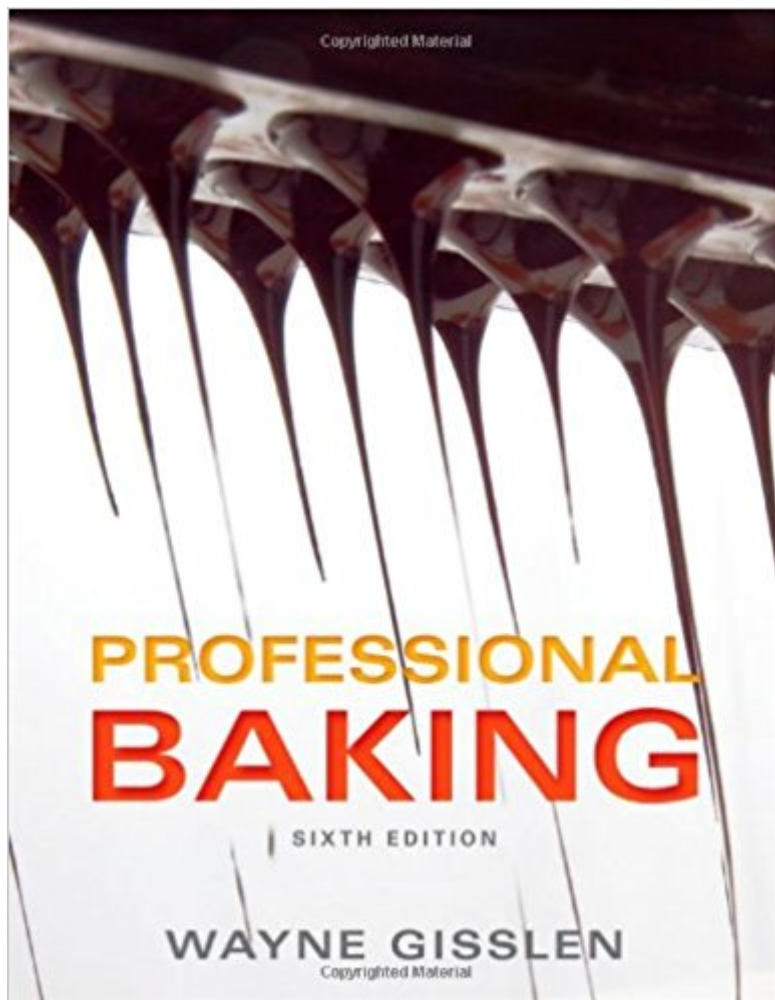




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Professional Baking



Synopsis

Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of readers with clear, detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen. The text continues to comprehensively cover baking basics while also offering enhanced coverage of higher-level techniques such as pastry, chocolate, and sugar work. Balancing theory and practice, Professional Baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career. Method cards not included with text.

Book Information

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Customer Reviews

Sample Recipes from Professional Baking Macarons Chocolate Tart Soda Bread

This review is written by the person I purchased the book for: This text/formula source book for bakery and bakers is a replacement for my original, well abused, loved and used text book from culinary school. I preferred to purchase the original edition so that I did not have to re formulate all the high altitude adjustments I have made with the formulas. I admit that theory and aspects of baking evolve and change over time, with introduction of new gadgets and modified ingredients, as the following editions of this book attest to. But for me, this text and its theoretical aspects, and unique layout for the baking formulas, remain true and applicable today. This is not your day to day home bakers book. This is full scale, bakery use formulas.

I use this book on a regular basis. It has taught me a lot and helped me improve my baking. One thing I have noticed, however, is that the ratios aren't always correct. There is also discrepancy between the U.S. measurements and the metric measurements.

No professional bakery should be without this comprehensive text. Especially valuable for small retail bakeries. Few small bakeries will be using more than half of the 700 recipes in this book, but I doubt there are many successful bakers who can continue if they don't at least consult this book when developing new products for their customers. Wayne Gisslen is one of those few experts than can explain his or her specialty in public and in print. Whether you want to find good commercial recipes or merely want to understand the fundamentals of good baking, you will find the text to make you a better baker. Home bakers be forewarned, though, scaling of recipes requires care and experimentation before one merely uses simply conversions as the taste changes dramatically when different quantities are used. Home bakers can benefit from this book, but only if they use wisdom in scaling down.

I used this in culinary school and always found the recipes easy to follow except the buttercream recipes. I didnt care for but i ended up buying a replacement but its my go to book

My wife (for whom I bought this) says: Its pretty good for a text book. Dont expect to learn everything from it - and a small number of the recipes simply don't turn out well. Other than being overpriced like most textbooks, this is pretty good. She may end up keeping it instead of reselling it.

This book is awesome if you want to know or learn how to bake or become a professional baker. It explains everything from history of baking, equipments, ingredients, baking measurement until baking popular baked products. Sometimes, you may find it a little bit different from the real baking world, it depends on what or where you learn from like recipes or formalas. The baker's percentage may be a little difficult to understand. So, this book is overall recommended and a must to start becoming a professional baker.

I like it. Plenty of technical information and fills in the blanks about the 'why' for anything I question that other sources may jot answer. I like the history tidbits given, and the recipes are pretty decent as well. I bought this used for a baking class. We use it every day.

The new edition of Wayne Gisslen's Professional Baking is a make-over, and a good one. Obviously pointed towards the advanced amateur more than previous editions, Gisslen's book gives step-by-step instructions that never fail to produce good product. In older editions, the formulae were professionally scaled, making small batches difficult to produce but not impossible. The new edition starts with small batches, and then provides the large batches in the back. I have to say this new edition is an improvement, with big bright pictures, interesting and complex formulae, and down-to-earth instructions most people can handle. If you buy only one baking book, I think this should be the one.

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