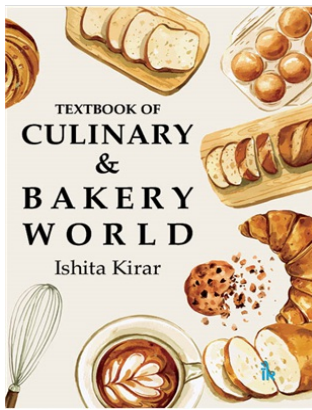


**Textbook of Culinary and Bakery World**

Ishita Kirar



2020	14.5 x 21.5	384 pp	Paperback	ISBN: 9789386768889	Price: 395.00
------	-------------	--------	-----------	------------------------	---------------

**About the Book**

Culinary means connected with cooking or kitchen and bakery a place where bread and cakes are made. Culinary and bakery is an art as well as a science, and mastery in baking kitchen allows the bakers to be creative in exploring new quality products from inconsistent ingredients and process conditions. This book gives a succinct account of the practical and theoretical knowledge, including methods and processes involved in the preparation of various products.

**Table of Contents**

## Part 1: Basic Commodities

1. Milk
2. Cream
3. Cheese
4. Butter
5. Flour
6. Shortenings (Fats & Oils)
7. Raising Agents
8. Thickening Agents
9. Sugar

## Part 2: Bakery and Confectionery

10. Pastry Creams
11. Pastry
12. Icings & Toppings
13. Frozen Desserts
14. Chocolate
15. Breads
16. Meringues

## Part 3: Recipe

Index

**About the Author**

**Ishita Kirar** :- is a dynamic speaker, Author and coach who have built her platform of culinary and bakery experiments and well being on the back of 14 years in Bakery and confectionery career with a Fortune more than 8 organizations. She is Lecturer and Food Production Incharge in IHM, Faridabad. She has 4 years degree from BHMCT and MTM degree with specialization in bakery.