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Thanks Mr.Gisslen for this book. I lovve this baking book.I ordered this book because i recently graduated from culinary arts school,and this book[Wayne Gisslen Professional Baking,we the students besides the teaching from the instructors]gained alot of baking skills and helpful hints and tips from this book. i give it six stars.

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Provides step-by-step instructions for professional baking techniques; covers baking principles, equipment, and ingredients; and includes more than nine hundred recipes as well as tips on baking for special diets.

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