

# RESOURCES

## TOOLS AND EQUIPMENT

### ONLINE SOURCES FOR INGREDIENTS AND SMALL WARES

**www.bakedeco.com**

Quality supplies, tools, and equipment

**www.bridgekitchenware.com**

A wide variety of cookware and accessories

**www.chefrubber.com**

Colorants, transfer sheets, tools, and equipment

**www.chefsresource.com**

Tools, gadgets, cookware, and small appliances

**www.fantes.com**

Dependable source for cooks' wares since 1906

**www.jbprince.com**

Baking mats, bags, pastry cutters, tools, and more

**www.le-sanctuaire.com**

Herbs, spices, books, and small electrics

**www.oldwillknotscales.com**

Scales for every professional

**www.pastrychef.com**

Professional-grade tools and high-quality ingredients

**www.pastryitems.com**

Pastry cutters, baking mats, baking sheets, scales, and appliances

## LITERATURE

**www.chipsbooks.com**

**www.jessicasbiscuit.com**

**www.kitchenartsandletters.com**

**www.quarrybooks.com**

## EDUCATION

### SCHOOLS OFFERING CONCENTRATED COURSES FOR SERIOUS PASTRY COOKS

**At-Sunrice Global Chef Academy, Singapore**

Professional training and weekend classes for enthusiasts

[www.at-sunrice.com](http://www.at-sunrice.com)

**CAST Alimenti, La Scuola Cucina, Brescia, Italy**

Italian culinary school for professionals and serious cooks

[www.castalimenti.it](http://www.castalimenti.it)

**The French Pastry School, Chicago, Illinois**

World-class pastry chef instructors for professional and dedicated home cooks

[www.frenchpastryschool.com](http://www.frenchpastryschool.com)

**International Baking Academy, Weinheim, Germany**

German Bread and Pastry Program

[www.akademie-weinheim.de/international-academy.html](http://www.akademie-weinheim.de/international-academy.html)

**Johnson & Wales University, Providence, Rhode Island; Denver, Colorado; Miami, Florida; Charlotte, North Carolina**

Associates and Bachelor's Degrees available, continuing education, and

Chef's Choice classes for weekend warriors

[www.jwu.edu](http://www.jwu.edu)

**The King Arthur Flour Education, Norwich, Vermont**

An ever expanding and rotating selection of classes for baking aficionados

[www.kingarthurfour.com/baking/](http://www.kingarthurfour.com/baking/)

**The Lenotre Culinary and Pastry School, Plaisir, France**

Professional training and advanced classes

[www.lenotre.fr/en/ecoles\\_lenotre.php](http://www.lenotre.fr/en/ecoles_lenotre.php)

**The Notter School, Orlando, Florida**

Professional programs for professionals and serious home bakers overseen by world champion Ewald Notter

[www.notterschool.com](http://www.notterschool.com)

**Richemont Fachshule, Lucerne, Switzerland**

Professional and advanced training programs

[http://richemont.zynex.ch/en/05\\_agb/content.htm](http://richemont.zynex.ch/en/05_agb/content.htm)

**San Francisco Baking Institute, So. San Francisco, California**

Professional and weekend baking programs

[www.sfbfi.com](http://www.sfbfi.com)

**Savour Chocolate and Patisserie School, Brunswick, VIC, Australia**

Internationally trained award-winning chefs give instruction in making modern and exquisite chocolates and pastries

[www.savourschool.com.au](http://www.savourschool.com.au)

## PERIODICALS

***café-sweets***

Japanese pastry magazine

[www.amazon.co.jp](http://www.amazon.co.jp)

***Dessert Professional***

[www.dessertprofessional.com](http://www.dessertprofessional.com)

***Le Journal du Pâtissier***

[www.journaldupatissier.fr](http://www.journaldupatissier.fr)

***Pastry and Baking North America; Pastry and Baking Asia Pacific***

[www.pastryna.com](http://www.pastryna.com)

***Pasticceria Internazionale***

[www.pasticceriainternazionale.it](http://www.pasticceriainternazionale.it)

***So Good ...***

[www.sogoodmagazine.com](http://www.sogoodmagazine.com)