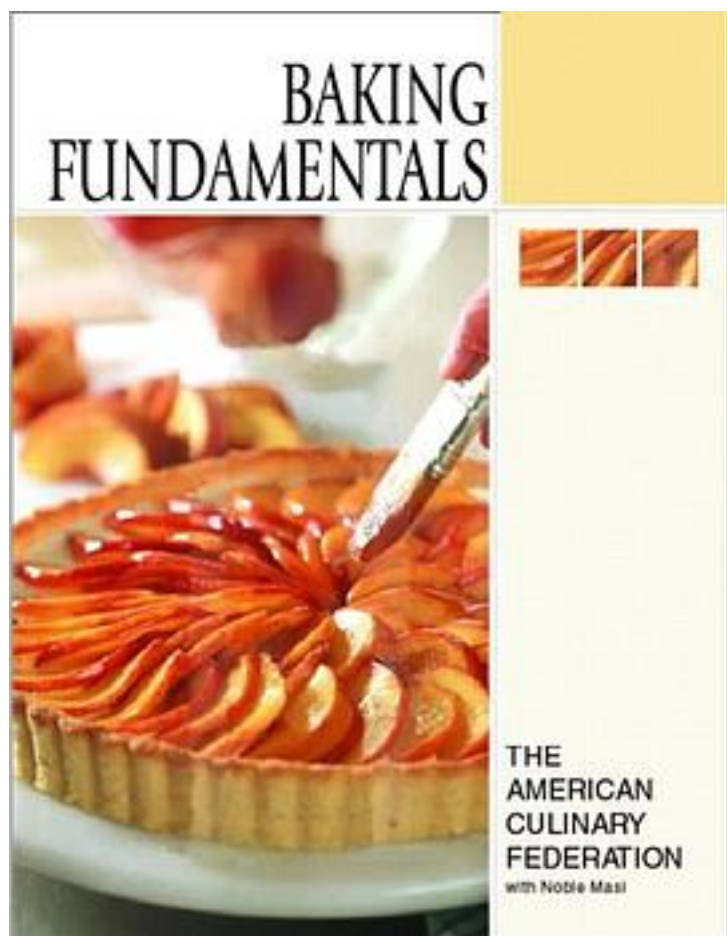


Baking Fundamentals



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著者:American Culinary Federation/ Masi, Noble/ Carlos, Brenda

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For courses in Introduction to Baking, Basic Baking and Pastry Skills and Professional Baking. Drawing on the authors' expertise, The Principles of Baking: Baking Fundamentals explores the basics of baking and pastry using real-life examples,

learning activities, and four founding principles. Ideal for beginning students, it focuses on the basic principles behind formulas-ratios, sequence, time and temperature-and how these factors impact all quality-baked products. Divided into units, it begins with a historical sketch of the industry, offers a separate chapter on formula yields and baking math, and ends with interesting interviews and industry profiles. 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. Pearson Education is proud to bring world-renowned Dorling Kindersley (DK) products to your classroom. Instantly recognized by their fascinating, full-color photographs and illustrations on every page, DK titles will add meaning to expository text and make learning accessible and, fun. Other DK hallmarks include cross-section views, 3D models, and text to visual call-outs to help readers comprehend and enjoy the wealth of information each book provides. With Pearson, you can see DK in a whole new way! For a complete listing of titles, please visit: <http://us.dk.com/pearson>

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