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from the creators of the best selling on cooking 4 e comes the new edition of on baking the source for learning the practice of baking and the pastry arts lavishly illustrated it is the most complete guide on the market emphasizing baking principles over formulas and reinforcing each technique with a companion recipe and illustrations with ample coverage of the craft equipment and ingredients it addresses all aspects of baking and a wide range of styles this new edition inspires readers creativity with over 285 new photos 50 new recipes and more on advanced decorating and confectionery techniques

on baking third edition brings a fresh new design and 350 new images to the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts it teaches both the hows and whys starting with general procedures highlighting core principles and skills and then presenting many applications and sample recipes professionalism breads desserts and pastries and advanced pastry work are each covered in detail and baking and pastry arts are presented in cultural and historical context throughout an expanded recipe testing program involving chef instructors at leading culinary schools ensures superior accuracy clarity and instructional value this edition reflects key trends including artisan baking sensory science and flavor pairing and is complemented by a greatly enhanced support package including media solutions myculinarylab for course management and pearson kitchen manager for recipe management this is the stand alone version of the text this text can also be purchased with 2014 myculinarylab with pearson etext by using isbn 0133789489

this print textbook is available for students to rent for their classes the pearson print rental program provides students with affordable access to learning materials so they come to class ready to succeed for courses in baking and pastry the how s and why s of baking on baking a textbook of baking and pastry fundamentals has prepared thousands of students for successful careers in the baking and pastry arts it presents core baking principles and the fundamental skills needed to produce a wide array of baked goods and confections aligned to acf baking and pastry standards the 4th edition has a new chapter dedicated to healthy baking and dessert plating it also comes with pearson kitchen manager an online platform with hundreds of recipes and tools for customizing scaling costing and converting recipes

an up to date comprehensive guide to understanding and applying food science to the bakeshop the essence of baking is chemistry and anyone who wants to be a master pastry chef must understand the principles and science that make baking work this book explains the whys and hows of every chemical reaction essential ingredient and technique revealing the complex mysteries of bread loaves pastries and everything in between among other additions how baking works third edition includes an all new chapter on baking for health and wellness with detailed information on using whole grains allergy free baking and reducing salt sugar and fat in a variety of baked goods this detailed and informative guide features an introduction to the major ingredient groups including sweeteners fats milk and leavening agents and how each affects finished baked goods practical exercises and experiments that vividly illustrate how different ingredients function photographs and illustrations that show the science of baking at work end of chapter discussion and review questions that reinforce key concepts and test learning for both practicing and future bakers and pastry chefs how baking works third edition offers an unrivaled hands on learning experience

renowned international academicians and food industry professionals have collaborated to create food processing principles and applications this practical fully illustrated resource examines the principles of food processing and demonstrates their application by describing the stages and operations for manufacturing different categories of basic food products ideal as an undergraduate text food processing stands apart in three ways the expertise of the contributing authors is unparalleled among food processing texts today the text is written mostly by non engineers for other non engineers and is therefore user friendly and easy to read it is one of the rare texts to use commodity manufacturing to illustrate the principles of food processing as a hands on guide to the

essential processing principles and their application this book serves as a relevant primary or supplemental text for students of food science and as a valuable tool for food industry professionals

this is the student study guide to accompany baking and pastry mastering the art and craft 3rd edition praised by top pastry chefs and bakers as an indispensable guide and the ultimate baking and pastry reference the latest edition of baking and pastry from the culinary institute of america improves upon the last with more than 300 new recipes photographs and illustrations and completely revised and up to date information on creating spectacular breads and desserts covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals this book offers detailed accessible instructions on the techniques for everything from yeast breads pastry doughs quick breads breakfast pastries and savory items to cookies pies cakes frozen desserts custards souffl s and chocolates in addition this revised edition features new sustainability and seasonality along with new material on plated desserts special occasion cakes wedding cakes decor savory and breakfast pastries and volume production making it the most comprehensive baking and pastry manual on the market named best book professional kitchen at the international association of culinary professionals iacp cookbook awards established by its first two editions as a lifelong kitchen reference for professional pastry chefs includes more than 900 recipes and 645 color photographs and illustrations

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