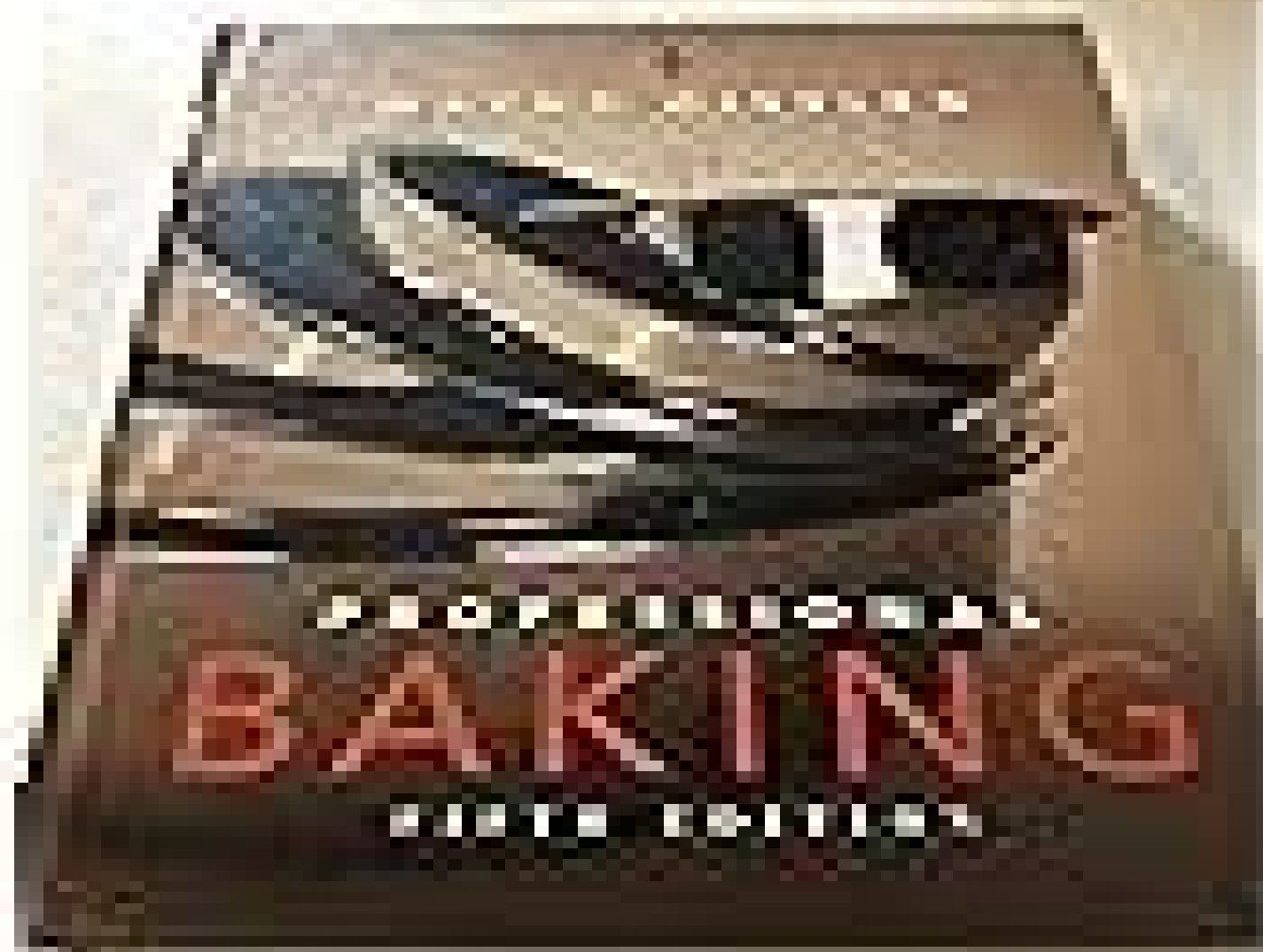




Professional Baking 5th Edition

Wayne Gisslen



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Professional Baking, Third Edition College and NRAEF Workbook Package Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, National Restaurant Association Educational Foundation,2000-10-24 **Professional Cooking, College Version** Wayne Gisslen,2010-01-19

This is the best selling undergraduate food preparation textbook in the marketplace. It has a long standing reputation for being comprehensive yet easy for students to understand and follow. Wayne Gisslen's reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed. Professional Cooking Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen. On top of that, there are over 100 new recipes.

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Drummond, 2006-10 **How Baking Works** Paula I. Figoni, 2010-11-09 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

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