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Baking 5th Edition

*Professional  
Baking 5th  
Edition*

Wayne Gisslen's  
Professional Baking,  
long the standard  
for bakers learning  
their craft,  
illuminates the art  
and science of  
baking with

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unmatched

comprehensiveness  
and clarity. Packed  
with close to 900  
recipes, this Fifth  
Edition continues to  
cover the basics of  
bread and cake  
making while also  
presenting higher-  
level techniques  
such as pastry,  
chocolate, and

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sugar work.

Balancing theory  
and practice,  
Professional Baking  
gives you the  
understanding and  
fundamental skills  
you need to  
progress and  
develop in a  
successful baking  
career.

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*Page 3/159*

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BakingWiley

NEW YORK TIMES

BESTSELLER • A

collection of over

110 recipes for

sweets, baked

goods, and

confections from

superstar chef

Yotam Ottolenghi,

thoroughly tested

and updated. Yotam

Ottolenghi is widely

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beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started

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out his cooking career as a pastry chef. Sweet is entirely filled with delicious baked goods, desserts, and confections starring Ottolenghi's signature flavor profiles and ingredients including fig, rose petal, saffron, orange

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blossom, star anise, pistachio, almond, cardamom, and cinnamon. A baker's dream, Sweet features simple treats such as Chocolate, Banana, and Pecan cookies and Rosemary Olive Oil Orange Cake, alongside recipes for showstopping

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confections such as  
Cinnamon Pavlova  
with Praline Cream  
and Fresh Figs and  
Flourless Chocolate  
Layer Cake with  
Coffee, Walnut, and  
Rosewater. • Finalist  
for the 2018 James  
Beard Foundation  
Book Awards for  
"Baking and  
Desserts" and



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"Photography"  
categories • Finalist  
for the 2018  
International  
Association of  
Culinary  
Professionals  
(IACP) Cookbook  
Award for "Baking"  
category  
This is the best  
selling  
undergraduate food

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preparation

textbook. It has a long standing reputation for being comprehensive, yet easy for students to understand and follow.

Teen Baking

Bootcamp

How To Write a

Paper

Advanced

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Professional  
Cooking, College  
Edition  
Baking and Pastry  
The Art and Craft of  
the Cold Kitchen  
On Baking (Update)  
The leading guide  
to the professional  
kitchen's cold food  
station, now fully  
revised and  
updated Garde

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Manger: The Art and Craft of the Cold Kitchen has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the

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most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods

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has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-

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new to this edition. Knowledge of garde manger is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger

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includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes. This comprehensive guide includes detailed



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information on cold  
sauces and soups;  
salads;  
sandwiches; cured  
and smoked foods;  
sausages; terrines,  
pâtes, galantines,  
and roulades;  
cheese; appetizers  
and hors d'oeuvre;  
condiments,  
crackers, and  
pickles; and buffet  
development and

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presentation.

This much-awaited text provides a complete look at this specialized area in the culinary arts. Professional Garde Manger presents culinary students and professional working chefs with the comprehensive and visual

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coverage of everything they need to know to master the cold kitchen. This definitive new text on garde manger work provides step-by-step techniques and procedures covering over 450 recipes and more than 750 recipe variations for the

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garde manger chef. Illustrated with line drawings and more than 500 new photos, it covers topics ranging from simple salads to mousellines and charcuterie specialties to careers in the field. Same proven pedagogical features and easy-

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to-follow recipe layout as Professional Cooking and Professional Baking, including chapter pre-requisites and objectives and key terms. Focus on teaching and mastering skills necessary to be successful as a

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garde manger chef,  
with reinforcement  
in practicing  
recipes provided.

Sidebars  
throughout the text  
present special  
topics, including  
The History of...  
and The Science  
of... boxes, which  
add interesting  
insight and detail  
Over 500 new

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photographs  
illustrate by step-  
by-step processes  
and techniques and  
beautifully  
presented finished  
dishes More than  
450 new recipes  
and over 750  
recipe variations  
combine to offer  
the most  
comprehensive  
selection of recipes

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encompassing  
numerous styles  
and techniques  
available Plating  
blueprint diagrams  
accompany many  
finished dish  
recipes show how  
the final  
presentation is  
built Thoroughly  
revised and  
updated, Wiley Culi  
narE-Companion™



