DEFINITIONS

Baking


- Cooking in an oven by convected heat. The skill of baking requires knowledge of oven’s capacity and its capabilities in terms of temperature and heat distribution. It also requires a knowledge of correct temperature and exact timing needed by the size and nature of the foods being baked. (Conil, Jean, Encyclopedia of Food, Miami: JG Press, 1995, Ref 641.3003 C751, Reference Section, University Library.)

BOOKS

Reference Section

Rinsky, Glenn (2009) The Pastry chef's companion : a comprehensive resource guide for the baking and pastry professional. 641.3003 R582

Circulation Section


Blair, Louise (2007) Great gluten-free baking : over 80 delicious cakes and bakes. 641.71 B635


Friberg, Bo (2003) *The Advanced professional pastry chef.* 641.565 F897


Hansen, Kaye (2008) *Little cakes from the whimsical bakehouse.* 641.8653H249


Magnier-Moreno, Marianne (2007) *Baking: one step at a time.* Cir 641.815 M197

Masi, Noble (2007) *Baking fundamentals.* 641.815 M397


Rees, Nicole (2009) Baking unplugged. Cir 641.815 R328

Sokol, Gail (2006) About professional baking. 641.815 So683


Villaverde-Gabriel, Elvira (2012) Passion to bake : baking guide for beginners. TSU In-Process

Wilson, Dede (2005) Wedding cakes you can make : designing, baking, and decorating the perfect wedding cake. 641.8653 W747


Baking insights  

F & B World  pp 56-57  F-Mr '13

Chocolate magic  

by D. Ferreria  Appetite  Pp. 80-81  F ’09

Golden food treats: glimpses of tradition and modernization  

by S. U. Reyes  Food and Agri Business Monitor pp. 3-15  O ’11

Soft Choc: chunk cookies  

by K. V. Pineda  Cook: connecting foodies pp.66-67  Ji ’12

Survival guide for the holidays  

by D. MJ. Ferreria  Appetite  N ’09

Sweet Christmas  

by R. Ismael pp. 80-85  Appetite  D ’09-Ja ’10

The great cheesecake debate  

by A. Gomez  Appetite pp. 78-80  S ’11

The little cheese that roared!  

by Lesamis  Cook: connecting foodies pp 63  Ja’09


About professional baking  

by Sokol, Gail  [Video recording]

641.815 So683 2006

Dry heat methods vol. 1 : Grilling, broiling, roasting, baking  

[DVD]

DVD 641.5784 D798 2003

Electronic classroom manager CD-ROM to accompany "About professional baking"  

[CD-ROM]

CDR 641.815 So683 2006

Gluten-free baking  

[DVD]

DVD 641.5638 G567 2009

World Cuisine : baking  

CDR 641.71 Su951  CD-ROM

Baking with Lili Sullivan  

[CD-ROM]

CD-ROM 641.815 B168 2004
INTERNET RESOURCES

Multimedia and Internet Workstation
2nd and 3rd Floor, University Library

Home Baking Association

The site promotes home baking by providing educators tools and knowledge to perpetuate future generations of home bakers.

AIB International.
Retrieved February 20, 2014 from https://www.aibonline.org/

AIB International is a corporation founded by the North American wholesale and retail baking industries in 1919 as a technology transfer center for bakers and food processors. The original mission of the organization was to "put science to work for the baker," and that basic theme is still central to all of the programs, products, and services provided by AIB to baking and general food production industries worldwide.

Baking Bites by Nicole Weston.

Baking Bites is a site for those who love cooking and baking, whether your preference is to whip up simple chocolate chip cookies, decorate fanciful cupcakes to slow-rising artisan breads. In addition to being a recipe resource for home bakers, the site is a source of baking tips and advice, food news, reviews, discussions and inspiration. The site was founded in 2004.