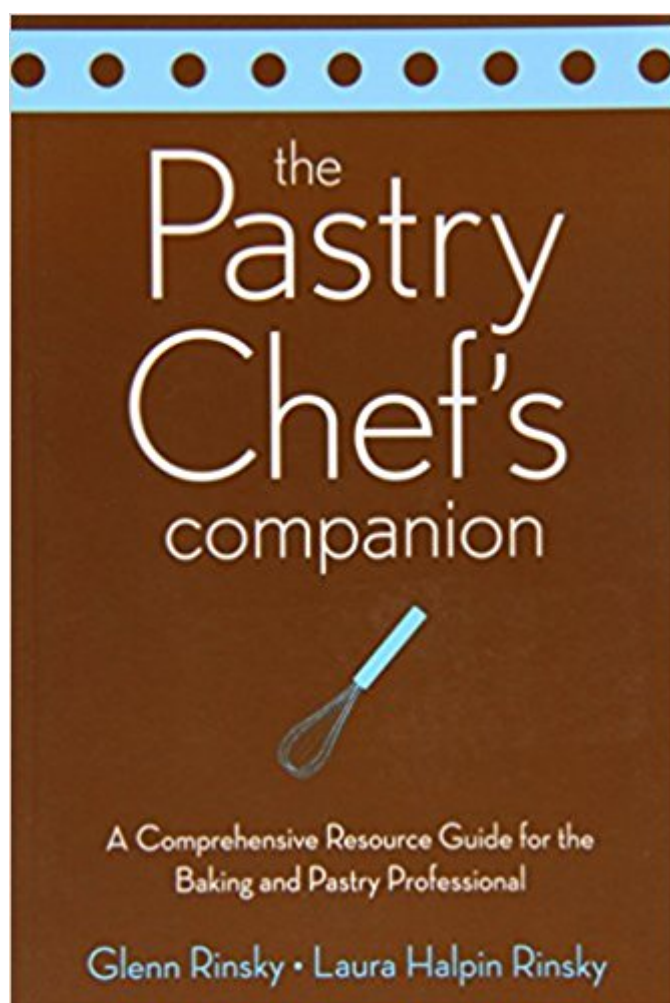


The book was found

The Pastry Chef's Companion: A Comprehensive Resource Guide For The Baking And Pastry Professional



Synopsis

With more than 4,800 terms and definitions from around the world plus ten appendices filled with helpful resources, The Pastry Chef's Companion combines the best features of a dictionary and an encyclopedia. In addition to the current terminology of every component of pastry, baking, and confectionary arts, this book provides important information about the origin and historical background of many of the terms. Moreover, it offers coverage of flavor trends, industry practices, key success factors, a resources list, illustrations, and phonetic pronunciations.

Book Information

Paperback: 384 pages

Publisher: Wiley; 1 edition (February 28, 2008)

Language: English

ISBN-10: 0470009551

ISBN-13: 978-0470009550

Product Dimensions: 6 x 0.9 x 8.9 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 62 customer reviews

Best Sellers Rank: #49,732 in Books (See Top 100 in Books) #13 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #18 in Books > Cookbooks, Food & Wine > Baking > Pastry #34 in Books > Cookbooks, Food & Wine > Professional Cooking

Customer Reviews

The A-to-Z Guide to Pastry, Baking, and Confectionary Arts Although there are many individual books on the subject of pastry, there has never been a single comprehensive resource . . . until now. With The Pastry Chef's Companion, baking and pastry enthusiasts and professionals alike no longer have to lose time searching for definitions, pronunciations, information, and resources. With more than 4,800 terms and definitions from around the world plus ten appendices filled with helpful resources, The Pastry Chef's Companion combines the best features of a dictionary and an encyclopedia. In addition to the current terminology of every component of pastry, baking, and confectionary arts, this book provides important information about the origin and historical background of many of the terms. Moreover, it offers: Classic and contemporary flavor trends that reflect today's pastry palette and industry practices Coverage of the key factors in the production of quality pastry products Listings of specialty vendors, professional organizations, and baking and pastry Web site resources Troubleshooting guide to fixing common baking and pastry problems

Illustrations of uncommon pastry products and equipment Phonetic pronunciations Whether you are a culinary student, professional, or simply a pastry enthusiast, The Pastry Chef's Companion is your one-stop resource for the world of pastry, baking, and confectionary arts.

