

The London Coffee Guide 2015

The Rough Guide to South Africa is the definitive guide to one of the world's most fascinating and varied countries. Now available in PDF format. With accommodation listings that range from the most sumptuous safari lodges to cheap and cheerful backpacker lodges in stunning coastal positions, there's something for every budget. In-depth coverage on South Africa's many nature reserves is complemented by an illustrated wildlife guide, to help you make the most of your time on safari. Whether you want to explore the country's big sights - from the wilds of Kruger National Park and the best spots for whale watching to Cape Town's vibrant dining scene - or to uncover its many hidden gems, such as the dramatic desert scenery of the Richtersveld, The Rough Guide to South Africa is your indispensable travelling companion. Make the most of your time on Earth™ with The Rough Guide to South Africa.

The digital traces that people leave behind as they conduct their daily lives provide a powerful resource for businesses to better understand the dynamics of an otherwise chaotic society. Digital technologies have become omnipresent in our lives and we still do not fully know how to make the best use of the data these technologies could harness. Businesses leveraging big data appropriately could definitely gain a sustainable competitive advantage. With a balanced mix of texts and cases, this book discusses a variety of digital technologies and how they transform people and organizations. It offers a debate on the societal consequences of the yet unfolding technological revolution and proposes alternatives for harnessing disruptive technologies for the greater benefit of all. This book will have wide appeal to academics in technology management, strategy, marketing, and human resource management.

The Craft and Science of Coffee follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire. For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other. This unusual approach guides the reader on a journey from coffee farmer to roaster, market analyst to barista, in a style that is both rigorous and experience based, universally relevant and personally engaging. From on-farming processes to consumer benefits, the reader is given a deeper appreciation and understanding of coffee's complexity and is invited to form their own educated opinions on the ever changing situation, including potential routes to further shape the coffee future in a responsible manner. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action. Includes contributions from a multitude of experts who address complex subjects with a conversational approach. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition. Engages with the key challenges of future coffee production and potential solutions.

This fascinating book provides curious readers with new ways of evaluating the relationships that exist between texts and objects.

This is a complete update of the best-selling undergraduate textbook on Electronic Commerce (EC). New to this 4th Edition is the addition of material on Social Commerce (two chapters); a new tutorial on the major EC support technologies, including cloud computing, RFID, and EDI; ten new learning outcomes; and video exercises added to most chapters. Wherever appropriate, material on Social Commerce has been

added to existing chapters. Supplementary material includes an Instructor's Manual; Test Bank questions for each chapter; Powerpoint Lecture Notes; and a Companion Website that includes EC support technologies as well as online files. The book is organized into 12 chapters grouped into 6 parts. Part 1 is an Introduction to E-Commerce and E-Marketplaces. Part 2 focuses on EC Applications, while Part 3 looks at Emerging EC Platforms, with two new chapters on Social Commerce and Enterprise Social Networks. Part 4 examines EC Support Services, and Part 5 looks at E-Commerce Strategy and Implementation. Part 6 is a collection of online tutorials on Launching Online Businesses and EC Projects, with tutorials focusing on e-CRM; EC Technology; Business Intelligence, including Data-, Text-, and Web Mining; E-Collaboration; and Competition in Cyberspace. the following tutorials are not related to any specific chapter. they cover the essentials of e-commerce technologies and provide a guide to relevant resources. p

