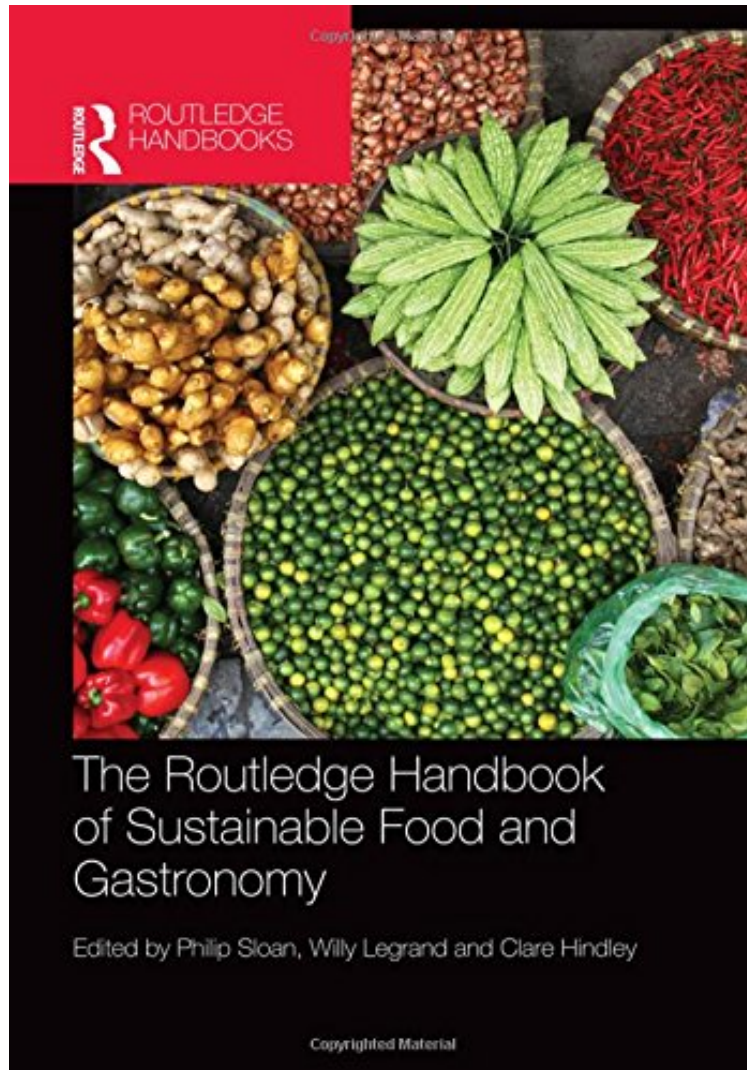


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## The Routledge Handbook of Sustainable Food and Gastronomy (Routledge Handbooks)

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Handbook of Sustainable Food and Gastronomy (Routledge Handbooks):

The issues surrounding the provision, preparation and development of food products is fundamental to every human being on the planet. Given the scarcity of agricultural land, environmental pollution, climate change and the

exponential growth of the world's population where starvation and obesity are both widespread it is little wonder that exploring the frontiers of food is now a major focus for researchers and practitioners. This timely Handbook provides a systematic guide to the current state of knowledge on sustainable food. It begins by analyzing the historical development surrounding food production and consumption, then moves on to discuss the current food crisis and challenges as well as the impacts linked to modern agriculture and food security. Finally, it concludes with a section that examines emerging sustainable food trends and movements in addition to an analysis of current food science innovations. Developed from specifically commissioned original contributions the Handbook's inherent multidisciplinary approach paves the way for deeper understanding of all aspects linked to the evolution of food in society, including insights into local food, food and tourism, organic food, indigenous and traditional food, sustainable restaurant practices, consumption patterns and sourcing. This book is essential reading for students, researchers and academics interested in the possibilities of sustainable forms of gastronomy and gastronomy's contribution to sustainable development. The title includes a foreword written by Roberto Flore, Head Chef at the Nordic Food Lab, Copenhagen, Denmark.

"The Routledge Handbook of Sustainable Food and Gastronomy is an extremely comprehensive and informative overview of a full range of food issues, beautifully updated with the latest critical developments in the field. Anyone who wants to start food related projects or research effort could find inspiration here. Global food crisis, the importance of grassroots food movements, and the emerging insect gastronomy, just to give a taste." -Anne-Mette Hjalager, Professor, Head of Centre, Danish Centre for Rural Research, University of Southern Denmark

**About the Author** Philip Sloan is one of the founding members of the lecturing team that started the Department of Hospitality management at the IUBH in Bonn, Germany in September 2000. He holds a Masters degree in Environmental Management, an M.B.A. and has a long list of peer reviewed scientific journal articles to his credit. Willy Legrand is a professor at the IUBH School of Business and Management located in Bad Honnef, Bonn, Germany. Willy holds a Master of Business Administration degree with a specialisation in Corporate Environmental Management and has completed his PhD in Hospitality Management and Marketing. With co-authors Philip Sloan and Joseph S. Chen, Willy published a leading university textbook on sustainable matters in hospitality (*Sustainability in the Hospitality Industry: Principles of Sustainable Operations*, Elsevier). Clare Hindley is a professor in the Language and Communication department at IUBH School of Business and Management, Bad Honnef, Bonn. She gained her PhD in the field of Sociolinguistics, focusing on language and social networks. She also holds a B.A. in English and Classical Civilisation and an M.A. in Applied Linguistics. Her research interests include the world of Hospitality and Tourism with particular focus on education, culture and sociology.