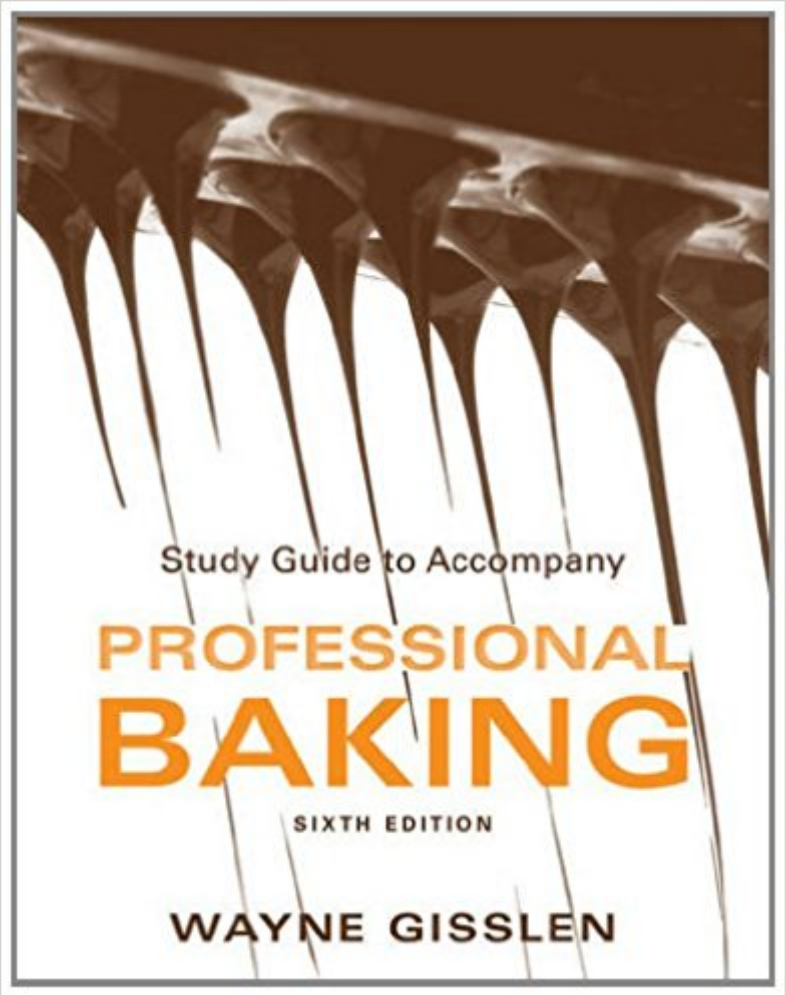
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Study Guide To Accompany Professional Baking, 6e



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Synopsis

The Study Guide to accompany Professional Baking, Sixth Edition contains review materials, practice problems, and exercises to enhance mastery of the material in Professional Baking, Sixth Edition. The Study Guide to accompany Professional Baking, Sixth Edition incorporates a wealth of new information designed to help both the beginning baker and the experienced professional meet the demands of this dynamic industry. The Study GuideÃ¢â ¬â„¢s solid grounding in the basics and easy-to-grasp style will help professionals, as well as enthusiastic amateurs, master the technical aspects of baking while also learning about related concerns, such as food allergies, diet, and health.Ã Â

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Customer Reviews

This really helps you get a better understanding of the book Professional Baking. It’s more than recipes.

other than the fact that there is no answer key...the study guide certainly helps in my studies. But an answer key would certainly help

PERFECT book! It was in brand new shape! VERY impressed..Looks like I have a new place to purchase my books for school!

It is good.

As expected.

Book can in new condition, was very pleased with quality

This book is amazing.It comes packed with everything you need to know as far as baking goes.You can pull out recipes for every occasion. Definitely as must by for any baking class your taking.

This study guide was a very useful tool that accomanied the text of the same title. I found the exercises well thought out and applicable to the baking profession as they expounded on some of the concepts from the text book.

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