Gender-sensitive policy and programming have an integral role to play in fostering inclusive agricultural growth to meet the commitments of African countries to the Malabo Declaration goals. The 2019 Annual Trends and Outlook Report from ReSAKSS applies a gender lens to key issues that must be addressed to fully achieve these goals. Chapters examine the intersections between gender and (1) the context and institutions within which rural people operate; (2) the natural resources that men and women depend on for agriculture, sources of vulnerability, and resilience to shocks; (3) assets and income; and (4) livelihood strategies and well-being. The report serves as the official M&E report for the Comprehensive Africa Agriculture Development Programme (CAADP), tracking progress on over 30 CAADP indicators. Digital Food Activism is a new edited volume that investigates how digital media technologies are transforming food activism and consumers' engagements with food, eating, and food systems. Bringing together critical food studies, economic anthropology, digital sociology, and science and technology studies, Digital Food Activism offers innovative multi-disciplinary analyses of food activist practices on social media, mobile apps, and hybrid online and offline alternative spaces. With chapters that focus on diverse digital platforms, food-related issues, and geographic locales, this volume reveals how platforms, programmers, and consumers are becoming key mediators of the mandate of food corporations and official governing actors. Digital Food Activism thereby suggests that emerging forms of activism in the digital era hold the potential to reshape the ethics, aesthetics, and patterns of food consumption.

The World Intellectual Property Report 2017 examines the crucial role of intangibles such as technology, design and branding in international manufacturing. Macroeconomic analysis is complemented by case studies of the global value chains for three products – coffee, photovoltaic energy cells and smartphones – to give an insightful picture of the importance of intellectual property and other intangibles in modern production.

The Foodie's Guide to Falling in Love was previously published as The Dish. The Foodie's Guide to Falling in Love by Stella Newman is the third novel from the much-loved author of Pear Shaped and Leftovers. This is a warm, passionate novel that will delight fans of Jill Mansell and Mhairi McFarlane and leave you happy and hungry in equal measure. Love is on the menu. With a side order of lies. When Laura Parker first crosses forks with Adam Bayley, she's only after one thing: his custard doughnut. But when she takes a closer look she sees a talented, handsome man who outshines the string of jokers she's been dating. There's just one problem. Adam's job means Laura has to keep her job as restaurant critic a secret. Tricky for someone who prides herself on honesty. Can the truth be put on ice long enough for love to flourish? And how can you expect your boyfriend to be honest if you're not quite telling the truth yourself? Stella Newman. Fiction has never tasted so good.

New Year, New Possibilities Happy 2015! Time really ? ies and we're already on our ? fth issue of the easyuni.com Ultimate University

Guidebook. The start of every year is a time filled with optimism, hopes and aspirations. It's when plans and resolutions are made to achieve new breakthroughs and success. What's sad though is most people fail to realize their goals - by giving up, not working hard enough, or even not having the courage to see through hard times. For the most part though, it's due to not being 100% absolutely clear on your goals and knowing what to do to achieve them. That's why easyuni.com was born to help students make the best possible decision for possibly the most important decision in their life - knowing what and where to study. We're super excited with our first issue of 2015 and hope it gets you pumped up to achieve your goals, face new challenges head-on, grow and discover just how awesome you are! In this issue, you definitely want to check these out: • Music fans can check out how to be a superstar music teacher • College life stressing you out? Read up some cool and creative ways to stay stressfree and kick-butt in college • See how being a hero online-gamer can possibly earn you some serious moolah (Yeah, we're awesome like that - to go out of our way to give you best advice to have a rocking college life). And many more cool stuffs on school scholarships and some cool tips on how to ace your classes. Psst... We're cooking something super top-secret and exciting for April's issue, and because we love our student readers so much, here's a tiny teaser - it's bloody ace, mate and gonna be epic! (hint: note the colloquialism and you may have an idea!) Wishing you a rocking 2015 and hoping you enjoy this issue! Edwin Tay CEO

A unique account of old London with all its energy, filth and splendour before the city's destruction by the Great Fire in 1666.

The ultimate guide to the history, science and community behind coffee. Here, Tristan Stephenson explores the origins of coffee, its journey around the world and cultural influence. A section on Farming, Roasting & Assessing coffee takes an in-depth look at the growing and harvesting process, the evolution of the coffee roaster and the science behind the many flavours of coffee. There is also advice on buying coffee, understanding the differences between espresso blends and single origin coffee, packing and storing. We then move into Espresso and get to grips with grinding and making espresso-based drinks including the latte, cappuccino, flat white and macchiato, as well as pouring latte art and introducing chocolate, sugar and syrups. Other Brewing Methods showcases a selection of classic brewing techniques that bring the coffee to your kitchen table, from the mocha pot and French press to pourover and siphon brewers. Finally a section on Enjoying Coffee offers 25 recipes for coffee-based drinks and baked treats to serve them with. From iced to Irish, espresso martinis to coffee beer, this is an essential anthology for the coffee enthusiast.

