy with what I got.

This was exactly the textbook I needed for an online class I am currently taking. I bought it new, and it came as expected - in perfect condition. And I believe it even came a few days earlier than

expected, which was perfect. Also one of the best prices I could find for this book online.

Food and Culture I rented this book for a nursing class for my daughter. As a nurse myself I like to read through her books and help her with her studies. I found this book to be very informative about different cultures and their relationship to food. Very helpful to help you deal with their dietary needs in healthcare.

Rented a very used book. The back cover has a huge cut as if someone needed paper and used an x-acto knife to cut out a huge triangle...I'm guessing it's a knife, since it cut through perfectly and also the very last (blank) page was cut through as well. But it arrived here early and content is still there.

Briefly explains a little bit about every culture. Easy to read. Has some pictures. Touches on how religion & environment influences food. Also talks about different cultures in America and how people were influenced by the western culture.

There were several spots that's not accurate about certain culture but it is difficult to summarize this many cultures in one book. It is really about food and culture but that is so profound.

Book for class is great but rather beat up on the outside cover, would call the condition fine but not great when received

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