Glenn Rinsky is a Certified Executive Chef (CEC), Certified Executive Pastry Chef (CEPC), and Certified Culinary Educator (CCE). A graduate of The Culinary Institute of America, he is Executive Chef-Instructor at Jefferson State Community College in Birmingham, Alabama. Laura Halpin Rinsky is a Certified Executive Pastry Chef (CEPC) and Certified Culinary Educator (CCE). A graduate of The Culinary Institute of America, she is currently designing and implementing a Hospitality and Culinary Arts Academy for Hewitt-Trussville High School in Trussville, Alabama.

I debated whether to keep or return this, but I may hang onto it for novelty reasons (I'm a word nerd). It's definitely not a must have. It's simply a glossary of pastry and food-related terms, that you'll likely never need to know. The guide section is nice, but I wish more thought would've gone into making it a bit more robust.

love the book....very helpful

Convenient little pastry dictionary. Has most information will ever need to know on the spot. Definitely proved itself to be a pastry chef's companion.

This is such a great book! I don't think I have ever read anything of this caliber before. So, there is really nothing to compare this book to. It matters not whether you are a pastry chef, chef or an eager-to-learn devotee of food, this book will give the guidance you need to further your knowledge! This is a reference of terms and definitions as well as the pronunciation of each. Fantastic book!

okay, good info.

Was recommended by a pastry chef of 30 years. A wealth of information. Very pleased with this!

Great little book that helps understand basic concepts

While I like that this book goes on to define lots of different baking elements I was hoping that it

would also provide more direction on when each item should be used and how it impacts the baked good. It only did this to a small degree. I really love the back of the book and the explanations on what went wrong. Overall, if you like to bake it's a really good book to keep on your shelf.

[Download to continue reading...](#)

Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More)
The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional
The Professional Pastry Chef: Fundamentals of Baking and Pastry, 4th Edition Amish Baking: 51 of The Best Amish Baking Recipes: Created by Expert Chef Who Lived Among The Amish (Amish Cooking, Amish Food, Amish Bread Recipes, Amish Bread, Amish Baking) A Jewish Baker's Pastry Secrets: Recipes from a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More
On Baking (Update): A Textbook of Baking and Pastry Fundamentals (3rd Edition) On Baking: A Textbook of Baking and Pastry Fundamentals (2nd Edition) Professional Baking 6e with Professional Baking Method Card Package Set Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Puff Pastry Cookbook: Top 50 Most Delicious Puff Pastry Recipes (Recipe Top 50's Book 79) PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) Study Guide to accompany Baking and Pastry: Mastering the Art and Craft Bake It, Don't Fake It!: A Pastry Chef Shares Her Secrets for Impressive (and Easy) From-Scratch Desserts (Rachael Ray Books) Baking and Pastry: Mastering the Art and Craft Fast Favorites Under Pressure: 4-Quart Pressure Cooker recipes and tips for fast and easy meals by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Air Fry Everything: Foolproof Recipes for Fried Favorites and Easy Fresh Ideas by Blue Jean Chef, Meredith Laurence (The Blue Jean Chef) Cooking with the Diabetic Chef: Expert Chef Chris Smith Shares His Secrets to Creating More Than 150 Simply Delicious Meals for Peop Professional and Occupational Licensure in the United States: An Annotated Bibliography and Professional Resource (Production Sourcebooks; 14) Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between).

Contact Us

DMCA

Privacy

FAQ & Help