



About Professional Baking

By Gail D. Sokol

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About Professional Baking provides a unique presentation of the principles of baking for the beginning student entering a college level culinary program. The text is designed to include the principles of science that are applicable to baking, thereby providing students with a strong foundation of knowledge to work with. Each of the 22 chapters covers one or a group of related concepts and contains introductory narrative and background information; an exemplary recipe; and a series of culinary lessons. Additional recipes are presented in each chapter, and a step-by-step, full-color series of photos accompanies each culinary lesson. The special features of this text include discussions of science-related topics; pastry history; Lessons Demonstrated boxes, which highlight important principles in each chapter; Professional Profiles that highlight important culinary figures; and numerous tables, charts, and photographs designed to explain the principles in recipes. The unique presentation of material, the author's accessible writing style, the culinary lessons, and the numerous recipes provided make this text the most appropriate baking text available for today's culinary student.

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Editorial Review

Review

Very good material. Author has a good understanding and ability to communicate that understanding of the scientific aspects of Baking to reader.

About the Author

Gail D. Sokol, a Certified Culinarian, is an Adjunct Instructor and Director of the Children's Baking Program through the Continuing Education Department at Schenectady County Community College.

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