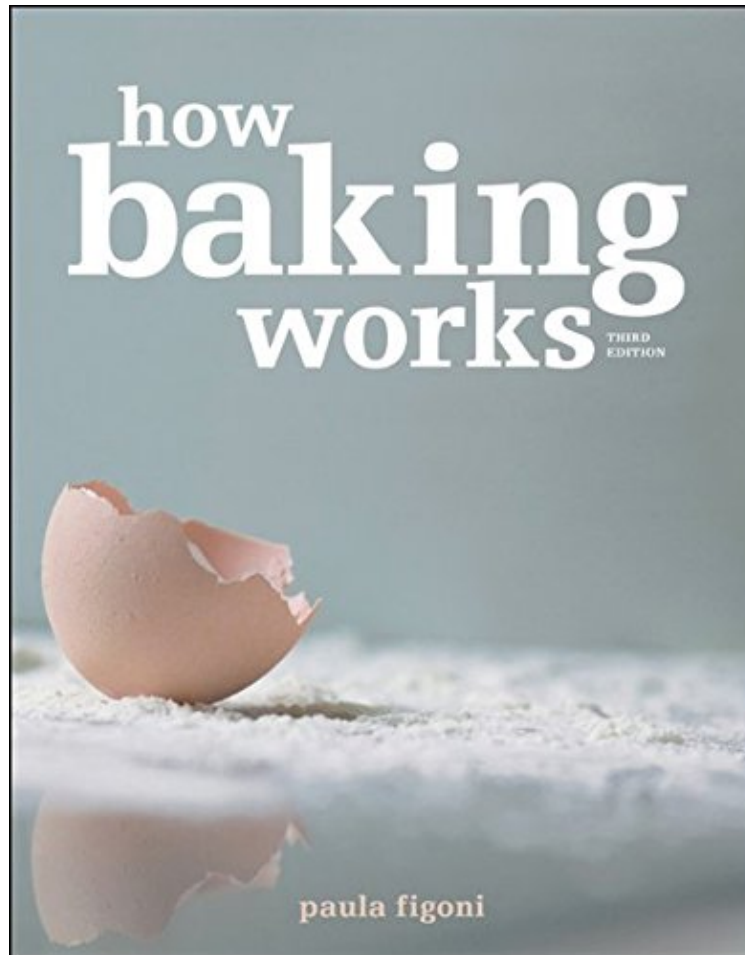


(Free) How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.

## How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.

*Paula Figoni*

*DOC | \*audiobook | ebooks | Download PDF | ePub*



DOWNLOAD



READ ONLINE

#27152 in Books Wiley PublishersModel: #N/A 2010-11-09Original language:EnglishPDF # 1 10.70 x 1.00 x 8.40l, 2.64 #File Name: 0470392673516 pagesHow Baking Works Exploring the Fundamentals of Baking Science | File size: 74.Mb

**Paula Figoni : How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.** before purchasing it in order to gage whether or not it would be worth my time, and all praised How Baking Works: Exploring the Fundamentals of Baking Science, 3rd edition.:

0 of 0 people found the following review helpful. Cooking class is in session.By hope4usI didn't know that this was more of a text book for a culinary course. I love science and love baking. This suits me just fine.0 of 0 people found the following review helpful. E-textbook looks greatBy RHPurchased the e-textbook: layout looks great on my kindle and on the computer. Will be great for when I take a science class abroad so I don't have to drag around a heavy textbook, without compromising the convenience of the original page numbers!3 of 3 people found the following review helpful. Explains Baking as What It Is: Chemistry.By Steve PipengerWow, just wow. This is more than a

recipe book. This is more than a book that talks about baking. It tells you what types of pans do what, what kinds of ingredients do what and explains baking in a way that describes what it is...chemistry. I'm looking forward to creating my own baked goods recipes.

An up-to-date, comprehensive guide to understanding and applying food science to the bakeshop. The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, *How Baking Works, Third Edition* includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, *How Baking Works, Third Edition* offers an unrivaled hands-on learning experience.

From the Back CoverAn up-to-date, comprehensive guide to understanding and applying food science to the bakeshop The essence of baking is chemistry, and anyone who wants to be a master pastry chef must understand the principles and science that make baking work. This book explains the whys and hows of every chemical reaction, essential ingredient, and technique, revealing the complex mysteries of bread loaves, pastries, and everything in between. Among other additions, *How Baking Works, Third Edition* includes an all-new chapter on baking for health and wellness, with detailed information on using whole grains, allergy-free baking, and reducing salt, sugar, and fat in a variety of baked goods. This detailed and informative guide features: An introduction to the major ingredient groups, including sweeteners, fats, milk, and leavening agents, and how each affects finished baked goods Practical exercises and experiments that vividly illustrate how different ingredients function Photographs and illustrations that show the science of baking at work End-of-chapter discussion and review questions that reinforce key concepts and test learning For both practicing and future bakers and pastry chefs, *How Baking Works, Third Edition* offers an unrivaled hands-on learning experience.  
About the AuthorPaula Figoni is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson Wales University in Providence, Rhode Island. She has more than ten years of experience in product development and food science at The Pillsbury Company and Ocean Spray Cranberries, Inc.