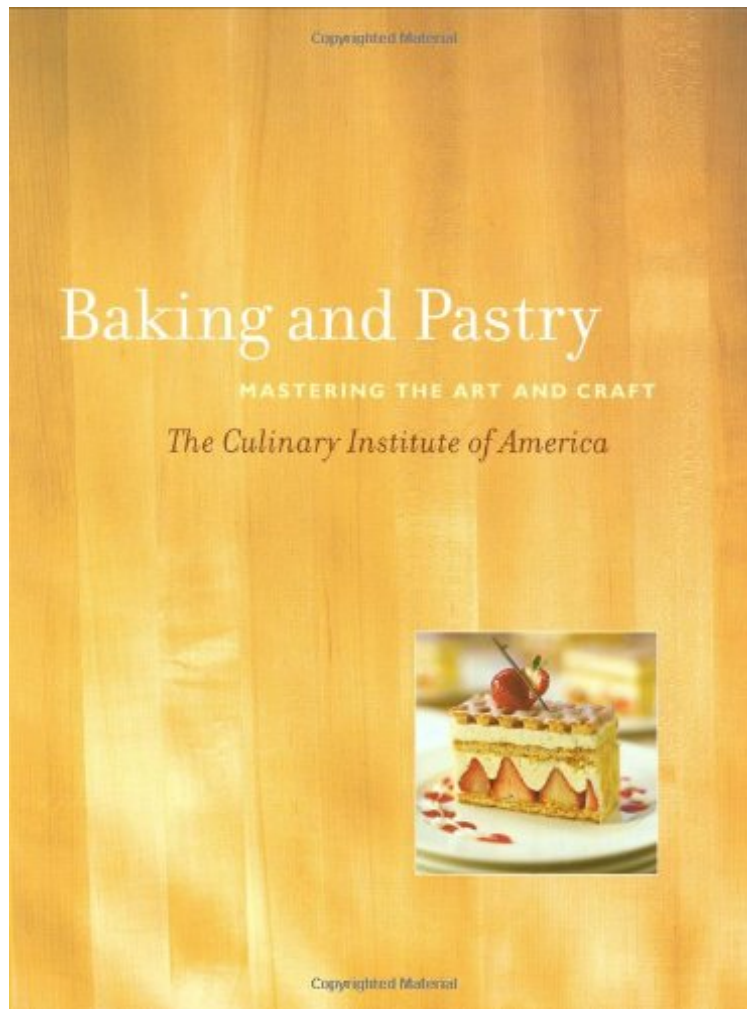


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## Baking and Pastry: Mastering the Art and Craft

*The Culinary Institute of America (CIA)*  
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#388551 in Books 2004-04-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 11.06 x 1.70 x 8.84l, #File Name: 0471443824880 pages | File size: 27.Mb

**The Culinary Institute of America (CIA) : Baking and Pastry: Mastering the Art and Craft** before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking and Pastry: Mastering the Art and Craft:

3 of 3 people found the following review helpful. Only for Professional BakersBy EMKI would rate this book very high if it was made clear that it's strictly for professional bakers baking in bulk. It's not for the home baker because the recipes are for volume production and that's why I'm giving it a lower rating. If you want to bake 25 pizzas or 12 loaves of breads this is the book for you. However, there are some recipes for making just one bread or cake, but to do it, the recipe calls for you to make 12 pounds of the dough first, and then use one pound of that dough to continue. I suppose you could freeze the remaining 11 pounds for future use. Very awkward and I don't think it's recommended.This book does give you lots of information, such as types of yeasts you can use, the fermentation

process, types of gelatin for glazing, etc. everything but everything is covered in great detail down to the reason for determining the internal temperature of the dough before fermentation and baking that I found interesting. I will not be able to use the recipes because I don't bake in bulk and was about to return the book but decided to keep it nevertheless because of the wealth of information involving the whole science and art of baking. 6 of 6 people found the following review helpful. Finally an explanation of why...By Jann Cure Finally an answer as to WHY ice cream/bread/pastry/etc. succeed or fail - on a scientific level. I agree with others, that if you are looking for a cookbook, this is NOT the one for you. But as an engineer/scientist, it speaks right to my heart, in a language that I understand. I have been through stacks of cookbooks looking for the SCIENCE/CHEMISTRY/PHYSICS of cooking with explanations-sometimes on a molecular level-that I can relate to! The idea of enzyme reactions, sugar concentration balance, proportions along side "recipes" is something not found in your typical, run of the mill cook book, but it is just what I have been searching for!!! 0 of 0 people found the following review helpful. Very informative. Recipes are in ounces. I havnt tried to convert them all yet. By LJ Truly informative with technical baking skills. Hope you have a scale or can convert ounces into cups because most of the recipient are large batches for cooking schools. Lots of great info though!

