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For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience. About the Author Paula Figoni is a food scientist and associate professor at the International Baking and Pastry Institute in the College of Culinary Arts at Johnson & Wales University in Providence, Rhode Island.

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In addition to her teaching experience, she has worked in product development for Pillsbury and Ocean Spray. "How Baking

**Works" (now in a third edition; this review treats the second) is a textbook written for the culinary student in general and the baking-pastry student in particular.**

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