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Recipe

Management  
Software now  
includes video clips  
demonstrating  
basic skills for use  
as prework or  
review, and  
contains all recipes  
from the book --  
and more!  
Up-to-date,  
advanced  
techniques for the

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professional pastry chef and serious home baker The Advanced Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book

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covers advanced material and--like chef Bo's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry, Fourth Edition (Wiley: 0-471-35925-4)--contains contemporary information to meet the needs of today's pastry

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kitchen. This volume contains nearly 500 recipes, which emphasize the techniques and presentations offered in top restaurants and bakeshops today. Topics covered in depth include decorated cakes, modernist desserts, wedding

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cakes and holiday favorites, sugar work, marzipan figures, and chocolate decorations.

Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid color photographs

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bring finished dishes to life. Bo Friberg (Greenbrae, CA) is a Certified Master Pastry Chef and Executive Pastry Chef at the San Diego Culinary Institute. He has more than forty years of experience in the industry and has received numerous awards

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and honors for his work.

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs.

Exquisite

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photographs are  
throughout to  
further inspire  
learners and  
professionals of the  
unlimited potential  
of the craft.

Advanced Bread  
and Pastry  
provides in depth  
information and  
troubleshooting  
strategies for  
addressing the



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complex

techniques of the  
advanced level of  
bread and pastry  
arts. Important

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Purchasing 6th  
Edition, Nutrition  
6th Edition,

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Supervision 5th  
Edition, and  
Professional Baking  
4th Edition SET  
Fundamentals of  
Baking and Pastry  
Study Guide to  
Accompany  
Professional Baking  
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the printed book and  
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supplements that may come packaged with the bound book. 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

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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

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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

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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

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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



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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

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apply them within the context of baking.

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Crucial formulas for baking success--an

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updated edition of the classic reference

What do virtually all breads and desserts have in common?

They rely on baking formulas, the building block "recipes" that every serious baker must master. For example, behind every tempting napoleon lies a formula for classic

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puff pastry, while a truly heavenly chocolate brownie cannot exist without the knowledge of how to temper chocolate. Compiled by a veteran instructor at The Culinary Institute of America, this authoritative reference contains 200 completely up-to-date formulas using

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essential ingredients found in today's pastry kitchens. From American Pie Dough and Pâté Brisée to Pastry Cream and Crème Anglaise, these recipes are written in small- and large-yield versions to accommodate the needs of the serious home baker as well as the pastry chef.

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Put Flavor First with 60 Easy, Stylish Cakes Unlock a whole new world of flavor with Benjamina Ebuehi's signature cakes. Inspired by her journey to The Great British Bake Off and beyond, Benjamina's groundbreaking recipes put flavor at the forefront by letting the star

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ingredients—toasted nuts, fragrant spices, bold herbs and ripe fruit—do all the work. Creations like Plum & Black Pepper Cake, Masala-Chai Carrot Cake and Caramelized Plantain Upside-Down Cake are as impressive as they are simple. Beautiful, minimal finishing touches



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make a big impact, highlighting the exciting ingredients within. These irresistible treats will amaze your friends and family as easily as they will spice up your week. Full of beautiful, of-the-moment cakes with unforgettable flavors, The New Way to Cake brings out the

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best baker in  
everyone.

An updated travel  
guide recommends  
more than 450  
restaurants, cafes, tea  
shops, wine bars,  
markets, pasta shops,  
bakeries, cheese  
shops, and  
kitchenware stores in  
Paris and includes  
fifty French recipes  
and an expanded

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glossary. Original.

Tour.

The ultimate expert  
guide, with more than  
200 recipes and step-  
by-step techniques  
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Mastering the Art and  
Craft, Second Edition  
IM

El arte y la ciencia de  
la cocina / The Art  
and Science of  
Cooking

The Art and Science  
of Baking

A Textbook of  
Culinary

Fundamentals

The new edition of  
this superb

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reference contains  
additional  
information on such  
management issues  
as cost control,  
waste control,  
inventory, and  
pricing strategies,  
and covers such  
new topics as  
environmental  
impact and  
professional

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behavior. New chapters feature vegetarian recipes, international cuisine, and sandwiches.

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Técnicas  
rompedoras  
utilizadas por los  
mejores chefs del  
mundo "El libro más  
importante en las  
artes culinarias  
desde Escoffier."

