

Food Science Text Series

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Essentials of Food Science

5th Edition

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Preface

Hello. It is with great pleasure that we introduce *Essentials of Food Science* Fifth Edition!

The student of Food Science, Nutrition, Dietetics, Hospitality, and Culinary Arts enrolled in an introductory Food Science course may each benefit from working with *Essentials of Food Science*! This new edition continues to be designed to present principles of food science at an introductory level, with the nonmajor in mind. Appropriate chapters each include relevant sections in Nutritive Value as well as Food Safety of the commodity being discussed.

Bold, italicized words appearing in the text of each chapter are defined in a glossary at the completion of each respective chapter. There is a bibliography for each chapter.

With the intent to further enrich student learning, there is, at the close of each chapter, a space for the reader to enter any additional personal “Notes” as well as any of their own applicable “**CULINARY ALERT!**”

Thanks

Thank you to each textbook user for your feedback to the authors! It has been a pleasure teaching you Food Science! We would like to express our appreciation for the review and input of Andres Ardisson Korat. He completed a Doctoral degree in Nutrition and Epidemiology at the Harvard School of Public Health in 2018. His background includes a M.S. in food science from Cornell University, a M.A. in gastronomy from the University of Adelaide and Le Cordon Bleu, and a B.S. in Food Industries Engineering from ITESM in Mexico. Andres also holds a certificate in culinary arts from Collin College. Prior to his studies in nutrition, Andres spent over a decade working in research and development in the food industry working on technologies to improve the nutritional profile of many processed foods.

We are appreciative of those professionals who provided materials used throughout *Essentials of Food Science*. They offer valuable explanations of the text material.

Thank you to the Lord for giving these authors great interest in food science and also the grace to meet each challenge in the process of writing!

For More Information

More information is available in texts relating to topics such as Food Chemistry, Food Engineering, Food Packaging, Food Preparation, Food Processing, Food Safety, Food Technology, Nutrition and Quantity Foods, Product Evaluation, and in references cited at the end of each chapter.

Enjoy!

Dallas, TX, USA

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About the Authors

Vickie A. Vaclavik, PhD, RD Retired, taught for over 25 years at the college level in Dallas, Texas. Included among her students were *nutrition* students at the Dallas County Community College District; *Food Science* and *Food Service Management* students at The University of Texas Southwestern Medical Center at Dallas, Nutrition Department Graduate School; and *culinary* students at the International Culinary School at the Art Institute of Dallas. She is a graduate of Cornell University, human nutrition and food; Purdue University, restaurant, hotel, institution management; and Texas Woman's University, institution management and food science.

Personally, she really likes passing on what she knows and enjoys. Prior to teaching and writing, Dr. Vaclavik worked in various foodservice operations—including hotel restaurants, Meals-on-Wheels, hospital foodservice management, and more. Two of her three sons are married with children of their own!

Elizabeth W. Christian, PhD Retired, was an adjunct faculty member at Texas Woman's University in Denton for 25 years, teaching both face-to-face and online classes in the Nutrition and Food Science Department. Food Science has been her passion since she was a freshman in high school. She obtained her B.S. and her Ph. D. in Food Science from the Leeds University, England. After working for 5 years as a research scientist at the Hannah Dairy Research Institute in Scotland, she married an American and moved to the United States. Elizabeth has two grown daughters, and currently lives in Longview, TX, with her adorable dog, Winston!

Best wishes and God bless!

We would like to welcome to authorship Tad Campbell!

Tad Campbell, MCN, RDN, LD is a clinical instructor at The University of Texas Southwestern Medical Center at Dallas, Clinical Nutrition Department, where he teaches Food Science and Technology as well as other nutrition courses in the Master of Clinical Nutrition—Coordinated Program. He holds a Bachelor of Business Administration degree from Baylor University as well as a Master of Clinical Nutrition from UT Southwestern. While at UT Southwestern, he took Food Science under Dr. Vickie Vaclavik. In addition to teaching, Tad provides individual weight management counseling and provides Medical Nutrition Therapy focusing on neuromuscular disorders in several multidisciplinary clinics.

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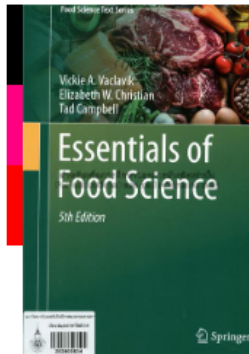
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