



Baking Fundamentals

By The American Culinary Federation, Noble Masi CMB CEPC AAC HOF, Brenda R. Carlos

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Explores the basics of baking and pastry using real-life examples, learning activities, and four founding principles. Focuses on the basic principles behind formulas—ratios, sequence, time and temperature—and how these factors impact all quality-baked products. Rich with photographs and illustrations, it provides numerous hands-on exercises and shows how mastering a few basic concepts can yield thousands of signature recipes. Simplifies the baking process by giving readers the ability to understand the factors that impact baking and pastry formulas. Provides students with a strong foundation in baking and pastry and helps them learn how to create thousands of their own signature recipes. Teaches readers how to increase or decrease formula yields to fit any production requirement. Spotlight actual bakers and pastry chefs and give readers a glimpse into the world of baking professionals. Demonstrate how ratios, sequence, time and temperature impact outputs. Ideal for beginners this book provides an excellent source of information that can be referred to throughout one's professional baking career.

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