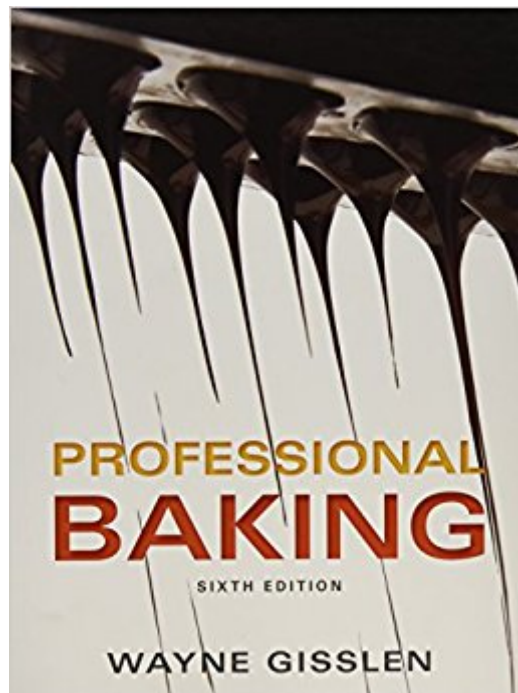




Ebook Directory
the best source of ebook

The book was found

Professional Baking 6e With Professional Baking Method Card Package Set



Synopsis

Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of students with clear, detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen. The text continues to comprehensively cover baking basics while also offering enhanced coverage of higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, Professional Baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career. Also included with Professional Baking are six glossy method cards that provide step-by-step photos and instructions on mixing and pie methods and pastry basics.

Book Information

Hardcover: 812 pages

Publisher: Wiley; 6 edition (January 18, 2012)

Language: English

ISBN-10: 1118254368

ISBN-13: 978-1118254363

Product Dimensions: 8.6 x 1.4 x 11 inches

Shipping Weight: 5 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 stars 260 customer reviews

Best Sellers Rank: #82,255 in Books (See Top 100 in Books) #52 in Books > Cookbooks, Food & Wine > Professional Cooking #305 in Books > Cookbooks, Food & Wine > Baking #25575 in Books > Textbooks

Customer Reviews

Sample Recipes from Professional Baking Macarons Chocolate Tart Soda Bread

This review is written by the person I purchased the book for: This text/formula source book for bakery and bakers is a replacement for my original, well abused, loved and used text book from culinary school. I preferred to purchase the original edition so that I did not have to re formulate all the high altitude adjustments I have made with the formulas. I admit that theory and aspects of baking evolve and change over time, with introduction of new gadgets and modified ingredients, as the following editions of this book attest to. But for me, this text and its theoretical aspects, and unique layout for the baking formulas, remain true and applicable today. This is not your day to day home bakers book. This is full scale, bakery use formulas.

I use this book on a regular basis. It has taught me a lot and helped me improve my baking. One thing I have noticed, however, is that the ratios aren't always correct. There is also discrepancy between the U.S. measurements and the metric measurements.

No professional bakery should be without this comprehensive text. Especially valuable for small retail bakeries. Few small bakeries will be using more than half of the 700 recipes in this book, but I doubt there are many successful bakers who can continue if they don't at least consult this book when developing new products for their customers. Wayne Gisslen is one of those few experts than can explain his or her specialty in public and in print. Whether you want to find good commercial recipes or merely want to understand the fundamentals of good baking, you will find the text to make you a better baker. Home bakers be forewarned, though, scaling of recipes requires care and experimentation before one merely uses simply conversions as the taste changes dramatically when different quantities are used. Home bakers can benefit from this book, but only if they use wisdom in scaling down.

I used this in culinary school and always found the recipes easy to follow except the buttercream recipes. I didnt care for but i ended up buying a replacement but its my go to book

My wife (for whom I bought this) says: Its pretty good for a text book. Dont expect to learn everything from it - and a small number of the recipes simply don't turn out well. Other than being overpriced like most textbooks, this is pretty good. She may end up keeping it instead of reselling it.

This book is awesome if you want to know or learn how to bake or become a professional baker. It explains everything from history of baking, equipments, ingredients, baking measurement until baking popular baked products. Sometimes, you may find it a little bit different from the real baking world, it depends on what or where you learn from like recipes or formulas. The baker's percentage may be a little difficult to understand. So, this book is overall recommended and a must to start becoming a professional baker.

I like it. Plenty of technical information and fills in the blanks about the 'why' for anything I question that other sources may jot answer. I like the history tidbits given, and the recipes are pretty decent as well. I bought this used for a baking class. We use it every day.

The new edition of Wayne Gisslen's Professional Baking is a make-over, and a good one.

Obviously pointed towards the advanced amateur more than previous editions, Gisslen's book gives step-by-step instructions that never fail to produce good product. In older editions, the formulae were professionally scaled, making small batches difficult to produce but not impossible. The new edition starts with small batches, and then provides the large batches in the back. I have to say this new edition is an improvement, with big bright pictures, interesting and complex formulae, and down-to-earth instructions most people can handle. If you buy only one baking book, I think this should be the one.

[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) Professional Baking 6e with Professional Baking Method Card Package Set 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) Step-by-Step Medical Coding 2017 Edition - Text, Workbook, 2017 ICD-10-CM for Physicians Professional Edition, 2017 HCPCS Professional Edition and AMA 2017 CPT Professional Edition Package, 1e 2016 ICD-10-CM Physician Professional Edition (Spiral bound), 2016 HCPCS Professional Edition and AMA 2016 CPT Professional Edition Package, 1e Essential Jazz (with CourseMate Printed Access Card and Download Card for 2-CD Set Printed Access Card) Package: Loose Leaf Version for Environmental Science with Connect Access Card with LearnSmart Access Card Business Communication: Polishing Your Professional Presence Plus MyBCommLab with Pearson eText -- Access Card Package (3rd Edition) 2017 ICD-10-CM Hospital Professional Edition (Spiral bound) and 2017 ICD-10-PCS Professional Edition Package, 1e 2014 ICD-10-CM Draft Edition, 2014 ICD-10-PCS Draft Edition, 2014 HCPCS Professional Edition and CPT 2014 Professional Edition Package, 1e Alfred's Beginning Drumset Method: Learn How to Play Drumset with this Innovative Method (Alfred's Drumset Method) Easy Songs for Mandolin: Supplementary Songbook to the Hal Leonard Mandolin Method (Hal Leonard Mandolin Method: Supplement to Any Mandolin Method) Guitar for Kids Method & Songbook: Hal Leonard Guitar Method Bk/online audio (Hal Leonard Guitar Method (Songbooks)) Credit Card Protection: Shopping Online, Credit Card Fraud Protection, Credit Card Insurance CARD THROUGH

HANDKERCHIEF - A Classic Magic Trick with a Borrowed Handkerchief: A Magic Trick Tutorial that explains how a freely chosen playing card passes ... a borrowed hanky (Magic Card Tricks Book 6)
Tarot Card Meanings: The 72 Hour Crash Course And Absolute Beginner's Guide to Tarot Card Reading (Tarot Card Meanings, Tarot Cards, Fortune Telling, Wicca) Drums from Day One: A Completely New Method for Beginners: Drum Set/Method Almond: Coconut: Almond Flour & Coconut Flour - Gluten Free Cookbook for Paleo Diet, Celiac Diet & Wheat Free Diet (paleo baking, paleo beginners, wheat ... baking recipes, gluten free diet cookbook)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)