--Tim Zagat Una  
revolución está en  
marcha en el arte

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de la cocina. Al igual que el impresionismo francés rompió con siglos de tradición artística, en los últimos años la cocina modernista ha franqueado los límites de las artes culinarias. Tomando prestadas técnicas de laboratorio, los



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chefs de santuarios  
gastronómicos  
mundialmente  
reconocidos, como  
elBulli, The Fat  
Duck, Alinea y  
wd50, han abierto  
sus cocinas a la  
ciencia y a la  
innovación  
tecnológica  
incorporando estos  
campos de

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conocimiento al  
genio creativo de la  
elaboración de  
alimentos. En  
Modernist Cuisine:  
El arte y la ciencia  
de la cocina, Nathan  
Myhrvold, Chris  
Young y Maxime  
Bilet --científicos,  
creadores y  
reconocidos  
cocineros-- revelan

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a lo largo de estos seis volúmenes, de 2.440 páginas en total, unas técnicas culinarias que se inspiran en la ciencia y van de lo insospechado a lo sublime. Las 20 personas que componen el equipo de The Cooking Lab han conseguido

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nuevos y

asombrosos

sabores y texturas

con utensilios como

el baño María, los

homogeneizadores

y las centrífugas e

ingredientes como

los hidrocoloides,

los emulsionantes y

las enzimas.

Modernist Cuisine

es una obra

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destinada a  
reinventar la cocina.  
¿Cómo se hace una  
tortilla ligera y tierna  
por fuera pero  
sabrosa y cremosa  
por dentro? ¿O  
patatas fritas  
esponjosas por  
dentro y crujientes  
por fuera?  
Imagínese poder  
envolver un mejillón

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con una esfera de gelatina de su propio jugo, dulce y salado a la vez. O preparar una mantequilla solo a base de pistachos, fina y homogénea. Modernist Cuisine explica todas estas técnicas y le guía paso a paso con ilustraciones. La

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ciencia y la  
tecnología de la  
gastronomía cobran  
vida en miles de  
fotografías y  
diagramas  
originales. Las  
técnicas fotográficas  
más novedosas e  
impresionantes  
permiten al lector  
introducirse en los  
alimentos para ver

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toda la cocina en acción, desde las fibras microscópicas de un trozo de carne hasta la sección transversal de una barbacoa Weber. La experiencia de comer y cocinar bajo una perspectiva completamente



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nueva. Una muestra de lo que va a descubrir: Por qué sumergir los alimentos en agua helada no detiene el proceso de cocción  
Cuándo cocer en agua es más rápido que al vapor Por qué subir la parrilla no reduce el calor  
Por qué el horneado

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es principalmente un proceso de secado Por qué los alimentos fritos se doran mejor y saben más si el aceite se ha utilizado previamente Cómo pueden las modernas técnicas de cocina conseguir resultados perfectos sin el tiempo exacto

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o la buena suerte  
que requieren los  
métodos  
tradicionales Incluye  
aspectos cruciales  
como: Los  
sorprendentes  
principios científicos  
que encierran los  
métodos  
tradicionales de  
preparación de los  
alimentos, como

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asar, ahumar y  
saltear La guía más  
completa publicada  
hasta la fecha sobre  
la cocina al vacío,  
con las mejores  
opciones para  
baños María,  
materiales de  
envasado y equipos  
de sellado,  
estrategias de  
cocción y consejos

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para solucionar  
problemas Más de  
250 páginas sobre  
carnes, pescados y  
marisco y 130  
páginas sobre  
frutas, verduras y  
cereales, incluidas  
cientos de recetas  
paramétricas y  
técnicas paso a  
paso Extensos  
capítulos que

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explican cómo  
obtener conseguir  
resultados  
increíbles utilizando  
modernos  
espesantes, geles,  
emulsiones y  
espumas, incluidas  
recetas de muestra  
y muchas fórmulas  
Más de 300 páginas  
de nuevas recetas  
con presentaciones

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listas para servirse  
en restaurantes de  
alta cocina, además  
de recetas  
adaptadas de  
grandes chefs como  
Grant Achatz,  
Ferran Adrià,  
Heston Blumenthal,  
David Chang, Wylie  
Dufresne y David  
Kinch, entre otros  
Volumen 1: Historia

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y fundamentos

Volumen 2:

Técnicas y  
equipamiento

Volumen 3:

Animales y plantas

Volumen 4:

Ingredientes y  
preparaciones

Volumen 5: Recetas  
listas para servir

Volumen 6: Manual  
de cocina, impreso



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en papel resistente  
al agua, con recetas  
de ejemplo y  
exhaustivas tablas  
de referencia  
Practical Baking  
covers the entire  
field of practical  
bakery foods  
production and  
pastry making,  
bringing students up  
to speed on the

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latest bakery  
developments, and  
emphasizing the  
production of  
international yeast-  
raised bakery  
products and new  
practices in speed-  
up production.

