



Professional Baking, 7th Edition

Wayne Gisslen

E-Book Rental (120 Days)	978-1-119-19532-0	September 2016	\$26.00
E-Book Rental (150 Days)	978-1-119-19532-0	September 2016	\$29.00
E-Book	978-1-119-19532-0	September 2016	\$96.00
Hardcover	978-1-119-14844-9	September 2016	\$120.95
WileyPLUS	ES81119148449		NaN
WileyPLUS			Available on WileyPLUS

DESCRIPTION

Professional Baking, 7th Edition is the latest release of the market leading title for the baking course. Focused on both understanding and performing, its goal is to provide students and working chefs with a solid theoretical and practical foundation in baking practices, including selection of ingredients, proper mixing and baking techniques, careful makeup and assembly, and skilled and imaginative decoration and presentation in a straight-forward, learner-friendly style.

ABOUT THE AUTHOR

WAYNE GISSLEN is the bestselling author of *Professional Cooking*, *Advanced Professional Cooking*, *Professional Baking*, and *The Chef's Art*, all from Wiley.

RELATED RESOURCES

Student

[View Student Companion Site](#)

Instructor

[View Instructor Companion Site](#)

NEW TO EDITION

- All sections are now clearly aligned with specifically articulated Learning Objectives. Formulas have also been incorporated into appropriate sections within the material.
 - The bread chapters have been completely reorganized for greater comprehension and alignment with current industry thinking. Artisan Breads has now been folded into the Breads chapters. Lean Yeast Doughs is now covered in two chapters.
 - Technique Videos in WileyPLUS Learning Space demonstrate proper and effective procedures and techniques.
 - Math Tutor Animations in WileyPLUS Learning Space provide support for learning all aspects of bakeshop math.
 - Includes a new section on planning and assembling tier cakes.
-

FEATURES

- All sections are now clearly aligned with specifically articulated Learning Objectives. Formulas have also been incorporated into appropriate sections within the material.
 - The bread chapters have been completely reorganized for greater comprehension and alignment with current industry thinking. Artisan Breads has now been folded into the Breads chapters. Lean Yeast Doughs is now covered in two chapters.
 - Technique Videos in WileyPLUS Learning Space demonstrate proper and effective procedures and techniques.
 - Math Tutor Animations in WileyPLUS Learning Space provide support for learning all aspects of bakeshop math.
 - Includes a new section on planning and assembling tier cakes.
-