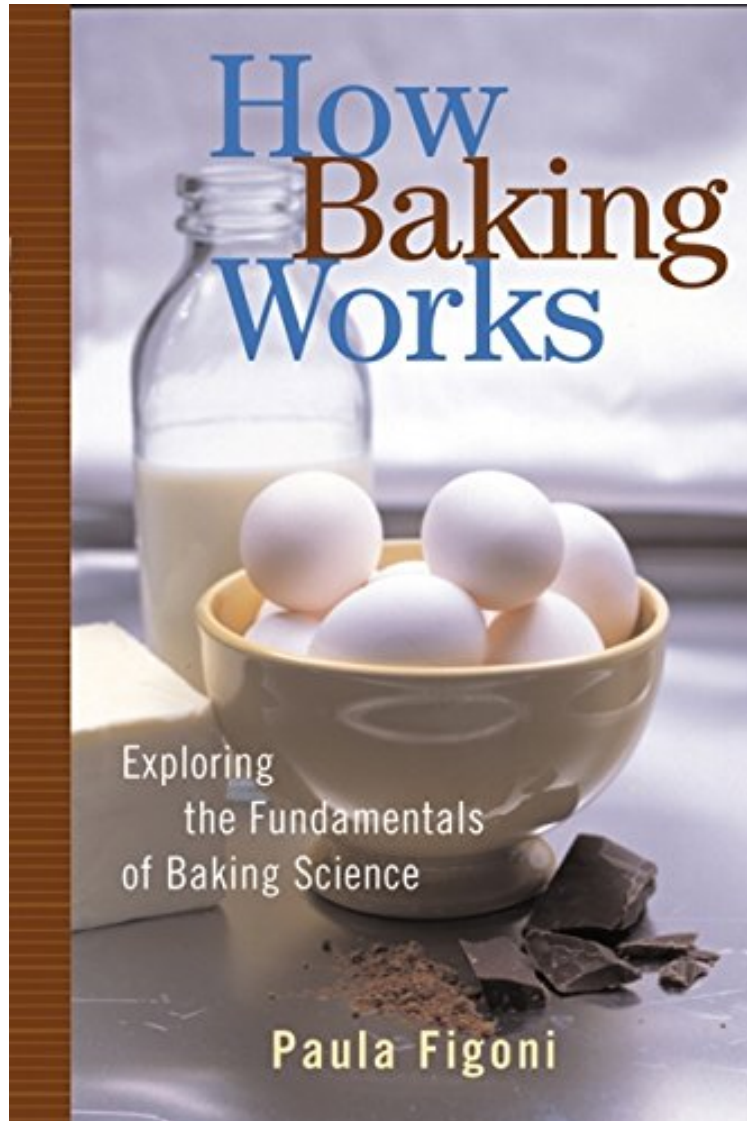


(Download) How Baking Works: Exploring the Fundamentals of Baking Science

How Baking Works: Exploring the Fundamentals of Baking Science

Paula I. Figoni

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

22 of 22 people found the following review helpful. Knowing Why Things Work By Book Lover When I first got this book, I thought, "Uh, oh. This is more than I want to know." Turns out, though, that I keep going back to the book because the ins and outs of baking are fascinating: why this works, why this doesn't, and when. The expected discussions include such things as which type of flour is best for a particular use. The more esoteric topics include, but

certainly aren't limited to, the physiology of taste, the factors that affect appearance of food, why milk is white and how bakers control the flavor of bread. Abounding in detail, this is a textbook for professional baking students or true baking enthusiasts. There are exercises and experiments at the end of each chapter not only designed to teach methodology, but also to help you evaluate your success. Case in point: rolled sugar cookies. A single recipe, detailed procedures, and tips to assess the quality and feel of the dough as you mix it and the consistency of each batch depending on the type of flour used, and the sensory characteristics of the baked cookies will awaken you to the feel and smell of ingredients as you combine them, making baking simultaneously an adventure in kitchen chemistry and a physically and sensually engaging experience. If the chemistry of cooking and the idea of being intimately involved with your baking appeal, you'll enjoy this book and probably will learn more from it than you would imagine. Happy baking.

1 of 1 people found the following review helpful. Great and SO EASY By J. M. M. Easy to understand. Makes a lot of the baking things I do understandable. "So THAT'S why grandma did it that way!" It also helps me to figure out how to fix recipes too. Some baking recipes can be expensive experiments when you've made a mistake. It's nice to know how to fix things or at least attempt to. This is a textbook, for a class. But it's simple to read, nice small parts to easily comprehend the material. It's not a page turner. It's not especially interesting unless you like this specific topic. It will read like a text book. NOT a cookbook. NOT a story or novel or non-fiction type essay.

0 of 0 people found the following review helpful. Best baking book I've ever owned By Customer I have thirteen books on baking and this is the most indispensable of all of them. Without the knowledge you'll gain from this book, you could make the same baking mistakes for years without knowing why something didn't work or what you can do to make it better. Don't buy other baking/recipe books until you've mastered the fundamental baking science you'll learn in "How Baking Works." It will save you hundreds of hours in averted disasters throughout your baking career. One other tip is to buy books on baking techniques (Wayne Gisslen's "Professional Baking" is a good foundation for techniques). Memorize all of those techniques before you try to perfect any recipe. Once you've committed the science and techniques to memory, go buy baking books that have all of your favorite recipes. They will taste and look better!

Accessible coverage of the science of baking Underlying the artistic considerations involved in baking is science, and no other text offers as in-depth coverage of the "whys" of baking as How Baking Works. By helping bakers and pastry chefs better understand the major ingredient groups and reactions ingredients undergo during basic baking techniques, this insightful book is an essential key to mastering skills, effectively adapting to today's quickly evolving trends, and understanding a wide array of ingredients from different cultures. In a clear, easy-to-understand format, How Baking Works explains how sweeteners, fats, leavening agents, and other ingredients work, as well as how to apply scientific knowledge to answer such questions as: By doubling the sugar in a pound cake, how does that affect the appearance, flavor, and texture of the end product? Each chapter concludes with helpful review exercises and lab experiments, making this book an engaging learning tool. Complete with dozens of informative illustrations, How Baking Works is a versatile instructional book for students in culinary and baking programs and professional bakers and pastry chefs.

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About the Author PAULA FIGONI is a food scientist and associate professor in the International Baking and Pastry Institute in the College of Culinary Arts at Johnson and Wales University in Providence, Rhode Island. She also has more than ten years of experience in product development and food science at The Pillsbury Company and Ocean Spray Cranberries, Inc.