

# contents

Preface viii

## *part one* The professional baker and pastry chef xi

**CHAPTER 1** Career opportunities for baking and pastry professionals 1

**CHAPTER 2** Ingredient identification 7

**CHAPTER 3** Equipment identification 35

**CHAPTER 4** Advanced baking principles 55

**CHAPTER 5** Food and kitchen safety 71

**CHAPTER 6** Baking formulas and bakers' percentages 87

## *part two* Yeast-raised breads and rolls 99

**CHAPTER 7** Beginner yeast breads and rolls 101

**CHAPTER 8** Advanced yeast breads and rolls 147

## *part three* Baking building blocks 209

**CHAPTER 9** Pastry doughs and batters 211

**CHAPTER 10** Quick breads and cakes 237

**CHAPTER 11** Cookies 301

**CHAPTER 12** Custards, creams, mousses, and soufflés 351

**CHAPTER 13** Icings, glazes, and sauces 403

**CHAPTER 14** Frozen desserts 465



<i>part four</i>	<b>Assembling and finishing</b>	509
<b>CHAPTER 15</b>	Pies, tarts, and fruit desserts	511
<b>CHAPTER 16</b>	Filled and assembled cakes and tortes	555
<b>CHAPTER 17</b>	Breakfast pastries	611
<b>CHAPTER 18</b>	Individual pastries	637
<b>CHAPTER 19</b>	Savory baking	687
<b>CHAPTER 20</b>	Plated desserts	731
<b>CHAPTER 21</b>	Chocolates and confections	761
<b>CHAPTER 22</b>	Décor	821
<b>CHAPTER 23</b>	Wedding and specialty cakes	861
<b>APPENDIX A</b>	Elemental recipes	892
<b>APPENDIX B</b>	Décor templates	903
<b>APPENDIX C</b>	Conversions, equivalents, and calculations	906
<b>APPENDIX D</b>	Readings and resources	908
	Glossary	912
	Index	918