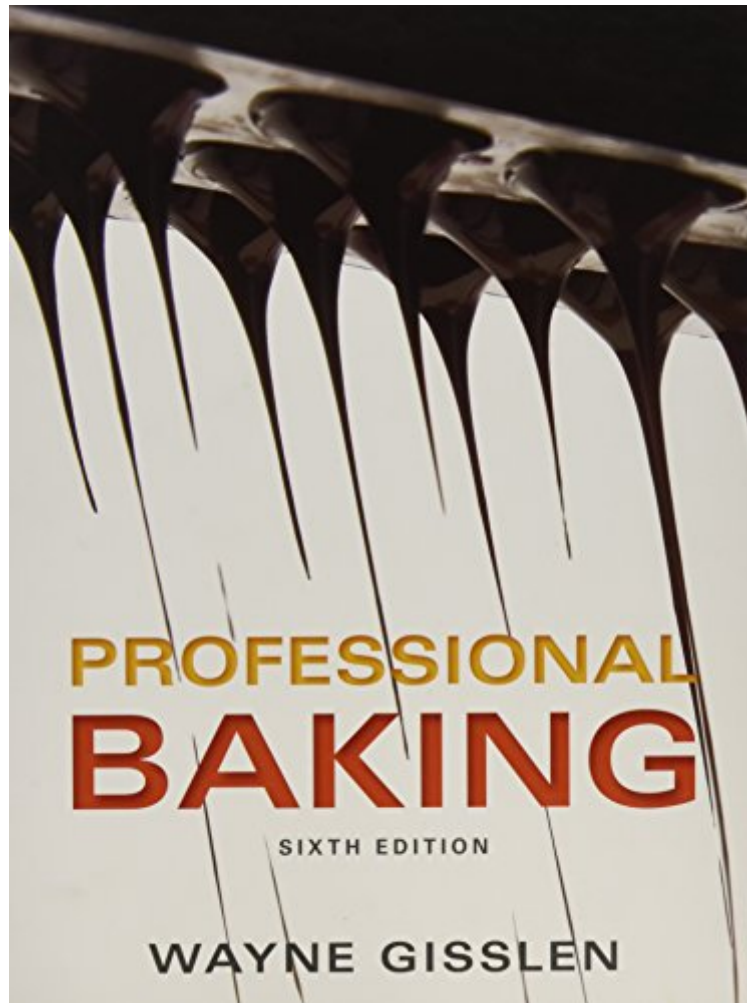


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## Professional Baking 6e with Professional Baking Method Card Package Set

*Wayne Gisslen*

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**Wayne Gisslen : Professional Baking 6e with Professional Baking Method Card Package Set** before purchasing it in order to gage whether or not it would be worth my time, and all praised Professional Baking 6e with Professional Baking Method Card Package Set:

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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 simply 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.

Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of students with clear, detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen. The text continues to comprehensively cover baking basics while also offering enhanced coverage of higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, Professional Baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career. Also included with Professional Baking are six glossy method cards that provide step-by-step photos and instructions on mixing and pie methods and pastry basics.

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