This insightful book presents 350 recipes, along with expert reviews of valuable techniques, for creating mouthwatering breads and desserts. The use of volume and metric measurements suit the needs of large operations, small bakeshops, home kitchens, and classrooms. More experienced bakers can find advanced tips about chocolate, confections, and wedding cakes, as well as the CIA's approach to plating and decorating desserts. Hundreds of full-color photographs introduce the baking ingredients, offer step-by-step guidance through important techniques, and feature finished products.

From Publishers Weekly Having attained a sort of unofficial status as the final arbiter in American cooking, the Culinary Institute of America (that other CIA) brings the proper authority to this encyclopedic work. Surely no single chef or restaurant team would be trusted to cover such a range of subjects, from yeast doughs, quick breads, pies and cookies to confections, decorations and wedding cakes. Unfortunately, this comprehensiveness is matched by a sense of style befitting an encyclopedia, or, perhaps more accurately, a textbook. Sections in the introduction on "dressing for safety" and "managing human resources" make it clear that the CIA (and Wiley) intend to sell more than a few copies to students and working chefs. The home cook who skips right to the recipes will sooner or later be frustrated by the professional quantities (the Old-Fashioned Pound Cake recipe produces six two-pound loaves) and measures (when was the last time you doled out your egg yolks by the ounce?). In the more complex recipes, frequent cross references on the ingredient list make it difficult to follow the process as a whole. With these caveats in mind, advanced home cooks will appreciate having this around as a master guidebook that defines the standard methods and fills in the gaps left by others. Libraries will find it useful behind the reference desk to handle tough questions, and bookstores might try marketing the book to local restaurateurs. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. Baking is certainly a "hot" profession right now: baking programs have waiting lists and pastry chefs at the best-known restaurants are gaining celebrity status. Based in Hyde Park, NY, the Culinary Institute of America (CIA) has developed this outstanding, comprehensive reference for students and professionals. Hundreds of pages are devoted to restaurant kitchen management chemical analysis of ingredients, safe handling and storage of products in a professional setting, and professional-scale equipment. There are tables for standard formulas, volume-to-weight conversion, calculating edible portions, and the like. The volume also contains 350 recipes, many of them classic breads and desserts, presented in a professional format that will be unfamiliar to most home cooks. Of similar excellence, *Baking Illustrated*, from the editors of *Cook Illustrated* magazine, is a much more user-friendly book for home bakers. Recommended for large collections or academic libraries that support programs in the culinary arts. —Mary Schlueter; Missouri River Regional Lib., Jefferson City, MO (*Library Journal*, May 1, 2004) Having attained a sort of unofficial status as the final arbiter in American cooking, the Culinary Institute of America (that other CIA) brings the proper authority to this encyclopedic work. Surely no single chef or restaurant team would be trusted to cover such a range of subjects, from yeast doughs, quick breads, pies and cookies to confections, decorations and wedding cakes. Unfortunately, this comprehensiveness is matched by a sense of style befitting an encyclopedia, or, perhaps more accurately, a textbook. Sections in the introduction on "dressing for safety" and "managing human resources" make it clear that the CIA (and Wiley) intend to sell more than a few copies to students and working chefs. The home cook who skips right to the recipes will sooner or later be frustrated by the professional quantities (the Old-Fashioned Pound Cake recipe produces six two-pound loaves) and measures (when was the last time you doled out your egg yolks by the ounce?). In the more complex recipes, frequent cross references on the ingredient list make it difficult to follow the process as a whole. With these caveats in mind, advanced home cooks will appreciate having this around as a master guidebook that defines the standard methods and fills in the gaps left by others. Libraries will find it useful behind the reference desk to handle tough questions, and bookstores might try marketing the book to local restaurateurs. (Mar.) (Publishers Weekly, March 29, 2004) From the Back Cover "[THE CULINARY INSTITUTE OF AMERICA] is the best culinary school in the world." —PAUL

BOCUSE "A MUST-HAVE BOOK for everyone's culinary library. Congratulations and thank you to The Culinary Institute of America for creating the ultimate baking and pastry reference." mdash;EMILY LUCHETTI Executive Pastry Chef, Farallon Restaurant "PASTRY CHEFS FINALLY HAVE the complete resource they need to achieve excellence in pastry and baking. I am inspired by this artistic work and believe every pastry chef and enthusiast will be as well." mdash;EWALD NOTTER Notter School of Pastry Arts "EVERY PASTRY CHEF HAS A REFERENCE BOOK he would save first in a fire. This is mine. All the fundamentals are here, but it is not a generic reprint of the past. There is a chef's secret twist in every recipe." mdash;BILL YOSSES Pastry Chef, Citarella Restaurant "The serious baker and confectioner will find an almost inexhaustible source of recipes. Well-thought-out explanations make it possible not only to achieve great results, but to learn in the process as well." mdash;ROBERT STEINBERG