This book addresses the topic of playable cities, which use the 'smartness' of digital cities to offer their citizens playful events and activities. The contributions presented here examine various aspects of playable cities, including developments in pervasive and urban games, the use of urban data to design games and playful applications, architecture design and playability, and mischief and humor in playable cities. The smartness of digital cities can be found in the sensors and actuators that are embedded in their environment. This smartness allows them to monitor, anticipate and support our activities and increases the efficiency of the cities and our activities. These urban smart technologies can offer citizens playful interactions with streets, buildings, street furniture, traffic, public art and entertainment, large public displays and public events.

Covering genres from action/adventure and fantasy to horror, science fiction, and superheroes, this guide maps the vast and expanding terrain of graphic novels, describing and organizing titles as well as providing information that will help librarians to build and balance their graphic novel collections and direct patrons to read-alikes. • Introduces users to approximately 1,000 currently popular graphic novels and manga • Organizes titles by genre, subgenre, and theme to facilitate finding read-alikes • Helps librarians build and balance their graphic novel collections

"Enchanting . . . An absorbing narrative of politics, ecology, and economics."--New York Times Book Review (Editor's Choice) Located between the Great Rift Valley and the Nile, the cloud forests in southwestern Ethiopia are the original home of Arabica, the most prevalent and superior of the two main species of coffee being cultivated today. Virtually unknown to European explorers, the Kafa region was essentially off-limits to foreigners well into the twentieth century, which allowed the world's original coffee culture to develop in virtual isolation in the forests where the Kafa people continue to forage for wild coffee berries. Deftly blending in the long, fascinating history of our favorite drink, award-winning author Jeff Koehler takes readers from these forest beginnings along the spectacular journey of its spread around the globe. With cafés on virtually every corner of every town in the world, coffee has never been so popular--nor tasted so good. Yet diseases and climate change are battering production in Latin America, where 85 percent of Arabica grows. As the industry tries to safeguard the species' future, breeders are returning to the original coffee forests, which are under threat and swiftly shrinking. "The forests around Kafa are not important just because they are the origin of a drink that means so much to so many," writes Koehler. "They are important because deep in their shady understory lies a key to saving the faltering coffee industry. They hold not just the past but also the future of coffee." "A must-read for coffee enthusiasts."--Smithsonian (Best of the Year) "Reads like an engaging multimystery detective novel."--Wall Street Journal "Fascinating . . . How a local crop transformed into a global commodity."--Real Simple (Best of the Month) Coffee is one of the largest and most valuable commodities in the world. This is the story of its origins, its history, and the threat to its future, by the IACP Award-winning author of Darjeeling.

Whether you've called London your home for decades or just arrived last night, there's information in the Not For Tourists Guide to London that you need to know. From intimate neighborhood details to how to score tickets to the big football match, this guide will help you master this amazing city like an expert. Packed with over 100 maps and thousands of restaurants, shops, theaters, and under-the-radar spots, you won't find a better guide to London. The book also features: - An invaluable street index - A foldout map of the London Underground and bus system - Profiles of over 100 neighborhoods - Listings for museums and landmarks - A guide to the best shopping You don't need to be Sherlock Holmes to solve the mysteries of London: NFT has all the answers!

