

On Baking 3rd Edition

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baking is both an art and a science and mastery in baking allows the baker to be creative in exploring new and quality products from inconsistent ingredients and process conditions this book now in its third edition gives a succinct account of the practical and theoretical concepts the methods and processes involved in the preparation of various bakery products the author with her rich teaching and industry experience in the field gives a wealth of information about making of various yeast made products bread cakes biscuits desserts and pizza their ingredients leavening agents and the functions of salt sugar eggs and so on in bakery production she also discusses the use of modern technology machines in bakery production icings decoration bakery organization and many other aspects the book in its new edition has been further improved and enhanced by adding eggless recipes also it includes a large number of colour photographs of the finished products and ingredients to provide the readers with clear knowledge and understanding about them the book is mainly intended as a text for undergraduate students pursuing courses in hotel management catering and nutrition science and home science besides the book can also be useful as a guide for home bakers and industrial bakers as well as those engaged in the profession key features i describes many new bakery items as well as the use of modern machinery in bakery and confectionery ii gives a number of review questions at the end of each chapter iii provides short questions and answers and two model question papers for self assessment what the experts say this book contains all the basic information related to raw materials ingredients types of bakery products recipes etc i am sure that this book will serve as a good text for the students of hotel management and home science raj Kapoor chief executive assocom india pvt ltd with Mrs Yogambal's rich experience in bakery industry and education i strongly feel that this book will help the students in gaining in depth knowledge in the field and i recommend it for all the students m Ponnillango director technical Jenneys Academy of Tourism and Hotel Management through this book it is extremely gratifying to note that chefs and educators like Mrs Yogambal are willing to share their years of experience their fine tuned recipes and methods and also explain the science behind making successful and delicious fine bakery products to the beginners home bakers and professional bakers g Selva Rajan chairman McCretnett Foods Private Limited Chennai this book is a valuable guide to all home bakers entrepreneurs and pastry chefs the book contains all necessary elements of bakery science to prepare students for real life profession Joseph Lawrence NSDC FCSI certified master trainer

an up to date comprehensive guide to understanding and applying food science to the bakeshop the essence of baking is chemistry and anyone who wants to be a master pastry chef must understand the principles and science that make baking work this book explains the whys and hows of every chemical reaction essential ingredient and technique revealing the complex mysteries of bread loaves pastries and everything in between among other additions how baking works third edition includes an all new chapter on baking for health and wellness with detailed information on using whole grains allergy free baking and reducing salt sugar and fat in a variety of baked goods this detailed and informative guide features an introduction to the major ingredient groups including sweeteners fats milk and leavening agents and how each affects finished baked goods

practical exercises and experiments that vividly illustrate how different ingredients function photographs and illustrations that show the science of baking at work end of chapter discussion and review questions that reinforce key concepts and test learning for both practicing and future bakers and pastry chefs how baking works third edition offers an unrivaled hands on learning experience

a comprehensive and reliable approach to the foundations of baking ideal for students and early career professionals in the newly revised eighth edition to professional baking best selling author wayne gisslen delivers a comprehensive and accessible introduction to baking practices including the selection of ingredients and proper mixing and baking techniques the book discusses makeup and assembly as well as skilled and imaginative decoration and presentation in a straightforward and learner friendly style each recipe and formula still includes us and metric measurements the metric measurements have been updated and revised based on the baker s percentages of each ingredient the strong technique instruction of the formulas and recipes remain unchanged from previous editions the clear narrative is accompanied by links to technique videos glossaries and audio pronunciations math tutorials and quizzes to assist the student and professional baker in the development of both foundational and more advanced skills the new edition includes updates to the art program including new photos tables and illustrations throughout the book revised and updated formulas and recipes including new material on emulsions revisions to the text explaining mixing techniques no knead breads and double hydration new material and recipes on the construction of entremets and revised material on the joconde method and dough lamination this latest edition of professional baking is an indispensable resource for both students of baking and professional chefs seeking a sound theoretical and practical foundation in baking practices

the ninth edition of professional cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material what has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge

essentials of professional cooking second edition focuses on fundamental cooking procedures and techniques functions of ingredients and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection without relying solely on a recipe specially constructed to meet the on the job demands of food service managers the streamlined approach of essentials of professional cooking second edition extends the benefits of this material to students and professionals in hospitality management and food service management

this is the best selling undergraduate food preparation textbook in the marketplace it has a long standing reputation for being comprehensive yet

easy for students to understand and follow wayne gisslen's reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed professional cooking seventh edition includes videos that will help further illustrate the correct techniques in the kitchen on top of that there are over 100 new recipes some with particular emphasis on international cooking enhanced visual program includes over 220 new color photos including plated dishes procedures and products approximately 100 new recipes have been added for a total of 650 recipes plus another 600 variations more focus on international recipes and variations enhanced topical coverage on such things as food science molecular gastronomy international recipes and culinary maths chapter 10 understanding meats now includes all information on meat fabrication in one convenient place up to date nutrition guidelines thoroughly revised and enhanced culinare companion recipe management software contains all recipes from the book and 90 bonus recipes the software is available through download with the registration code in the back of the book

the ninth edition of professional cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material what has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge supporting ancillaries include culinare companion recipe management software is a web based database of recipes from professional cooking with culinare companion students can edit scale view nutritional information convert from u s to metric measures and vice versa print and share recipes users can also add their own recipes and create and revise shopping lists the recipes in culinare companion have been updated to reflect the new recipes in the ninth edition technique videos nearly 200 technique videos that clearly demonstrate essential kitchen skills these videos can be used for study prior to class or review afterward or as a step by step demonstration before lab math tutor videos white board type exercises and review are available as an additional study aid these video like segments are brief examples of common math problems found in the kitchen and are intended to demonstrate and reinforce math concepts cited by instructors as the 1 issue students struggle with in this course pronunciation guides and glossaries phonetic guides are included for difficult words giving the approximate pronunciation using english sounds because food service workers must be able to communicate with each other definitions of terms introduced in the text are summarized in the glossary enhanced e text offers students the complete content of the printed textbook on the device of their preference computer ipad tablet or smartphone giving students the freedom to read or study anytime anywhere new in this edition technical information on food science topics have been expanded including such subjects as emulsions thickening agents soluble components of protein foods enzymatic browning and changes in meat cells during cooking more cultural and historical background for international recipes and cooking practices has been added each chapter has been reorganized with new headings to improve the flow of information and to better mesh with the electronic resources available with the text chapter 8 has been reorganized into two separate chapters on

stocks and sauces respectively new and current topics in the modern food industry are discussed such as sustainable farming and other agricultural practices like organic and biodynamic farming gmo s and grass fed livestock expanded discussion of modernist cuisine also called molecular gastronomy better placement and highlighting of additional recipes available on culinare companiontm updating of baking recipes to be consistent with the latest edition of professional baking

discusses sanitation safety kitchen equipment seasoning soups sauces vegetables fish poultry meat salads breakfasts and buffets

advantages and disadvantages of on site and satellite food systems are presented additional topics include computerization in the foodservice industry and the promotion of school foodservice e g marketing merchandising advertising a glossary of historical terms a series of bibliographies organized by subject copies of federal acts relevant to school foodservice and a subject index are included many informative tables charts and diagrams illustrate and supplement the material presented aj

lists current prices for antiques

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