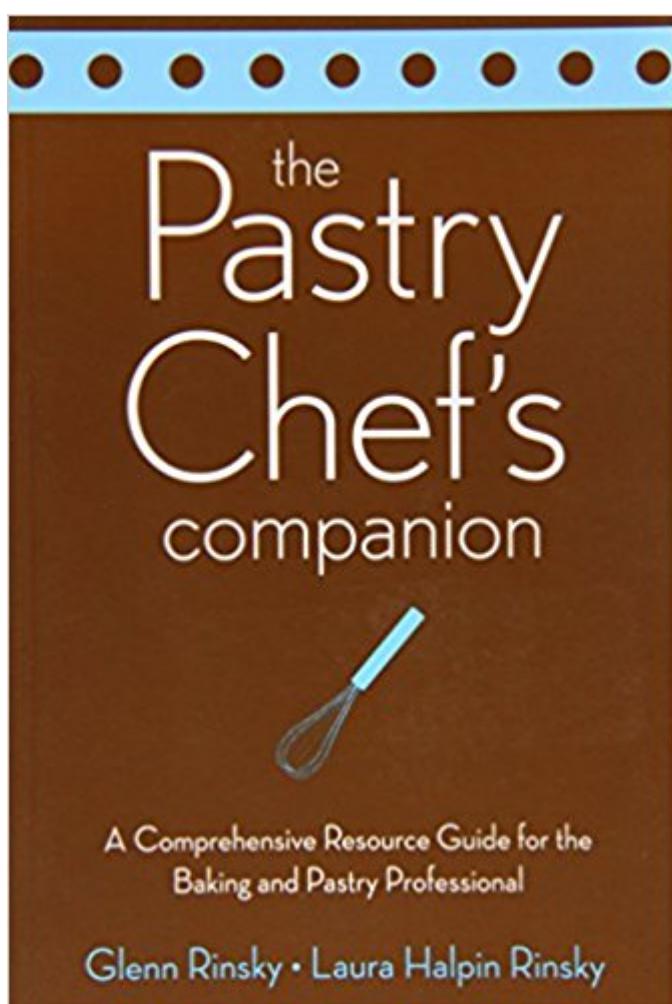


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# The Pastry Chef's Companion: A Comprehensive Resource Guide For The Baking And Pastry Professional



## **Synopsis**

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.

## **Book Information**

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## **Customer Reviews**

The 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.

Glenn 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.

I debated whether to keep or return this, but I may hang onto it for novelty reasons (I'm a word nerd). It's definitely not a must have. It's simply a glossary of pastry and food-related terms, that you'll likely never need to know. The guide section is nice, but I wish more thought would've gone into making it a bit more robust.

love the book....very helpful

Convienant little pastry dictionary. Has most information will ever need to know on the spot. Definitely proved itself to be a pastry chef's companion.

This is such a great book! I don't think I have ever read anything of this calibur before. So, there is really nothing to compare this book to. It matters not whether you are a pastry chef, chef or an eager-to-learn devotee of food, this book will give the guidance you need to further your knowledge! This is a reference of terms and definitions as well as the pronunciation of each. Fantastic book!

okay, good info.

Was recommended by a pastry chef of 30 years. A wealth of information. Very pleased with this!

Great little book that helps understand basic concepts

While I like that this book goes on to define lots of different baking elements I was hoping that it

would also provide more direction on when each item should be used and how it impacts the baked good. It only did this to a small degree. I really love the back of the book and the explanations on what went wrong. Overall, if you like to bake it's a really good book to keep on your shelf.

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