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# Baking and Pastry: Mastering the Art and Craft 2nd Edition with Student Workbook Set

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**The Culinary Institute of America : Baking and Pastry: Mastering the Art and Craft 2nd Edition with Student Workbook Set** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Baking and Pastry: Mastering the Art and Craft 2nd Edition with Student Workbook Set:

113 of 114 people found the following review helpful. Not fit for real pastry chefs By Chefanie As an ACF certified chef who teaches pastry in culinary school, AVOID THIS BOOK. Some of the techniques are solid but there are enough serious problems with recipes that you don't want this one. This is the textbook issued to my students and I tried teaching out of it once but now we toss it aside. There are a few good recipes; the panna cotta, for example. My students also have great success with the chocolate soufflé. However, there are three major flaws with the pastry cream, which is inexcusable as pastry cream is one of the most basic pastry recipes. It's so bad that it should be

considered a crime against pastry. Also, don't even bother with the apple pie. Instead, I mostly teach from *Advanced Bread and Pastry* (also available on ). And for those of you who assume this must be a good book because it's used at the best culinary school in the US... the pastry instructors at the CIA don't even use this book. A student I mentored went to the CIA in Hyde Park and his instructor hated it, too. 2 of 2 people found the following review helpful. Very high level deliciousness. By Brainspigot This is a college level textbook. Not for silly hearted bakers. This is the real deal. Big book. Heavy. Thin, high quality pages. Small font print. Too much information for a casual baking experience. In the right hands deadly to loved ones' waistlines. 4 of 4 people found the following review helpful. Missing ingredients from recipes... Corrections coming forth ??? By Roger Seeton Are there corrections coming forth for missing information in recipes? Pg. 346, German Chocolate Brownies, the chocolate and amount is missing from the ingredients list.

*Baking and Pastry Mastering the Art and Craft 2nd Edition with Student Workbook Set* by The Culinary Institute of America. Published by John Wiley Sons, 2009, Binding: Hardcover

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