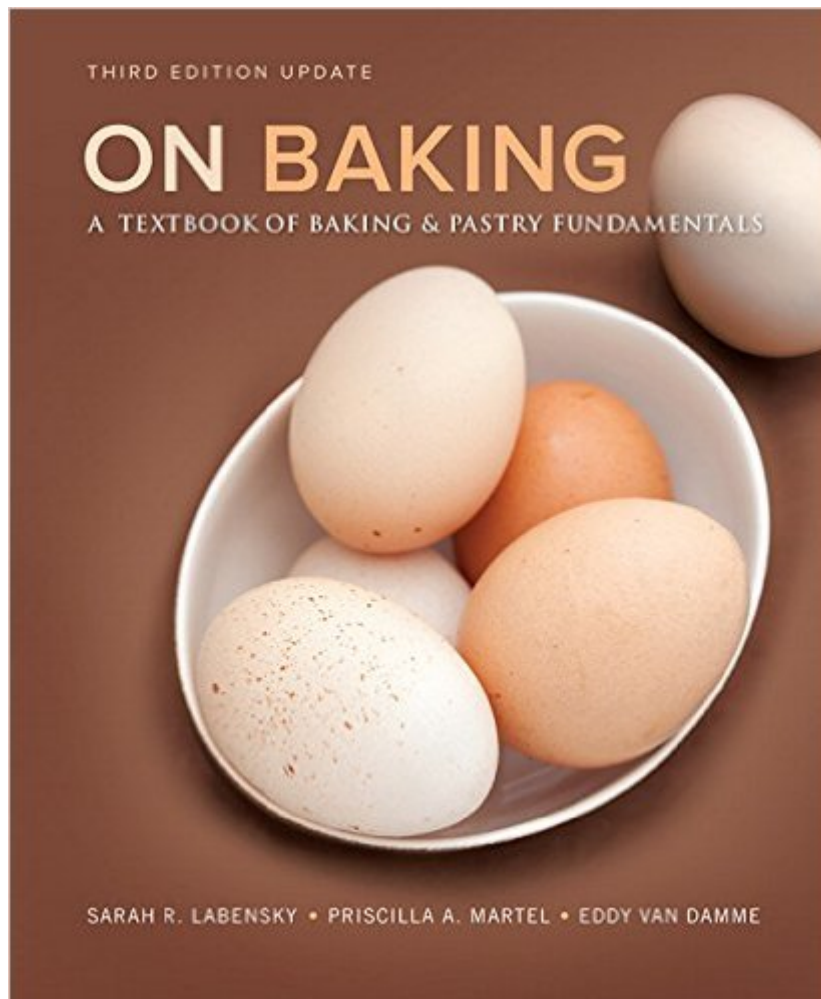


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On Baking (Update): A Textbook Of Baking And Pastry Fundamentals (3rd Edition)



Synopsis

This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker. Help readers understand the how and why of successful baking. On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab. This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

Book Information

Series: On Baking Third Edition: A textbook of baking and pastry fundamentals

Hardcover: 864 pages

Publisher: Pearson; 3 edition (January 16, 2015)

Language: English

ISBN-10: 0133886751

ISBN-13: 978-0133886757

Product Dimensions: 9.2 x 1.3 x 10.8 inches

Shipping Weight: 4.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (14 customer reviews)

Best Sellers Rank: #262,138 in Books (See Top 100 in Books) #281 inÂ Books > Cookbooks, Food & Wine > Baking > Bread #816 inÂ Books > Cookbooks, Food & Wine > Desserts #49517 inÂ Books > Textbooks

Customer Reviews

This is one of those books (like its companion "On Cooking" that is a wealth of information whether you are a food professional or a novice cook. It is a text book, but it is excellent. It is presented in a clear, well illustrated, logically organized manner and is easy to read and understand even if you are a novice. The price of this and the companion will scare some folks away. That is a pity as you could easily buy several other cookbooks totaling way more than this but not get the information and understanding that you would from this book. If you are a cook, serious about cooking, beginning but wanting to learn or know someone who is, this is the book to get. My wife is a Master Food Volunteer in VA trained by VA Tech. This is also known as a Master Food Preserver in other states who complete the same training program through their state university. She and others like her educate the public on food preparation, sanitation, storage, preserving, and other related food topics. For her, this is the "go to" reference on the subject regarding baking, as is the other for cooking.

This is the most comprehensive detailed cooking textbook you will ever, ever need. It troubleshoots, provides alternatives, and has an amazing array of baking styles. I couldn't believe the unique variations and diversity in recipes. I grew more grateful as I read every chapter.

My group of new students (first year of college culinary school) have never found a recipe that wasn't easy and delicious to make. I have used this book for 2 semesters and the first and second editions over the last 6 years of teaching, I tell my students it is the best baking book they will ever have!

My son used this book in a Baking I class. Very comprehensive book with a lot of info in it. I learned a lot just looking through it!!!

Because my teacher wrote the book. Thank you Chef Eddy.

For a textbook providing knowledge and recipes to culinary students to teach them the why and wherefore of baking, there are a lot of inaccuracies in the recipes. My team of bakers were unable to successfully bake any recipe we attempted, many of them numerous times. How can someone wanting to learn the craft of baking, learn anything from a book so poorly researched?

This book helps me so much on my study at baking school. I recommend this as a textbook for students taking baking courses.

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