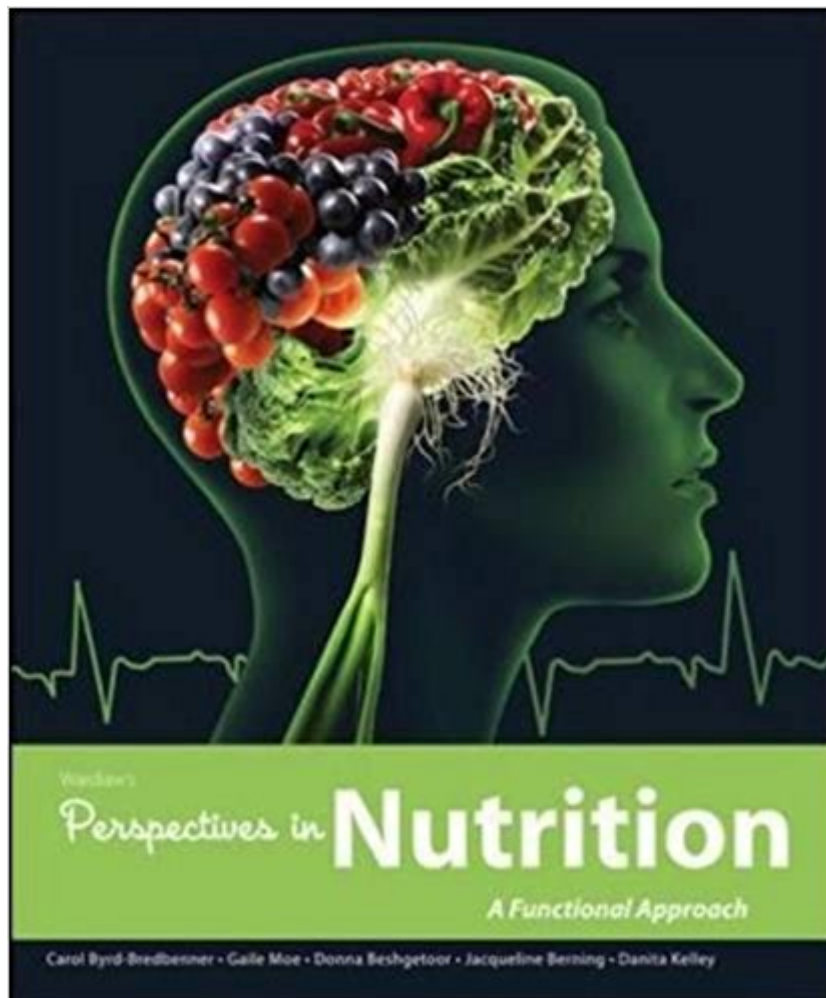


The book was found

Wardlaw's Perspectives In Nutrition: A Functional Approach



Synopsis

Finally one-stop shopping for everything you need for your introductory majors course! Up to date with MyPlate, Healthy People 2020 and Dietary Guidelines for Americans 2010, *Perspectives in Nutrition: A Functional Approach* is an alternate version of *Perspectives in Nutrition*, 9/e. Every paragraph has been scrutinized to ensure that students are exposed to scientific content and concepts that are explained accurately and precisely, and in high-interest fashion that will draw students into their first study of nutrition science. Students will benefit from a carefully crafted text that brings them up-to-date scientific thinking and research blended with dynamic activities that will allow them to apply their knowledge to their own lives and future careers. Accompanying this text is a dynamic suite of digital tools that are integrated to a greater degree than those offered by any other publisher. Instructors will have the ability to assign auto-graded coursework and tutorials that are assessed against Learning Outcomes. The textbook content also serves as the basis for an adaptive, diagnostic self-learning tool for students that will help them acquire mastery and improved grades. Hot out of the oven, the first edition of *Perspectives in Nutrition: A Functional Approach* brings together the very best of print and digital technology in a single cohesive learning experience. Users who purchase Connect Plus receive access to the full online ebook version of the textbook.

Book Information

Hardcover: 976 pages

Publisher: McGraw-Hill Education; 1 edition (January 9, 2013)

Language: English

ISBN-10: 0073522740

ISBN-13: 978-0073522746

Product Dimensions: 9.2 x 1.5 x 11.1 inches

Shipping Weight: 5 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 3 customer reviews

Best Sellers Rank: #54,066 in Books (See Top 100 in Books) #64 in Books > Textbooks >

Medicine & Health Sciences > Medicine > Clinical > Nutrition #177 in Books > Textbooks >

Medicine & Health Sciences > Medicine > Basic Sciences > Physiology #261 in Books > Medical Books > Basic Sciences > Physiology

Customer Reviews

He obtained his doctorate in Nutrition and Chemical disiologicalaen at the University of California-Davis. At the present time he is Associate ProfessorÂ at San DiegoState University

(SDSU), where he teaches introduction to nutrition, and clinical nutrition, to students of undergraduate and post graduate degrees in the School of Exercise and Nutritional Science in the Global Health Program in the School of Public Health at San Diego State University (SDSU). His research and publications in magazines focus on the assessment of risk on nutritional in athletes older and people with chronic disease. Before his tenure at the University Dr. Beshgetoor worked as the and as a clinical dietitian. He is an active member of the American Society of Nutrition (ASN). Enjoys the music, hiking, biking, hiking on the beach, windsurfing, as well as spend time with family, friends, Taz and Toby.

