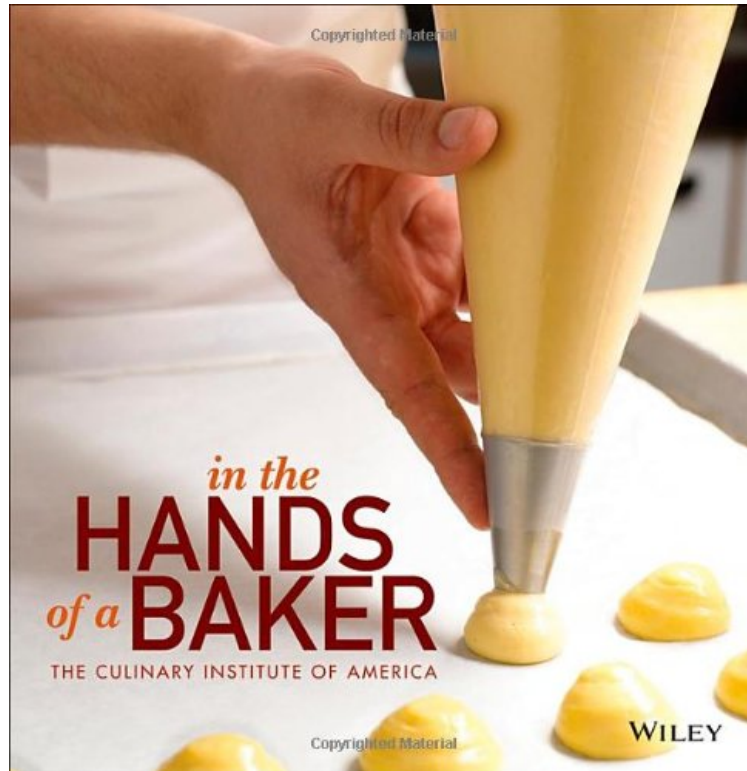


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## In the Hands of a Baker

*The Culinary Institute of America (CIA)*  
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#1518497 in Books Wiley 2013-09-10Original language:EnglishPDF # 1 8.10 x .40 x 7.90l, .78 #File Name: 0470587857170 pages | File size: 32.Mb

**The Culinary Institute of America (CIA) : In the Hands of a Baker** before purchasing it in order to gage whether or not it would be worth my time, and all praised In the Hands of a Baker:

0 of 0 people found the following review helpful. Very good.By CustomerVery informative for a person wanting to understand baking and terminology.0 of 1 people found the following review helpful. Might be my Baking TextbookBy M. M. FrenchI am a new Pastry instructor. This is an excellent and brief book for my students. I'll consider it for my next class.0 of 3 people found the following review helpful. Not enough information for the priceBy Nadia MinnitiI thought this was going to be some awesome textbook on pastry and baking. Instead, it contains information that is easily available on the internet for free.

A must-have guide for successful bakery and pastry operations In the Hands of a Baker from The Culinary Institute of America helps bakers and pastry chefs identify, understand, and utilize the tools and equipment needed for successful professional baking. This indispensable book provides in-depth information on how to choose the best equipment for any baking jobmdash;from scaling and measuring tools to cutting and confectionery tools, and from small appliances to bakeware and beyondmdash;along with proper techniques for handling and maintaining that equipment. The text also covers basic and specialized tools for every area of expertise in the craft, including baking bread, making chocolates and candies, and creating cakes and pastries. Chapters range from organizing a station to understanding the

differences between home and professional equipment. This valuable resource also features step-by-step instructions with supporting photography and illustrations throughout; all in one affordable package. A perfect pastry kitchen companion, this title provides guidance on purchasing the correct equipment, organizing a workstation, and proper care and cleaning of all types of baking tools