Rev Esp Nutr Comunitaria 2010;**16(4)**:204-206

Revista Española de
Nutrición Comunitaria

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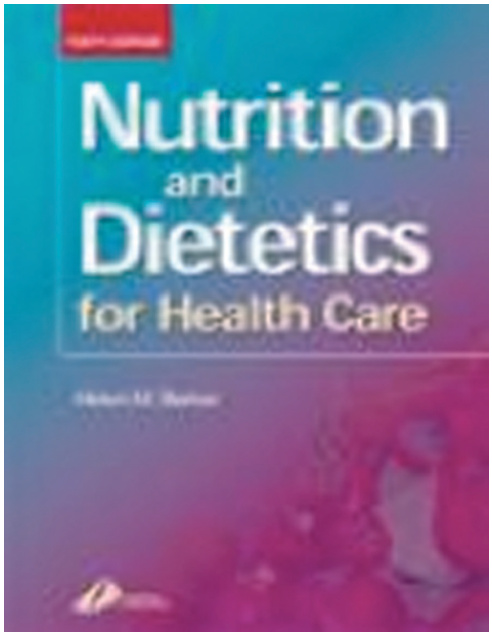


Advancing dietetics and clinical nutrition (2nd ed)

Autores: Anne Payne , Helen M. Barker
Año de edición: 2010
ISBN13: 978-0-443-06786-0
Editorial: Churchill Livingstone
Encuadernación: rústica, 424 p.
Precio: 48,53 euros

Este libro constituye un abordaje comprensivo de los aspectos fisiológicos y fisiopatológicos más relevantes, la terapia alimentaria y el uso dietético más adecuado a cada especialidad médica, cubriendo así todas las áreas terapéuticas. La primera sección trata de la planificación clínica, el cuidado centrado en el paciente, la toma de decisiones clínicas y el desarrollo de la práctica clínica, basándose en las evidencias. La segunda sección trata la práctica clínica avanzada y describe detalladamente 18 condiciones clínicas o áreas dietéticas: el control de entrada de alimentos y absorción de sustancias nutritivas, interacciones nutrientes-medicamentos, la alergia a los alimentos, intestino irritable y el cáncer colorrectal, el síndrome de intestino corto, la nutrición enteral, la nutrición parenteral, desarreglos en termorregulación, la nutrición y la enfermedad hepática, el virus de inmunodeficiencia humana, las curas paliativas, la enfermedad renal, la diabetes, la obesidad, las enfermedades cardiovascular y cerebrovascular, las condiciones neurológicas y la salud mental. Cada capítulo concluye con una sección sobre posibles descubrimientos futuros en cada especialidad, proporcionando ideas en los temas más candentes, lo cual convierte este texto en esencial para todo el que desee trabajar en el terreno de la dietética y la nutrición clínica.

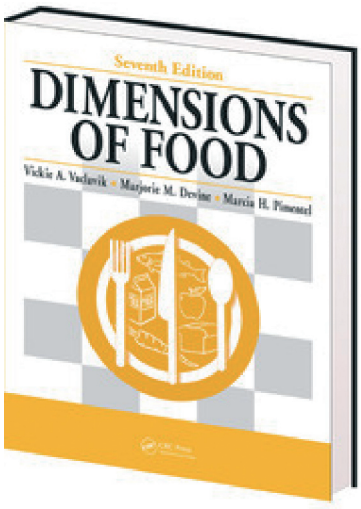
Índice

Part 1. Introduction. 1 Evidence based practice. 2 The use of reflection in advancing practice. 3 Changing behaviour. 4 Transition to adult care. Part 2. Introduction. 5 The control of food intake and absorption of nutrients. 6 Drug nutrient interactions. 7 Food allergy—allergy and intolerante. 8 Irritable bowel disease (IBD) and colorectal cancer. 9 Short bowel syndrome. 10 Enteral nutrition. 11 Parenteral nutrition. 12 Thermal injury. 13 Nutrition and liver disease. 14 HIV. 15 Palliative care. 16 Renal disease. 17 Diabetes. 18 Obesity. 19 Cardiovascular disease. 20 Stroke. 21 Neurological conditions. 22 Mental Elath. Appendices. Mode of action and influence of medication on nutritional status. Example of a nutrition screening tool. Scottish Dietitian's Eating Disorders Dietetic Assessment Form. Scottish Dietitian's Eating Disorders Dietetic Assessment Completion Guidelines. Refeeding protocol. Index.

Dimensions of food (7th ed)

Autores: Vickie A. Vaclavik, Marcia H. Pimentel, Marjorie M. Devine
Año de edición: 2010
ISBN13: 978-1-4398-2167-1
Editorial: CRC Press
Encuadernación: rústica, 360 p.
Precio: 64,89 euros

Al igual que sus precursores, la séptima edición de *Dimensions of Food* anima a los lectores a convertirse en participantes interactivos en el entendimiento de las propiedades



físicas, químicas y funcionales y estructurales de componentes de alimentos, incluidos la conexión entre la preparación concienzuda de alimentos, su palatabilidad y comer sano. Con una riqueza de preguntas, cartas para completar y ejercicios prácticos, permite a los lectores explorar y desarrollar un entendimiento más profundo de los alimentos y la forma en que podrán maximizar cada una de sus propias experiencias culinarias. La primera parte conduce a los lectores por el tratamiento y manipulación de los alimentos, desde el punto de vista alimenticio, palatabilidad, salud, nutrición y la tipología del tratamiento. La segunda parte proporciona un número de demostraciones y ejercicios que ayudarán a desarrollar un entendimiento básico de las propiedades funcionales y estructurales de una variedad de grupos de alimentos, que incluyen almidones, frutas y verduras, huevos, lechería, carne, volatería, pescado, grasas y aceites, azúcares y productos al horno. La tercera parte centra su atención sobre la conveniencia moderna de cocina microondas, detallando procedimientos eficaces para cocina, nueva calefacción y descongelación. La cuarta parte da a los lectores la oportunidad de aplicar creativamente los principios de selección de los alimentos para preparar comidas que, personalmente, nutritiva y prácticamente, les satisfagan. El libro se ha diseñado con páginas perforadas, un espacio suplementario para lecciones especializadas y para que el usuario introduzca sus propias referencias personalizadas.

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