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have completely reorganized this book to reflect the way that people cook in the kitchen today

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The Professional Chef by Culinary Institute of America

The Professional Pastry Chef Fourth Edition . A favorite of serious chefs and passionate home bakers worldwide, The Professional Pastry Chef offers comprehensive coverage of basic baking and pastry techniques, all presented in a fresh and approachable way.

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Description. Professional chefs are instructed on basic baking and pastry skills during two courses in culinary school, and many culinary schools now offer baking and pastry degree programs. In the professional ...

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