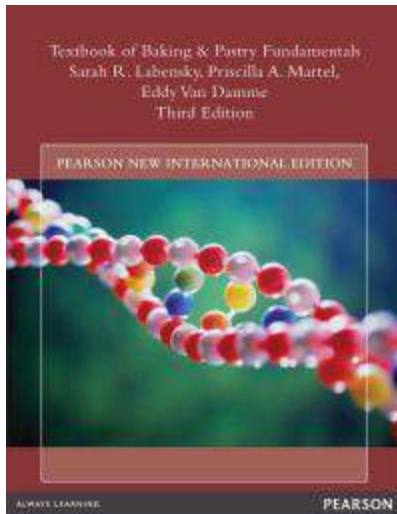




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Description

For courses in baking and the pastry arts. On Baking, Third Edition brings a fresh new design and 350+ new images to the "fundamentals" approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the "hows" and "whys," starting with general procedures, highlighting core principles and skills, and then presenting many applications and sample recipes. Professionalism, breads, desserts and pastries, and advanced pastry work are each covered in detail, and baking and pastry arts are presented in cultural and historical context throughout. An expanded recipe testing program involving chef-instructors at leading culinary schools ensures superior accuracy, clarity and instructional value. This edition reflects key trends including artisan baking, sensory science, and flavor pairing, and is complemented by a greatly enhanced support package, including media solutions MyCulinaryLab for course management and Pearson Kitchen Manager for recipe management.

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