Packed with over 150 amazing coffee experiences in 37 countries, from its birthplace in East Africa, to modern-day Cuba, the United States, Australia and the UK, this follow-up to our hugely popular Global Beer Tour features legendary espresso bars, plantation tours, urban roasteries and must-visit cafes. Inside this definitive guide to coffee tasting around the world, you'll discover exactly where to go and what to try, plus illustrated spreads on roasting coffee, cocktails, brewing techniques and more. The places you'll learn about in Lonely Planet's Global Coffee Tour and visit aren't just cafes - they're meccas for coffee lovers, offering insight into the local culture and the history, personalities, passion and creativity behind each coffee. Discover each country's top five, must-drink coffees Learn how to order a coffee in the local language Explore each area with our itinerary of local things to do Find coffee classes and learn about roasting and brewing Packed with photos of coffee houses the world over About Lonely Planet: Lonely Planet is a leading travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveller since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travellers. You'll also find our content online, on mobile, video and in 14 languages, 12 international magazines, armchair and lifestyle books, ebooks, and more. Note: The digital

edition of this book is missing some of the images found in the physical edition

Is there anything that can match the pure pleasure of sitting at a café watching life go by? Assuming you have a cup of coffee in hand, that is! Coffee, that lovely elixir of life, has provided stimulation, solace, and socialization around the world for centuries. Part coffee-lover's diary, part travelogue, always engaging, informative and insightful, *One Cup at a Time* is the tale of a woman's quest for love and happiness...and coffee. When work brought Debra-Lynn Bellefeuille to London, England, travel delivered new cultural adventures and life supplied plenty of ups and downs. Coffee became her therapy and a way of discovering herself: a sort of kick-starting, uplifting antidote to regrets. She has scouted out the best coffee shops, met fellow coffee aficionados, researched myth, fact, and fiction, participated in ancient coffee rituals, tasted the most expensive coffee in the world, and travelled to Marrakesh and beyond in search of the best coffee experiences, always sharing her love of coffee with others. She found her greatest pleasure in sitting at a coffee shop, savouring the taste and observing others—watching life go by, one cup at a time. The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

New Orleans history is steeped in coffee. Outside the Cathedral of St. Louis in Jackson Square, early entrepreneurs like Old Rose provided eager churchgoers with the brew, and it was sold in the French Market beginning in the late 1700s. Café du Monde and Morning Call started serving café au lait more than a century ago. People gathered for business, socializing, politics and auctions at five hundred coffee exchanges and shops in the 1800s. Since 1978, myriad specialty coffee shops have opened to meet increasing demand for great coffee. Author Suzanne Stone presents the full story of this celebrated tradition, including how chicory became part of the city's special flavor.

This report documents the importance of the rural sector and agriculture in least developed countries (LDCs), through employment generation and economic activity. The discussion is placed in the perspective of the post-2015 development agenda, in which rural economic transformation will be vital for poverty eradication. It presents evidence on agricultural productivity dynamics in LDCs,

discussing the importance of agricultural productivity for human development in rural areas, and analyzing the key elements driving agricultural productivity growth in these countries. It examines the synergies and complementarities between agricultural productivity growth and rural economic diversification. It discusses policies which need to be put in place.

Corporate social responsibility has gained substantial traction in recent decades but many still struggle with conveying the importance of integrating ethics and environmental and social values within the demands of a business world understandably concerned with making profit. First published in 2009 as 'Do the Right Thing', The Practical Guide to Corporate Social Responsibility guides you through the basics, teaching how to recognise CSR benefits and put principles into practice in a business-focussed way. This new edition helps readers get to grips with improving their organisation's environmental management, sustainability, health and safety and trading ethics with straightforward guidance and tips. A new 'Do The Right Thing' Model assists organisations with identifying risks and frames corporate social responsibility in a business context accessible to all. Features include: An updated Do the Right Thing Model aligned to the new ISO high level structure for management system standards 20 global case studies to demonstrate how the model can impact performance A corporate social responsibility policy template for your organisation's use Helpful 'Test your thinking' exercises to check your understanding and stretch your working knowledge 100 practical actions for you to start implementing today This is an essential introduction to the complex areas of corporate social responsibility that affect health and safety practitioners, environmental managers, human resources personnel and those working with quality and business assurance. It will also be critical reading for those looking to understand how CSR fits into the new high level structure of ISO 9001, ISO 14001 and ISO 45001.

