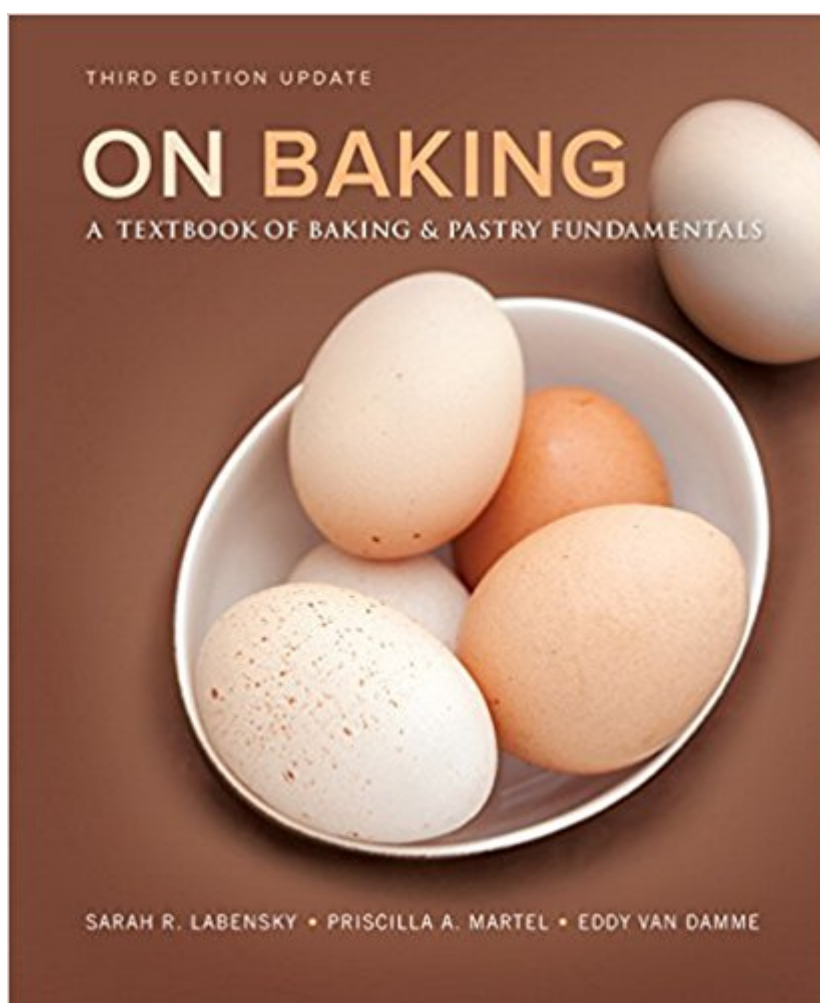


The book was found

# On Baking (Update): A Textbook Of Baking And Pastry Fundamentals (3rd Edition)



## Synopsis

This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker. Help readers understand the how and why of successful baking. On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab. This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

## Book Information

Series: On Baking Third Edition: A textbook of baking and pastry fundamentals

Hardcover: 864 pages

Publisher: Pearson; 3 edition (January 16, 2015)

Language: English

ISBN-10: 0133886751

ISBN-13: 978-0133886757

Product Dimensions: 9.2 x 1.4 x 10.8 inches

Shipping Weight: 4.6 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 19 customer reviews

Best Sellers Rank: #26,700 in Books (See Top 100 in Books) #35 in Books > Cookbooks, Food & Wine > Baking > Bread #69 in Books > Cookbooks, Food & Wine > Desserts #8592 in Books > Textbooks

## Customer Reviews

**Chef Sarah Labensky** Currently a professor of culinary arts at Woosong University's Sol International Culinary Arts School in Daejeon, Korea, Chef Sarah Labensky was previously Founding Director of the Culinary Arts Institute at Mississippi University for Women, as well as a professor of culinary arts at Scottsdale (Arizona) Community College. Chef Sarah has also owned restaurants in Columbus, MS and spent many years as a working pastry cook and caterer. She is co-author of *On Cooking: A Textbook of Culinary Fundamentals* (Pearson, 5/e update, 2014), *The Prentice Hall Essentials Dictionary of Culinary Arts* (Prentice Hall, 2007), and *Applied Math for Food Service* (Prentice Hall, 1997).

**Chef Priscilla Martel** Priscilla Martel is a professional chef, educator and food writer with a special interest in artisan baking, the pastry arts and Mediterranean cuisines. She honed her cooking skills at Restaurant du Village, a country French restaurant opened in Chester, CT in 1979. Today, she operates All About Food, which holds several baking patents and collaborates with food manufacturers and restaurants to create innovative products, menus and marketing programs. She is a visiting instructor at Boston University's certificate program in the culinary arts. She speaks to consumer and professional organizations about baking, almonds and healthy cooking. She is a contributing writer for *Flavor and the Menu Magazine* and the culinary director of American Almond Products Company, a leading baking-industry ingredient manufacturer. She is an active member of the International Association of Culinary Professionals, Bread Baker's Guild of America and the International Association of Foodservice Editors. She is co-author of *On Cooking: A Textbook of Culinary Fundamentals* (Pearson, 5/e update, 2014) and *Math for Bakers DVD*.

**Chef Eddy van Damme** Belgian-born pastry chef and confectioner, Eddy Van Damme is Professor in the Baking and Pastry Arts Program at Houston Community College. He studied at pastry school in Bruges and at PIVA in Antwerp, Belgium as well as in Paris at LeNtre and Cacao Barry before coming to the United States over 20 years ago. Winner of 5 American Culinary Federation Gold Medals, Chef Van Damme consults to many companies including Imperial Sugar. He is host of popular and award-winning TV show *Bake It!*

My son used this book in a Baking I class. Very comprehensive book with a lot of info in it. I learned

a lot just looking through it!!!

Very decent recipes and is up-to-date on lots of concepts. However sometimes I did have to tweak the recipe that was given since things didn't come out right. Still a decent purchase for beginning bakers learning to bake.

Awesome book!!!

Because my teacher wrote the book. Thank you Chef Eddy.

Great book. Not only it has some good and well explained information, the recipes are quite good.

This book helps me so much on my study at baking school. I recommend this as a textbook for students taking baking courses.

Great book for starter! Would recommend !

Awesome quality.

[Download to continue reading...](#)

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) On Baking: A Textbook of Baking and Pastry Fundamentals (2nd Edition) The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes (Recipe Top 50's Book 79) PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition. Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for

Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking)  
ServSafe Essentials Korean 5e Update Edition with Answer Sheet, ServSafe Essentials with  
AnswerSheet Update with 2009 FDA Food Code The Pocket Wadsworth Handbook, 2009 MLA  
Update Edition (2009 MLA Update Editions) Baking and Pastry: Mastering the Art and Craft Study  
Guide to accompany Baking and Pastry: Mastering the Art and Craft The Eating Disorders Update:  
Understanding Anorexia, Bulimia, and Binge Eating (Disease Update) Orthopaedic Knowledge  
Update: Foot and Ankle 4 (Orthopedic Knowledge Update) Orthopaedic Knowledge Update: Hip  
and Knee Reconstruction 5 (Orthopedic Knowledge Update) Patisserie: Mastering the  
Fundamentals of French Pastry

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)