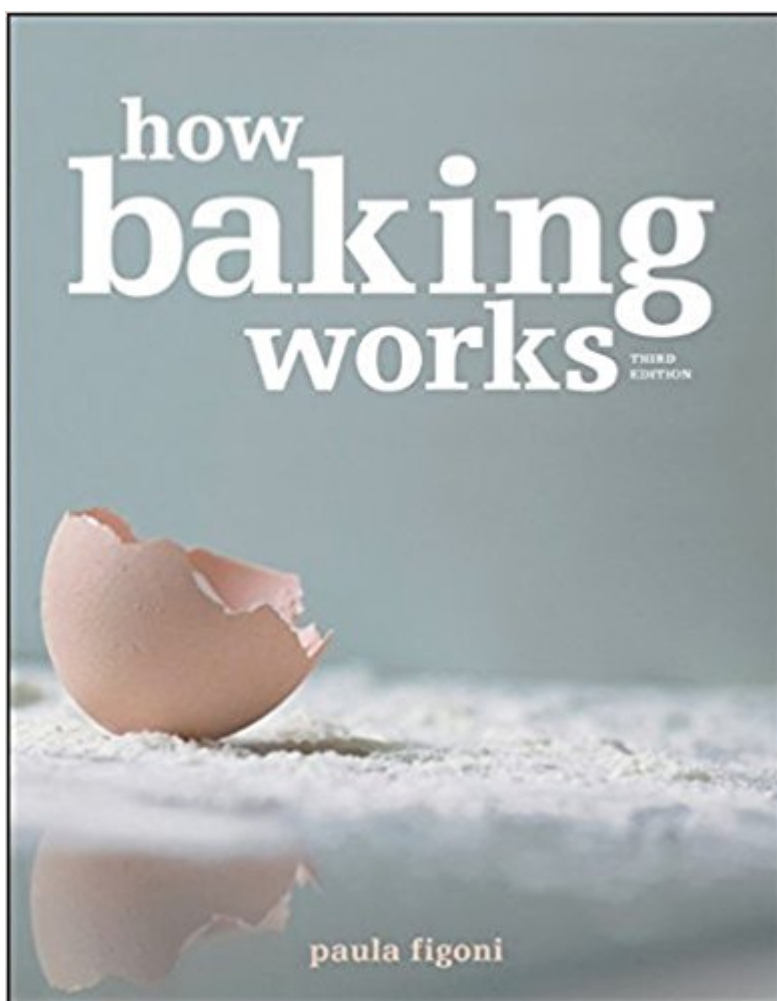


The book was found

How Baking Works: Exploring The Fundamentals Of Baking Science, 3rd Edition.



Synopsis

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.

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Customer Reviews

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*

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Paula Figoni is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson & Wales University in Providence, Rhode Island. She has more than ten years of experience in product development and food science at The Pillsbury Company and Ocean Spray Cranberries, Inc.

This was a gift purchase for my older sister. She is an avid amateur Baker and was looking for a way to learn how to make her own recipes. Though I cannot speak to how much she has read and learned, I can say browsing through the book I was very pleased. This is not just some poorly written collection of notes from some Baker. This is a textbook. Basically a chemistry book for cooking. I really hope she is able to dedicate time and learn a bunch from it. I'm looking forward to the creations she can come up with.

I didn't know that this was more of a text book for a culinary course. I love science and love baking. This suits me just fine.

Purchased the e-textbook: layout looks great on my kindle and on the computer. Will be great for when I take a science class abroad so I don't have to drag around a heavy textbook, without compromising the convenience of the original page numbers!

Excellent book full of important information that is easy to understand. I am a self taught baker and have been out of school for some time. If you are interested in understanding the fundamentals behind your baking and taking your creations and recipes to the next level, then I highly recommend this book. I own so many baking and pastry books and texts and I consider this is a must read for

any serious baker.

Wow, just wow. This is more than a recipe book. This is more than a book that talks about baking. It tells you what types of pans do what, what kinds of ingredients do what and explains baking in a way that describes what it is...chemistry. I'm looking forward to creating my own baked goods recipes.

Super detailed and thorough. Now just need to find the time to actually power through and absorb all the information provided in this book. Great addition to any professional or amateur baker/cooks' library.

Wife asked for a book that explains the science of baking...I got her this. This is soooo in depth! It's literally a text book written by a college professor and has questions at the end of the chapters. It's so in depth I'm worried my wife might never drum up the courage to read it!

This was a required book for a class I took. It actually was used as the textbook for several pastry classes. I am keeping vs selling it because it is an extremely useful book. Good explanations of how baking works and some great recipes. Much less expensive than other stores.

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