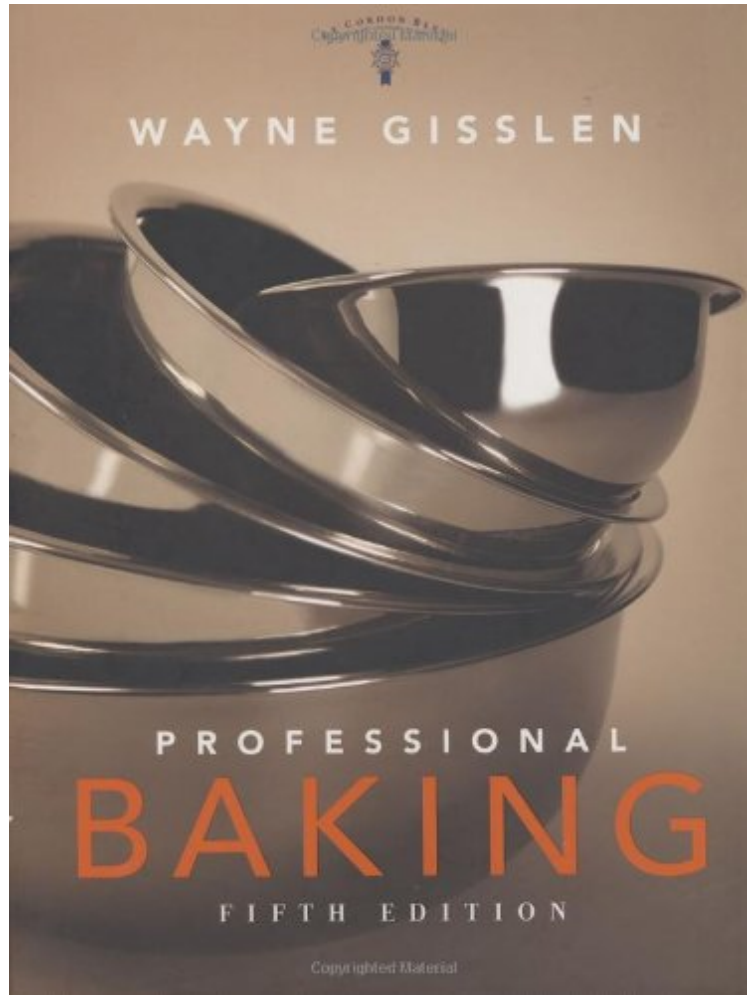


[FREE] Professional Baking, with Method Cards

Professional Baking, with Method Cards

Wayne Gisslen

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#2111902 in Books 2008-03-03Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 10.94 x 1.58 x 8.78l, 4.88 #File Name: 0470316527770 pages | File size: 66.Mb

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

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.

Professional Baking by Wayne Gisslen is worth the money because this helped me to form the foundation of my knowledge on the subject. " Amazon.com review Professional Baking is the most widely used textbook for the introductory baking course. Its comprehensiveness is unmatched in the market and its clear and technically accurate content provide readers with the base of knowledge that they need to further their skills. This new edition continues to provide comprehensive coverage of the basics (bread making and cake mixing) and provides enhanced coverage of higher level techniques (pastry, chocolate, sugar work), which are becoming increasingly common in the introductory course.

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 bakeshop 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 "Classic." mdash; Food Wine Magazine The timeless professional baking referencemdash; revised and updated Covering everything from cakes, pies, pastries, and cookies to artisan breads, fritters, and custards, Professional Baking, Fifth Edition is your essential guide to baking and pastry today. A mainstay on the shelves of serious bakers everywhere, this tested reference showcases the talents of IACP award-winning author Wayne Gisslen in one comprehensive volume. New features in this Fifth Edition include material on special diets and advanced techniques like pastry, chocolate, and sugar work. Nearly 900 recipes range from the classic to the creative, with more than 775 color photographs illustrating ingredients, step-by-step techniques, and finished dishes. A clear style, engaging presentation, and high level of detail provide you with a full understanding of how to create truly masterful baked goods. 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. J. Gerard Smith is a freelance photographer and photo illustrator who has collaborated with Wayne Gisslen since 1980. Educated at Pratt Institute, he specializes in food, travel, and commercial photography. His work has appeared in Time, Newsweek, the New York Times Sunday Magazine, and more than 100 books.