Jacqueline R. Berning, Ph.D., R.D., CSSD, earned her doctorate in nutrition from Colorado State University in Fort Collins, Colorado. She is currently Professor and Chair of the Health Science Department at the University of Colorado at Colorado Springs (UCCS), where she has won numerous teaching awards. Dr. Berning is published in the area of sports dietetics and was the sport dietitian for the Denver Broncos for over 25 years, Cleveland Indians for 18 years, and Colorado Rockies for 10 years. Currently she is the sport dietitian for UCCS athletics and US Lacrosse. She is active in the Academy of Nutrition and Dietetics, where she served as the chair of the Program Planning Committee for FNCE and is currently Chair of the Appeals Committee. In 2014, Dr. Berning was awarded the Mary Abbot Hess Award for Culinary Events for teaching the University of Colorado football team how to grocery shop and cook. Additionally, she served 6 years as an ADA spokesperson and is a former chair of the Sports, Cardiovascular, and Wellness Nutritionists dietetics practice group. She enjoys walking, hiking, and gardening.

Carol Byrd-Bredbenner, Ph.D., R.D., FAND, received her doctorate from Pennsylvania State University. Currently, she is Professor in the Nutritional Sciences Department at Rutgers, The State University of New Jersey. She teaches a wide range of undergraduate and graduate nutrition courses. Her research interests focus on investigating environmental factors that affect dietary choices and health outcomes. Dr. Byrd-Bredbenner has authored numerous nutrition texts, journal articles, and computer software packages. She has received teaching awards from the American Dietetic Association (now called the Academy of Nutrition and Dietetics), Society for Nutrition Education, and U.S. Department of Agriculture. She was the recipient of the American Dietetic Association's Anita Owen Award for Innovative Nutrition Education Programs. She also was a Fellow of the United Nations, World Health Organization at the WHO Collaborating Center for Nutrition Education, University of Athens, Greece. She enjoys exploring food and culinary customs, traveling, diving, and gardening.

Gaile L. Moe, Ph.D., R.D., earned a doctorate in nutritional sciences at the University of Washington. She is a registered dietitian who has worked in clinical nutrition, research, and management, as well as

education. She is currently Professor and Director of the Didactic Program in Dietetics at Seattle Pacific University. She has published in peer-reviewed journals in the areas of nutrition and cancer and media reporting of nutrition research. Gaile enjoys swimming, cycling, walking, and hiking, along with learning about culinary traditions, food, and food policy. Danita Saxon Kelley, Ph.D., R.D., earned her doctorate in nutritional sciences from the University of Kentucky. She serves as Associate Dean of the College of Health and Human Services and is a Professor in the Family and Consumer Sciences Department at Western Kentucky University. Previously, Dr. Kelley was Director of the Didactic Program in Dietetics at Western Kentucky University. She is a Past President of the Board of Directors for the Kentucky Academy of Nutrition and Dietetics. Her scholarly work has focused on healthy eating of adolescents, communication skills of dietetic students, histaminergic activity and regulation of food intake, and dietary restriction effects on the antioxidant defense system. She has received awards for teaching from the Kentucky Academy of Nutrition and Dietetics and the Dietetic Educators of Practitioners of the Academy of Nutrition and Dietetics. She enjoys singing, walking her dog, cheering for her family in water-ski competitions, and watching her children participate in athletic and musical endeavors.

I received my book on time and it looks great! there is some writing in the book, but I don't mind it cause it is just notes from the last person who used it and those come in handy most of the time.

Great book

Great book, was in great condition. Helped a lot

[Download to continue reading...](#)

Wardlaw's Perspectives in Nutrition: A Functional Approach Wardlaw's Contemporary Nutrition: A Functional Approach (Mosby Nutrition) Wardlaw's Perspectives in Nutrition Wardlaw's Contemporary Nutrition Fitness Nutrition: The Ultimate Fitness Guide: Health, Fitness, Nutrition and Muscle Building - Lose Weight and Build Lean Muscle (Carbs, Protein, Muscle ... Workout Nutrition, Nutrition For Athletes) Textbook of Clinical Nutrition and Functional Medicine, Vol. 1: Essential Knowledge for Safe Action and Effective Treatment (Inflammation Mastery & Functional Inflammology) Textbook of Clinical Nutrition and Functional Medicine, Vol. 2: Protocols for Common Inflammatory Disorders (Inflammation Mastery & Functional Inflammology) Contemporary Nutrition: A Functional Approach Connect Access Card for Contemporary Nutrition: A Functional Approach Wheater's Functional Histology: A Text and Colour Atlas, 6e (FUNCTIONAL HISTOLOGY

(WHEATER'S)) Wheater's Functional Histology: A Text and Colour Atlas (Book with CD-ROM)
(Functional Histology (Wheater's)) Patai's 1992 Guide to the Chemistry of Functional Groups
(Patai's Chemistry of Functional Groups) The Chemistry of Double-Bonded Functional Groups,
Supplement A3, 2 Part Set (Patai's Chemistry of Functional Groups) Functional Programming in
JavaScript: How to improve your JavaScript programs using functional techniques Nolte's The
Human Brain: An Introduction to its Functional Anatomy With STUDENT CONSULT Online Access,
6e (Human Brain: An Introduction to Its Functional Anatomy (Nolt) Nutrition Essentials: A Personal
Approach (Mosby Nutrition) Foundations of Low Vision: Clinical and Functional Perspectives High
Blood Pressure and Chronic Hypertension Treatment with Nutrition, Integrative Medicine, and
Functional Medicine Nutrigenomics and Nutrigenetics in Functional Foods and Personalized
Nutrition The Functional Nutrition Cookbook: Addressing Biochemical Imbalances through Diet

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)