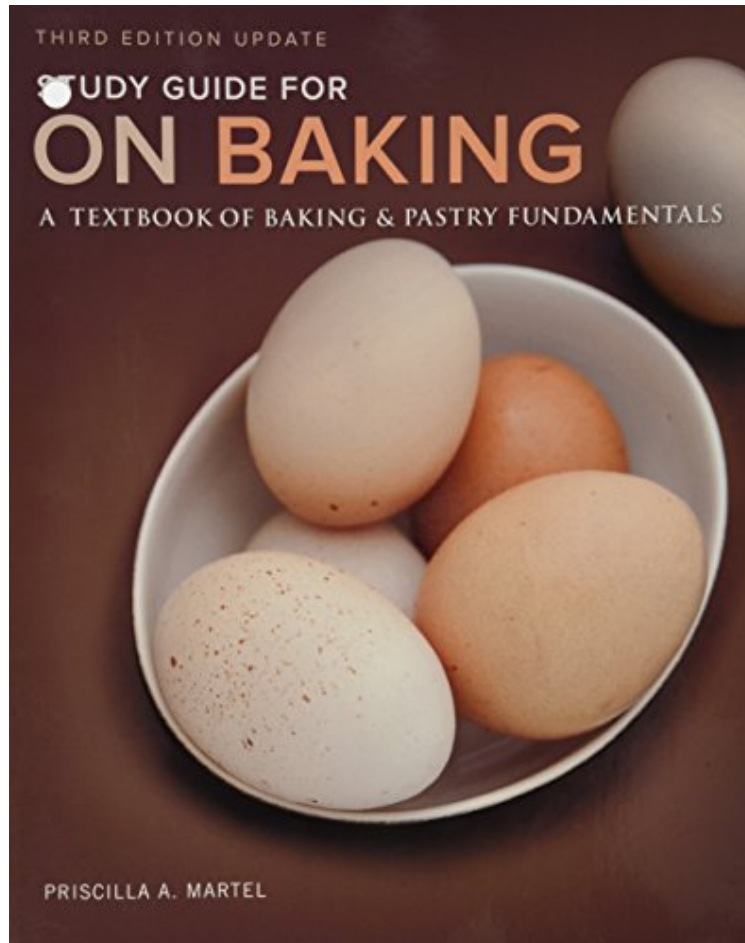


# Study Guide for On Baking (Update): A Textbook of Baking and Pastry Fundamentals

*Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme*  
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This is the Study Guide for On Baking (Update). 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 workmdash;including chocolate workmdash;are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts.

About the Author "Sarah R. Labensky," CCP, Director of the Mississippi University for Women Culinary Arts Institute and co-author of "On Cooking: A Textbook of Culinary Fundamentals" "Eddy Van Damme," Pastry Chef and Director of the pastry arts program, Houston Community College "Priscilla Martel," food writer and baking instructor, co-author of "The Best Bread Ever," and contributing editor of "The New Cook's Catalogue" "Klaus Tenbergen," CMB, CEPC, ASBPB, German Master Baker and Chef Instructor at The School of Culinary Arts at Kendall College