How to Make Coffee explores the scientific principles behind the art of coffee making, along with step-by-step instructions of all the major methods, and which beans, roast, and grind are best for them. This book also covers topics such as: The history of the bean Chemical composition Caffeine and decaf Milk Roasting and grinding Machines and gadgets . . . and many more Caffeine is the most widely consumed mind-altering molecule in the world; we cannot get enough of it. How is it that coffee has such a hold? Its all in the chemistry; the molecular structure of caffeine and the flavour-making phenols and fats that can be lured out from the bean by roasting, grinding and brewing. Making good coffee depends on understanding the science: why water has to be at a certain temperature, how roast affects taste, and what happens when you add cream. This book lays out the scientific principles for the coffee-loving non-scientist; stick to these and you will never drink an ordinary cup of joe again.

Although 3D printing promises a revolution in many industries, primarily industrial manufacturing, nowhere are the possibilities greater than in the field of product design and modular architecture. Ronald Rael and Virginia San Fratello, of the cutting-edge San Francisco-based design firm Emerging Objects, have developed remarkable techniques for "printing" from a wide variety of powders, including sawdust, clay, cement, rubber, concrete, salt, and even coffee grounds, opening an entire realm of material, phenomenological, and ecological possibilities to designers. In addition to case studies and illustrations of their own work, Rael and San Fratello offer guidance for sourcing alternative materials, specific recipes for mixing compounds, and step-by-step

instructions for conducting bench tests and setting parameters for material testing, to help readers to understand the process of developing powder-based materials and their unique qualities.

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"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry – Kentucky and Tennessee – to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

An understanding of social policy is vital for engaging practically with social work values, and dealing with political and ethical questions about responsibility, rights and our understanding of 'the good society'. This textbook provides a comprehensive introduction to social policy, tailored to the needs of a social work audience. The new edition of this popular and accessible text analyses current policies and policy themes relevant to social work, and locates them in the context of fundamental social policy principles and debates. It discusses the nature of social policy and its relationship to social work, and covers essential themes such as: - service user participation and involvement - the balance between individual, societal and state responsibility for people's wellbeing - the interactions of the state, the private sector, voluntary organisations and the family - the relationships between needs, rights and choices - the purposes and challenges of professional social work - the meanings of 'equality', 'prevention' and 'personalisation'. Each chapter ends with activities for reflection and analysis, and suggestions for further reading. Social Work and Social Policy is invaluable for students undertaking social work qualifying courses, all of whom are required to demonstrate an understanding of the social policy contexts of practice.

Organizational Learning: An Integrated HR and Knowledge Management Perspective draws on a broad and multi-disciplinary base to look at the origins and practice of organizational learning. It critically considers the nature of organizational knowledge as a social construct; pedagogical issues around learning as individuals, groups, teams and whole organisations; and technological issues around the development of knowledge-based information systems. Supporting case studies are provided throughout the book, and readers will also benefit from a companion website which expands on the key themes of the text. Organizational Learning will enable readers to develop and implement strategies for ensuring long-term access to the embedded knowledge and experience of an organization. This textbook will be invaluable reading for undergraduate and postgraduate students on organizational learning, HRM and knowledge management courses.

Social policy is a subject that helps develop our understanding of the meaning of human wellbeing, and of the systems by which wellbeing must be promoted. As a discipline, social policy has traditionally been blunted by a focus on the nation state; however, in this age of globalisation the most pressing challenges – such as climate change, ageing populations and flagging economies – serve as proof that, even at national level, social policy is now more heavily influenced by global factors than ever before. In this important and authoritative text, Kepa Artaraz and Michael Hill provide a richly detailed contribution to our understanding of the global forces shaping social problems today. Part One discusses the different approaches to social policy and explores the process of globalisation, looking particularly at its winners and losers and the implications it has for human well-being; Part Two examines more closely the key actors in global social policy – such as the market, the state and international organisations; and Part Three provides an opportunity to explore some specific key issues of global importance, such as employment and migration, demographic change and global poverty. Adding considerable momentum to the movement away from a reductionist, nationally focused study of the discipline, *Global Social Policy* opens up new and stimulating discussions and provides a fresh framework for the study of human well-being. Using policy examples from areas around the world to provide a truly international scope, it is an essential read for students studying at all levels.

