



Getting Ready to Bake

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Foreword:

Welcome to the world of baking!

Baking has undergone so many changes in the past years with the continuous development of new machinery or equipment and the availability of new produce and ingredients. Today, baking is no longer defined as merely putting dough in the oven to be cooked in dry heat. Baking includes such techniques as scaling, panning, making up, decorating, and others.

Baking, in fact, has become a challenge to many. This is the reason why a great number of people opt to get involved in the culinary industry. However, despite the the number, the industry still has a growing need for bakers or pastry chefs. Why? Because not everyone was born to bake. To be a good baker, one must possess a balance between being scientific and being artistic.

According to Chef Bo Friberg, author of *The Pastry Chef*, "You cannot just stick your spoon for a taste then add a pinch of this and a pinch of that as you normally do when making a pot of soup; most ingredients must be measured precisely and many formulas work on scientific principles." In order to be a successful pastry chef, you must be familiar with, if not master of, the different ingredients, their specific roles in recipes, and the proper way of handling them. There is no room for carelessness and inefficiency in this field. You must always strive for perfection.

Of course, being expected to be a perfectionist does not necessarily mean that baking is boring. After every procedure comes the presentation or the appetite appeal of a baked product, and this is where the fun begins. Having the basic do's and don't's in mind, you are now expected to inject your personal style. You will be working on the different decorative mediums such as chocolate, fruits, sugar, and cream. Your creativity and crazy ideas will be needed to produce the particular dessert or baked-product into a masterpiece. The physique of the product is equally important to its taste and texture. Food entices the customer through vision. The playfulness of the colors and the combination of the texture plays a vital role in a person's first impression.

Having all these expectations in mind, this book was produced to further guide you in baking. It will give you basic and vital information as well as supply you the different exercises to develop a deeper knowledge of each aspect/topic taken up in a baking class. It will also serve as a baking reference in the future. Of course, this book will not guarantee you of your success in the baking industry. Your success will depend largely on your attitude towards baking.