Baker's Manual  
On Cooking  
Cooking for Geeks  
Professional Baking

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Professional  
Cooking for  
Canadian Chefs' 7th  
Edition with  
Professional Baking  
5th Edition  
Canadian and Pro  
Baking Methods  
Cards 4Pkg Set  
Understanding  
Baking  
Takes students as

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well as lovers of food preparation beyond the basics to more complex recipes, subtler preparation and plating techniques. It includes both color and black and white photographs to

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illustrate

concepts.

Following two introductory chapters which detail the development of modern cookery, modern cooking styles, mise en place, finishing, and presentation,

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it goes on to cover  
sauces; soups; first  
courses; fish and  
other seafood;  
poultry and  
feathered game;  
beef, lamb, pork  
and veal; variety  
meats, sausages  
and game;  
vegetables; and  
cold foods.

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Recipes are given  
in two  
quantities--4 and  
16 portions.

Presents recipes  
ranging in  
difficulty with the  
science and techn  
ology-minded  
cook in mind,  
providing the  
science behind

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cooking, the  
physiology of  
taste, and the  
techniques of  
molecular  
gastronomy.

This concise  
paperback is one  
of the best known  
guides to writing  
a paper for  
publication in



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biomedical  
journals. Its straight  
forward format  
– a chapter  
covering each of  
part of the  
structured abstract  
– makes it  
relevant and easy  
to use for any  
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writer. How to

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addresses the  
mechanics  
of submission,  
including  
electronic  
submission, and  
how  
publishers handle  
papers, writing  
letters to journals  
abstracts for

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scientific meetings  
, and assessing  
papers. This new  
edition also covers  
how to write a  
book review and  
updated chapters  
on ethics, electron  
ic publication and  
submission, and  
the movement for  
open access.

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Attractively  
designed and  
extensively  
illustrated with  
color  
photographs, line  
drawings, charts,  
and sidebars, this  
contemporary  
introduction to  
cooking and food  
preparation

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focuses on  
information that is  
relevant to today's  
aspiring chef.

Comprehensive  
and well-written,  
it emphasizes an  
understanding of  
cooking  
fundamentals,  
explores the  
preparation of

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fresh ingredients, and provides information on other relevant topics, such as food history and food science. This introduction to cooking outlines professionalism, food safety and sanitation,

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nutrition, recipes  
and menus, tools  
and equipment,  
knife skills,  
kitchen staples,  
dairy products,  
principles of meat,  
fish and vegetable  
cookery, garde  
manger, baking,  
and presentation.  
Exciting, new

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features to this updated edition include: \*Healthy Cooking chapter (Chapter 23) combines materials on basic nutrition (Chapter 3 in On Cooking, 4th edition), healthy cooking techniques and



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cooking for special diets such as vegetarian diets or allergic diets. \*Over 250 new photographs emphasize procedural aspects of cooking. Virtually all recipes are now illustrated with ph

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otographs. \*Updated  
ed concept  
changes to meet  
the Food Code  
revision (Chapter  
20) \*Fresh design,  
including over 300  
new photographs  
and line drawings  
Content updates  
to reflect current  
trends in the

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Culinary Arts This book is an excellent reference for Chefs, Restaurant Managers and others in the food service industry. Practical Baking Professional Cooking for Canadian Chefs

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A Textbook of  
Baking and Pastry  
Fundamentals  
The New  
Professional Chef

The Complete  
Baking Book for  
Young Chefs

*The essential-  
and accessible-  
guide to the*

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science of  
baking Baking is  
as much a  
science as an  
art. That's why,  
in addition to  
mastering basic  
techniques and  
recipes, every  
baker must also  
learn about the  
science that  
underlies the  
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