

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition)

By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme

Download now

Read Online ➔

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme

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 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 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 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 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 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 apply them within the context of baking.

NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404.

MyCulinaryLab should only be purchased when required by an instructor.

 [**Download** On Baking \(Update\): A Textbook of Baking and Pastr ...pdf](#)

 [**Read Online** On Baking \(Update\): A Textbook of Baking and Pas ...pdf](#)

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition)

By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme

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 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 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 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 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 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 apply them within the context of baking.

NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404.

MyCulinaryLab should only be purchased when required by an instructor.

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme Bibliography

- Sales Rank: #361001 in Books
- Published on: 2015-01-16
- Original language: English
- Number of items: 1
- Dimensions: 10.90" h x 1.30" w x 9.30" l, .0 pounds

- Binding: Hardcover
- 864 pages

 [Download On Baking \(Update\): A Textbook of Baking and Pastr ...pdf](#)

 [Read Online On Baking \(Update\): A Textbook of Baking and Pas ...pdf](#)

Download and Read Free Online On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme

Editorial Review

About the Author

Chef Sarah Labensky

Currently a professor of culinary arts at Woosong University's Sol International Culinary Arts School in Daejeon, Korea, Chef Sarah Labensky was previously Founding Director of the Culinary Arts Institute at Mississippi University for Women, as well as a professor of culinary arts at Scottsdale (Arizona) Community College. Chef Sarah has also owned restaurants in Columbus, MS and spent many years as a working pastry cook and caterer. She is co-author of *On Cooking: A Textbook of Culinary Fundamentals* (Pearson, 5/e update, 2014), *The Prentice Hall Essentials Dictionary of Culinary Arts* (Prentice Hall, 2007), and *Applied Math for Food Service* (Prentice Hall, 1997).

Chef Priscilla Martel

Priscilla Martel is a professional chef, educator and food writer with a special interest in artisan baking, the pastry arts and Mediterranean cuisines. She honed her cooking skills at Restaurant du Village, a country French restaurant opened in Chester, CT in 1979. Today, she operates All About Food, which holds several baking patents and collaborates with food manufacturers and restaurants to create innovative products, menus and marketing programs.

She is a visiting instructor at Boston University's certificate program in the culinary arts. She speaks to consumer and professional organizations about baking, almonds and healthy cooking. She is a contributing writer for Flavor and the Menu Magazine and the culinary director of American Almond Products Company, a leading baking-industry ingredient manufacturer. She is an active member of the International Association of Culinary Professionals, Bread Baker's Guild of America and the International Association of Foodservice Editors.

She is co-author of *On Cooking: A Textbook of Culinary Fundamentals* (Pearson, 5/e update, 2014) and *Math for Bakers* DVD.

Chef Eddy van Damme

Belgian-born pastry chef and confectioner, Eddy Van Damme is Professor in the Baking and Pastry Arts Program at Houston Community College. He studied at pastry school in Bruges and at PIVA in Antwerp, Belgium as well as in Paris at LeNôtre and Cacao Barry before coming to the United States over 20 years ago. Winner of 5 American Culinary Federation Gold Medals, Chef Van Damme consults to many companies including Imperial Sugar. He is host of popular and award-winning TV show *Bake It!*

Users Review

From reader reviews:

Ward Bishop:

Book is actually written, printed, or highlighted for everything. You can know everything you want by a e-book. Book has a different type. We all know that that book is important thing to bring us around the world. Next to that you can your reading ability was fluently. A guide On Baking (Update): A Textbook of Baking

and Pastry Fundamentals (3rd Edition) will make you to end up being smarter. You can feel far more confidence if you can know about everything. But some of you think that open or reading a book make you bored. It is not make you fun. Why they could be thought like that? Have you seeking best book or suitable book with you?

Patricia Thomas:

A lot of people always spent their free time to vacation or even go to the outside with them family or their friend. Do you know? Many a lot of people spent these people free time just watching TV, or perhaps playing video games all day long. In order to try to find a new activity that's look different you can read any book. It is really fun for yourself. If you enjoy the book you read you can spent all day long to reading a guide. The book On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) it is very good to read. There are a lot of those who recommended this book. They were enjoying reading this book. In case you did not have enough space bringing this book you can buy often the e-book. You can m0ore effortlessly to read this book from your smart phone. The price is not to fund but this book offers high quality.

Randy Johnson:

Playing with family inside a park, coming to see the marine world or hanging out with good friends is thing that usually you have done when you have spare time, in that case why you don't try thing that really opposite from that. One activity that make you not experience tired but still relaxing, trilling like on roller coaster you already been ride on and with addition of information. Even you love On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition), you are able to enjoy both. It is excellent combination right, you still need to miss it? What kind of hang-out type is it? Oh come on its mind hangout folks. What? Still don't obtain it, oh come on its named reading friends.

Abigail Shelton:

In this era globalization it is important to someone to receive information. The information will make you to definitely understand the condition of the world. The healthiness of the world makes the information easier to share. You can find a lot of personal references to get information example: internet, classifieds, book, and soon. You can see that now, a lot of publisher in which print many kinds of book. The actual book that recommended to you personally is On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) this book consist a lot of the information of the condition of this world now. This book was represented how does the world has grown up. The terminology styles that writer value to explain it is easy to understand. The writer made some research when he makes this book. That is why this book suitable all of you.

Download and Read Online On Baking (Update): A Textbook of

**Baking and Pastry Fundamentals (3rd Edition) By Sarah R.
Labensky, Priscilla A. Martel, Eddy Van Damme #V6JGM5EZ0LD**

Read On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme for online ebook

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme books to read online.

Online On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme ebook PDF download

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme Doc

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme Mobipocket

On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) By Sarah R. Labensky, Priscilla A. Martel, Eddy Van Damme EPub