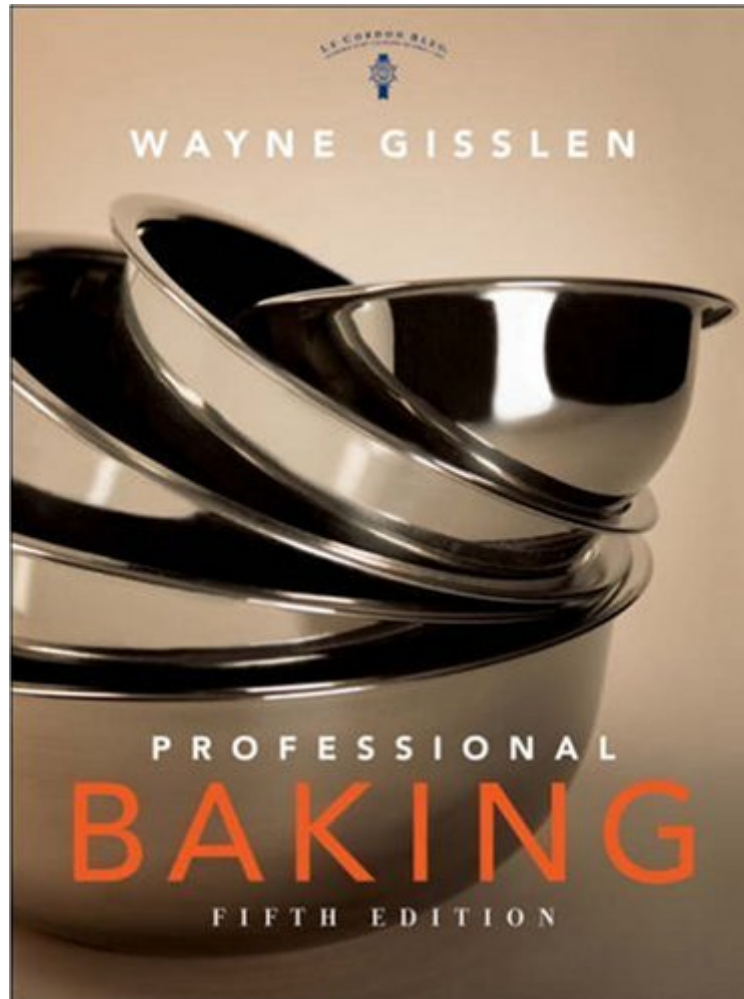


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Professional Baking, 5th Edition

Wayne Gisslen

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Wayne Gisslen : Professional Baking, 5th Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised Professional Baking, 5th Edition:

3 of 3 people found the following review helpful. loved and used text book from culinary schoolBy ToddThis review is written by the person I purchased the book for:This text/formula source book for bakery and bakers is a replacement for my original, well abused, loved and used text book from culinary school. I preferred to purchase the original edition so that I did not have to re formulate all the high altitude adjustments I have made with the formulas. I admit that theory and aspects of baking evolve and change over time, with introduction of new gadgets and modified ingredients, as the following editions of this book attest to. But for me, this text and its theoretical aspects, and unique layout for the baking formulas, remain true and applicable today. This is not your day to day home bakers book. This is full scale, bakery use formulas.0 of 0 people found the following review helpful. A must have for any bakerBy Jon

L.I use this book on a regular basis. It has taught me a lot and helped me improve my baking. One thing I have noticed, however, is that the ratios aren't always correct. There is also discrepancy between the U.S. measurements and the metric measurements. 4 of 4 people found the following review helpful. This is THE book for professional bakers! By Andy Anderson aka Travis C. No professional bakery should be without this comprehensive text. Especially valuable for small retail bakeries. Few small bakeries will be using more than half of the 700 recipes in this book, but I doubt there are many successful bakers who can continue if they don't at least consult this book when developing new products for their customers. Wayne Gisslen is one of those few experts than can explain his or her specialty in public and in print. Whether you want to find good commercial recipes or merely want to understand the fundamentals of good baking, you will find the text to make you a better baker. Home bakers be forewarned, though, scaling of recipes requires care and experimentation before one merely uses simple conversions as the taste changes dramatically when different quantities are used. Home bakers can benefit from this book, but only if they use wisdom in scaling down.

Wayne Gisslen's *Professional Baking*, long the standard for bakers learning their craft, illuminates the art and science of baking with unmatched comprehensiveness and clarity. Packed with close to 900 recipes, this Fifth Edition continues to cover the basics of bread and cake making while also presenting higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, *Professional Baking* gives you the understanding and fundamental skills you need to progress and develop in a successful baking career.

From the Inside Flap In baking, professionals distinguish themselves by achieving consistently great results. Getting these results takes more than just following recipes. It takes really knowing your ingredients, how to best combine them, and how they perform in the heat of the oven. It also takes understanding such areas as bakery equipment and mathematics. So if you're serious about baking, you need a broad, deep knowledge of the craft. Wayne Gisslen's *Professional Baking* is unmatched in covering the art, science, and skills of baking practice. It has served for many years as the cornerstone guide for baking and pastry professionals, serious home bakers, and culinary students, giving them the know-how and methods to take their technique to the next level. Now in its Fifth Edition, this peerless resource gives you a complete guide to sustained excellence in your baking. The book gives clear, detailed information on selecting the proper ingredients, mixing and baking techniques, makeup and assembly, presentation, and more. Reflecting current trends, this revised and updated edition includes new material on baking for special diets including low-fat, low-sugar, gluten-free, and dairy-free diets. There's also expanded coverage of professionalism, baking science, and ingredients. More than 775 color photographs illustrate ingredients and step-by-step techniques as well as dozens of finished dishes. Inside you'll find an encyclopedic array of close to 900 classic and creative recipes to explore, ranging from basic cr?pes and puff pastry to intriguing variations on the familiar, such as Sachertorte and Peach Napoleon. Filled with the best practices and techniques that have been used to educate a generation of bakers, and presented in an easy-to-navigate layout, *Professional Baking, Fifth Edition* is the key to creating consistently high-quality baked goods with the artistry of a true professional. From the Back Cover The new edition of the classic baking text Wayne Gisslen's *Professional Baking*, long the standard for bakers learning their craft, illuminates the art and science of baking with unmatched comprehensiveness and clarity. Packed with close to 900 recipes, this Fifth Edition continues to cover the basics of bread and cake making while also presenting higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, *Professional Baking* gives students both the understanding and fundamental skills they need to progress and develop in a successful baking career. This Fifth Edition includes: New recipes and dozens more revised and improved More than 150 new photographs A new recipe management software program, Wiley CulinarE-Companion, that features user-friendly navigation, flexibility, and robust content More detailed information on controlling gluten development, the baking process, and basic yeast dough techniques A new chapter on baking for special diets, including low-fat, low-sugar, gluten-free, and dairy-free diets New sidebars explaining the history and cultural background of various bakery products, as well as details concerning specialty equipment, ingredients, nutrition, and other topics of interest Revised and enlarged chapter on ingredients, including more detailed information on all categories of ingredients About the Author Wayne Gisslen is the IACP award-winning author of the bestselling series of culinary books that includes *Professional Cooking*, *Professional Baking*, *Essentials of Professional Cooking*, *Advanced Professional Cooking*, and *The Chef's Art: Secrets of Four-Star Cooking at Home*, all published by Wiley. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant.