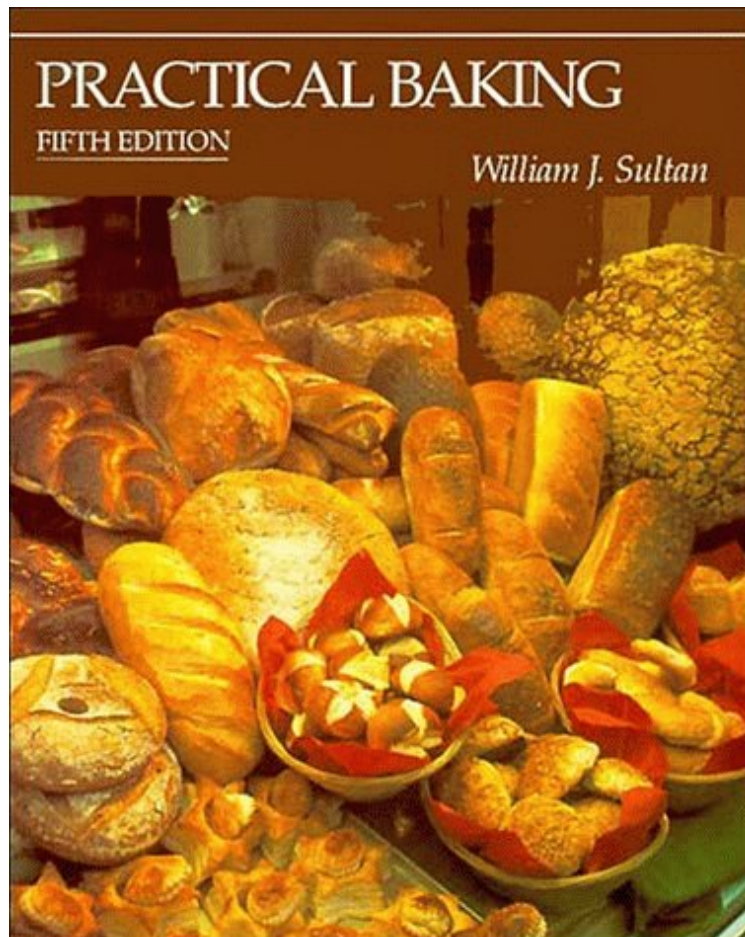


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Practical Baking

William J. Sultan

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Practical Baking covers the entire field of practical bakery foods production and pastry making, bringing students up to speed on the latest bakery developments, and emphasizing the production of international yeast-raised bakery products and new practices in speed-up production.

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About the Author William J. Sultan is a baking consultant with U.S. Wheat Associates, an export market development organization representing the American wheat industry. He is currently involved in the research and development of bakery foods in foreign countries, and conducts seminars and practical demonstrations in various countries. He is also the author of Practical Baking Manual, The Pastry Chef, Food Products Formulary (Vol. 2), and several teaching guides, lesson plans, and training monographs on baking for the New York City Board of Education.