From the glitz of Mayfair to the pop-ups of Peckham, London offers limitless opportunities for exploration, and *The Rough Guide to London* with you don't miss a thing. Updated by local experts, the guide will take you to both the headline sights and lesser-known gems, from the world-class museums in South Kensington to the up-and-coming neighbourhoods of East London. Dubbed the world's most multicultural city, London has something for everyone, from munching your way around Maltby Street Market to admiring the view from the top of The Shard. With chapters dedicated to the best hotels, restaurants and cafés, pubs and bars, live music and clubs, shops, theatre, kids' activities and more, you'll be sure to make the most of your time in the city with *The Rough Guide to London*.

The Not For Tourists Guide to New York City is a map-based, neighborhood-by-neighborhood dream guide designed to lighten the load of already street-savvy New Yorkers, commuters, business travelers, and yes, tourists too. Each map is marked with user-friendly icons identifying our favorite picks around town, from essentials to entertainment, and includes an invaluable neighborhood description written by locals, highlighting the most important features of each area. The book includes everything from restaurants, bars, shopping, and theater to information on hotels, airports, banks, transportation, and landmarks. Need to find the best pizza places around? NFT has you covered. How about a list of the top vintage clothing stores in the city? They've got that, too. The nearest movie theater, hardware store, or coffee shop: whatever you need, NFT puts it at your fingertips. This pocket-sized book also features:

- A foldout map for subways and buses
- Over 130 city and neighborhood maps
- Details on parks and places
- Listings for arts and entertainment hotspots

It is THE indispensable guide to the city. Period.

This fourth edition of the best selling textbook *Food & Beverage Management* has been updated and revised to take account of current trends within these industries

Pharmacology for Health Professionals, fifth edition, introduces essential pharmacology principles and concepts required to understand the therapeutic effects and clinical uses of current drugs and medicines. Written for allied health sciences and nursing students and underpinned by current evidence-based medicine, this substantially updated edition continues to cover topics vital to a holistic understanding of pharmacology. These topics include historical, legal and ethical considerations, pharmacokinetics, and the therapeutic applications and adverse effects of current Australian and New Zealand drugs. Drug Monographs, Clinical Interest Boxes, Drug Interactions tables, and lists of key terms and abbreviations throughout the text help readers to master difficult concepts Icons highlight discipline-specific content with additional resources available on evolve Anatomy and physiology integrated throughout Contemporary figures, tables and illustrations help readers to understand the mechanisms of drug action Visit evolve.elsevier.com for your additional resources eBook on VitalSource Instructor resources: Test bank Solutions to end-of-chapter review questions Image collection Comparative 4e vs 5e table of contents Student resources: Animations, including drug interactions Additional Clinical Interest Boxes Student quizzes Discipline-specific resources: Nursing Midwifery Paramedic science Weblinks All content revised and updated with more succinct chapters reduced by approximately 15% A suite of animations support readers' understanding of common drug interactions Key Points boxes provide a snapshot of important information to reinforce readers' learning Updated drug names to align with international harmonisation of medicines information and recommendations by the Therapeutic Goods Administration National and international guidelines are referenced Expanded 'Mechanism of Action' for some drugs and drug classes Update of therapeutic areas with new drug classes, e.g. cancer chemotherapy, antivirals and cardiac drugs New information on clinically relevant drug interactions Now includes an eBook with all print purchases

The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than

ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

This book examines the emergence of modern working-class youth culture through the perspective of an urban history of post-war Britain, with a particular focus on the influence of young people and their culture on Britain's self-image as a country emerging from the constraints of its post-Victorian, imperial past. Each section of the book Society, City, Pop, and Space considers in detail the ways in which working-class youth culture corresponded with a fast-changing metropolitan and urban society in the years following the decline of the British Empire. Was teenage culture rooted in the urban experience and the transformation of working-class neighbourhoods? Did youth subcultures emerge simply as a reaction to Britain's changing racial demographic? To what extent did leisure venues and institutions function as laboratories for a developing British pop culture, which ultimately helped Britain re-establish its prominence on the world stage? These questions and more are answered in this book. Felix Fuhs is Research Associate at the Center for Metropolitan Studies at the Technical University Berlin, Germany.

