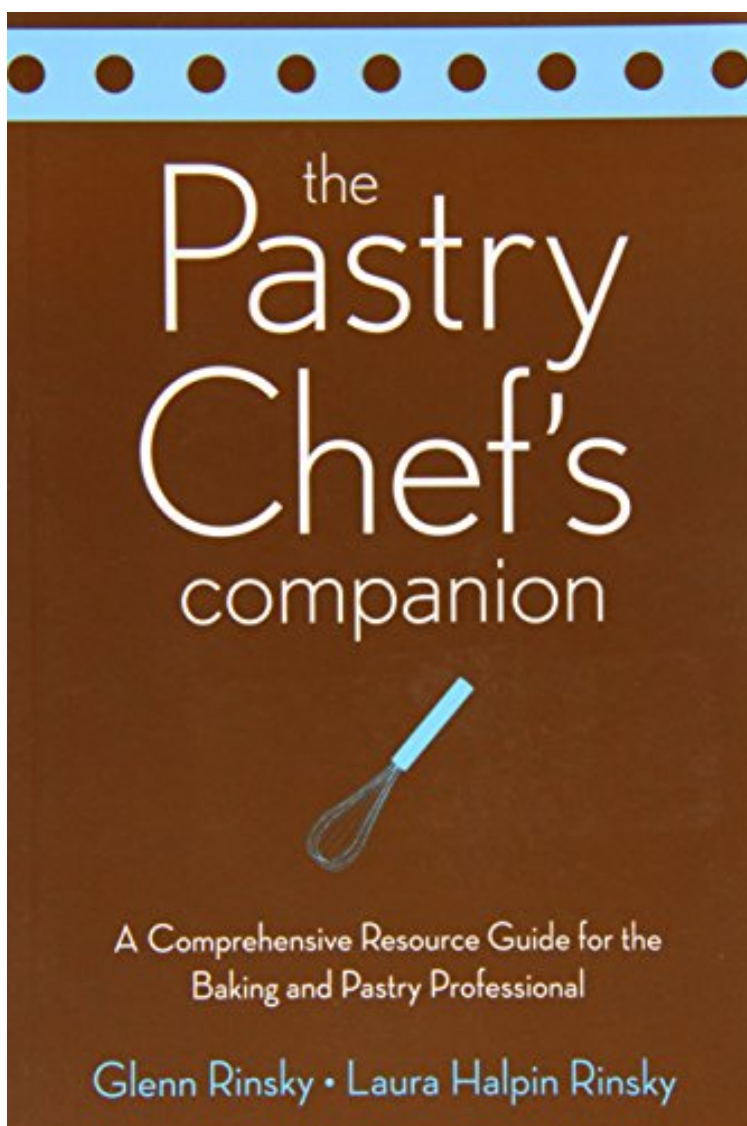


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The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional

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Glenn Rinsky, Laura Halpin Rinsky : The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional before purchasing it in order to gage whether or not it would be worth my time, and all praised The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional:

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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.

From the Back CoverThe 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.About the AuthorGlenn 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.