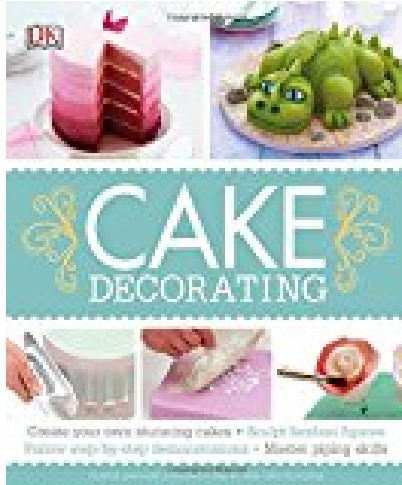


Cake Decorating



BOOK DETAILS

- Author : DK
- Pages : 192 Pages
- Publisher : DK
- Language : English
- ISBN : 1465458875

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BOOK SYNOPSIS

Cake Decorating is a required course in the Baking and Pastry curriculum offered in proprietary colleges and two-year community colleges. Baking and pastry students take this course typically in the second year of their curriculum. Gisslens Professional Baking, 3e serves the needs of the fundamental baking course. However, in Baking and Pastry programs, students are more focused on decorating and design. This underscores the need for a book with complete and detailed instructions on decorating methods and techniques.

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