If you're religious about your coffee, you're in holy company. If you like your coffee with a bit of inspiration, a hint of humor, and a dose of insight, you'll enjoy pouring a mug full of java and curling up with Holy Grounds. Popular author and avid coffee drinker Tim Schenck brews just the right blend of the personal and historical as he explores the sometimes amusing and often profound intersection between faith and coffee. From the coffee bean's discovery by ninth-century Ethiopian Muslims to being condemned as "Satan's drink" by medieval Christians, to becoming an integral part of Passover in America, coffee has fueled prayer and shaped religious culture for generations. In Holy Grounds, Schenck explores the relationship between coffee and religion, moving from faith-based legends that have become entwined with the history of coffee to personal narrative. He takes readers on a journey through coffee farms in Central America, a pilgrimage to Seattle, coffeehouses in Rome, and a monastic community in Pennsylvania. Along the way, he examines the power of ritual, mocks bad church coffee, introduces readers to the patron saint of coffee, wonders about ethical

considerations for today's faith-based coffee lovers, and explores lessons people of faith should learn from coffeehouse culture about building healthy, authentic community.

PLAY. We all do it: wordplay, love play, role-play; we play cards, play sport, play the fool, and play around. And that's just the grown-ups! It features in every aspect of our lives, whether we call it by that or another name. We all do it, but why do we do it? What does it mean to play and what, if any, difference does it make to our lives? Most crucially, and central to the theme of this book, is the question, 'Does play have a positive impact on our health and wellbeing, and consequently a role in modern healthcare delivery?' The contributors to this book provide a comprehensive overview of how play and play-based activities can be used throughout the adult lifespan to promote health and wellbeing within the context of healthcare service delivery for patients, their families and communities, and for the staff involved in their care. Responding to current global health concerns such as obesity, coronary heart disease, dementia and mental health, the book argues that play and playfulness offer a means of protection, promotion and recovery of positive health and wellbeing. The human tendency for play and playfulness as essential to personal growth and development lie at the heart of the discussion. This book will be of interest to all those working in health or social care settings, including nursing, social work and allied health students and professionals and those working within the therapeutic disciplines of art therapy, music therapy, and recreation alliances.

The fate of the dead is a compelling and emotive subject, which also raises increasingly complex legal questions. This book focuses on the substantive laws around disposal of the recently deceased and associated issues around their post-mortem fate. It looks primarily at the laws in England and Wales but also offers a comparative approach, drawing heavily on material from other common law jurisdictions including Australia, New Zealand, Canada and the United States. The book provides an in-depth, contextual and comparative analysis of the substantive laws and policy issues around corpse disposal, exhumation and the posthumous treatment of the dead, including commemoration. Topics covered include: the legal frameworks around burial, cremation and other disposal methods; the hierarchy of persons who have a legal duty to dispose of the dead and who are entitled to possession of the deceased's remains; offences against the dead; family burial disputes, and the legal status of burial instructions; the posthumous use of donated bodily material; and the rules around disinterment, and creating an appropriate memorial. A key theme of the book will be to look at the manner in which conflicts involving the dead are becoming increasingly common in secular, multi-cultural societies where the traditional nuclear family model is no longer the norm, and how such legal contests are resolved by courts. As the first comprehensive survey of the laws in this area for decades, this book will be of use to academics, lawyers and judges adjudicating on issues around the fate of the dead, as well as the death industry and funeral service providers.

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