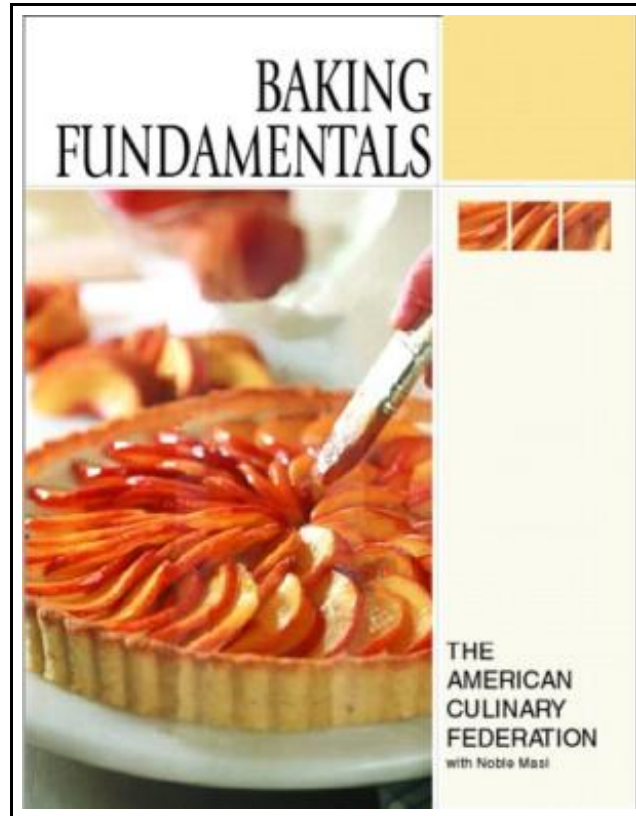


Baking Fundamentals



Filesize: 5.97 MB

Reviews

Very useful to any or all group of folks. It really is rally interesting throgh reading through period of time. Once you begin to read the book, it is extremely difficult to leave it before concluding.
(Mrs. Dorris Wintheiser)

BAKING FUNDAMENTALS



Prentice Hall, 2006. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service!
Summary: Table of Contents SECTION ONE: BAKINGS RICH HISTORY AND UNDERSTANDING FOOD SAFETY AND SANITATION Unit 1: Introduction to Baking Unit 2: Sanitation and Food Safety SECTION TWO: INGREDIENTS Unit 3: The Market Basket Unit 4: The Expanded Market Basket Unit 5: Specialty Ingredients SECTION THREE: EQUIPMENT AND MEASURING Unit 6: Tools of the Trade Unit 7: Measuring Ingredients; Changing Formula Yields SECTION FOUR: YEAST DOUGH MIXING AND BAKING Unit 8: Baking Principles for Yeast Dough Unit 9: Yeast Leavened Dough SECTION FIVE: LAMINATED AND STEAM LEAVENED DOUGH Unit 10: Croissant, Danish, Puff Pastry and Cream Puff Dough SECTION SIX: THE STOVE TOP AND OVEN Unit 11: The Stove Top and Kettle Unit 12: Pies and Tarts SECTION SEVEN: COOKIES Unit 13: Cookie Variations SECTION EIGHT: CHEMICAL AND MECHANICAL LEAVNING OF DOUGH & BATTER FORMULAS Unit 14: Biscuits, Quick Breads, and Doughnuts Unit 15: Cake Formulas and Mixing Methods SECTION NINE: ENROBING AND GARNISHING CAKES & PASTRIES Unit 16: Icing, Frostings & Glazes Unit 17: Chocolate SECTION TEN: PRINCIPLES OF CAKE DECORATING, SPECIAL CAKES & PASTRIES Unit 18: Cake Assembling and Decorating Unit 19: Specialty Cakes & Tortes Unit 20: Pastries & Desserts SECTION ELEVEN: CAREER OPPORTUNITIES IN BAKING Unit 21: Certification, Professional Organizations, Bakers Interviews APPENDIX I: Helpful Conversion Charts APPENDIX II: Pan Care APPENDIX III: U.S. Baking and Pastry Arts Educational Programs APPENDIX IV: Resources APPENDIX V: Egg Tips APPENDIX VI: Mold Prevention Tips APPENDIX VII: The Workbench: Baking Applications APPENDIX IX: Basic Mixing Methods APPENDIX X: Top 10 Servsafe? Food Safety Tips APPENDIX XI: Changing Yields Worksheet.



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