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On Baking, Third Edition Update, follows the model established in our previous editions, which has prepared thousands of students for successful careers in the baking and pastry arts by building a strong foundation based upon sound fundamental techniques. On Baking focuses on teaching the hows and whys of baking.

THIRD EDITION UPDATE ON BAKING - Pearson Education

On Baking (Update) Plus MyLab Culinary with Pearson eText -- Access Card Package (3rd Edition) Author: Sarah R. Labensky , Priscilla A. Martel , Eddy Van Damme

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