

# **Baking 3rd Edition Sarah Labensky**

The Pastry's Chef's Little Black Book  
Advanced Bread and Pastry  
Managing and Using Information Systems  
On Baking  
Technology Strategies for the Hospitality Industry: Pearson New International Edition  
Webster's New World Dictionary of Culinary Arts  
On Baking  
How Baking Works  
Foods  
Myculinarylab and Pearson Kitchen Manager Access Card for on Cooking  
Revel for on Baking  
Food Presentation Secrets  
Hotel Operations Management  
On Cooking  
Applied Math for Food Service  
Culinary Math  
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Update  
Becoming a Chef  
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Study Guide for on Baking  
(Update)  
Professional Cake Decorating  
On Cooking: A Textbook for Culinary Fundamentals, Global Edition  
Cooking for Kings  
On Cooking / On Baking / The Prentice Hall Dictionary of Culinary Arts / Knife Skills for Chefs / Cooking Techniques  
Professional Baking  
On Cooking  
On Cooking  
Food Around the World  
Exploring the Hospitality Industry  
Garde Manger  
On Baking

## **The Pastry's Chef's Little Black Book**

For nearly two decades, On Cooking: A Textbook of Culinary Fundamentals has instructed thousands of

aspiring chefs in the culinary arts. The Fifth Edition Update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding you toward a successful career in the culinary arts. *Teaching and Learning Experience:* *The text's time-tested approach is further enhanced with MyCulinaryLab(tm), a dynamic online learning tool that helps you succeed in the classroom. MyCulinaryLab(tm) enables you to study and master content online-in your own time and at your own pace Builds a strong foundation based on sound fundamental techniques that focus on six areas essential to a well-rounded culinary professional--Professionalism, Preparation, Cooking, Garde Manger, Baking, and Presentation A wealth of chapter features helps you learn, practice, and retain concepts* *This is the stand alone version of the text. A package is available containing both the text and MyCulinaryLab with Pearson eText using ISBN: 0133829170.*

### **Advanced Bread and Pastry**

Wherever one's career in the culinary arts may take them, this book will remain a valuable reference. It can support readers throughout their culinary education and certification, as well as throughout their professional career. This book presents a foundation — from the objectives and key terms that introduce each chapter to the activities and recipes that round it out, this book is organized to highlight and explain the basic competencies of a professional cook or chef. Section One takes a moment to look

back at the importance of the culinary arts in the history of humankind as well as a glimpse ahead into the careers of culinary professionals. Section Two introduces important concepts for any professional cook or chef: nutrition, food safety, and food science. Section Three continues the development of some basic professional skills by exploring the purpose and uses for math and recipes in the professional kitchen. Section Four introduces the tools of the trade. Section Five is devoted to the ingredients found in a professional kitchen, from fresh herbs to meats to canned goods. Sections Six through Twelve are the heart of this book—basic cooking skills—stocks, sauces, sautés, roast, vegetables, starches, breakfast, baking and more. Also presents a broad view of the culinary globe by grouping it into large geographic areas: Europe and the Mediterranean; the Americas; and Asia. Appropriate for cooks, culinary apprentices, culinary trainees, chefs, and chef educators.

### **Managing and Using Information Systems**

Today's food service professional must master more than the basics of bechamel, butchering, and bread-baking. He or she must be equally skilled in the business of food service. Applied Math For Food Service is a unique worktext of math skills designed to support and complement any course in culinary arts. By applying basic math skills in the context of real-world situations, this workbook encourages students to progress logically through a series of common mathematical applications.

## **On Baking**

Prepare future hotel general managers to efficiently supervise and run a midsize full-service hotel. Hotel Operations Management provides an up-to-date and comprehensive examination of all aspects of hotel administration from the viewpoint of the hotel general manager. Detailed information addresses the operating departments of a full-service hotel: Human Resources; Controller; The Front Office; Housekeeping; Food and Beverage; Safety and Property Security; Sales and Marketing; Accounting; and Facility Engineering and Maintenance. In-depth discussions highlight the importance of human resources in the labor-intensive hotel industry, franchising and contract management of properties in an ever-decreasing "Mom and Pop" segment, and hotel management in a global environment. Updated throughout to ensure that readers have the latest information, the Third Edition also includes new case studies, an entirely new chapter on guest services, and new end-of-chapter questions. This accurate book will give prospective hotel managers insight into all of the procedures effective managers use to ensure their hotel's--and their own--success.

## **Technology Strategies for the Hospitality Industry: Pearson New International Edition**

Fundamentals of Menu Planning, Third Edition presents a complete overview of key aspects of menu planning, including designing, writing, costing,

marketing, and merchandising a menu. Reflecting the latest menu trends in the restaurant industry, the authors show how research, surveys, and sales analysis are key to menu planning and design. With updated nutrition and menu planning information, an expanded collection of sample menus, new appendices and resources, numerous forms, tables, and worksheets, and more practice problems, this guide is key to the success of the overall foodservice enterprise.

### **Webster's New World Dictionary of Culinary Arts**

Named one of the best cookbooks of the season by The New York Times, Chowhound, Eater, Food & Wine, Forbes, and more. Acclaimed pastry chef Dominique Ansel shares his simple, foolproof recipes for tarts, cakes, jams, buttercreams, and more “building blocks” of desserts for home cooks to master and mix as they please. Dominique Ansel is the creator of beautiful, innovative, and delicious desserts, from the Frozen S'More to the Cronut®, the croissant-doughnut hybrid that took the world by storm. He has been called the world's best pastry chef. But this wasn't always the case. Raised in a large, working-class family in rural France, Ansel could not afford college and instead began work as a baker's apprentice at age sixteen. There, he learned the basics—how to make tender chocolate cakes, silky custards, buttery shortbread, and more. Ansel shares these essential, go-to recipes for the first time. With easy-to-follow instructions and kitchen tips, home

cooks can master the building-blocks of desserts. These crucial components can be mixed in a variety of ways, and Ansel will show you how: his vanilla tart shell can be rolled out and stamped into cookies; shaped and filled with lemon curd; or even crumbled into a topping for ice cream. This cookbook will inspire beginners and experienced home cooks alike to bake as imaginatively as Ansel himself.

### **On Baking**

This package contains the following components:  
0131195786: DVD - Knife Skills 0131716727: Prentice Hall Dictionary of Culinary Arts, The: Academic Version 0135101530: MyCulinaryLab 013715576X: On Cooking: A Textbook of Culinary Fundamentals 0131579231: On Baking: A Textbook of Baking and Pastry Fundamentals 0131713329: Cooking Techniques DVD 0132557800: MasterCook 11

### **How Baking Works**

### **Foods**

### **Myculinarylab and Pearson Kitchen Manager Access Card for on Cooking**

This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker Help readers understand the how and why of successful baking On Baking, Third

Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work-including chocolate work-are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab--an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10:

0134109406/ISBN-13: 9780134109404.

MyCulinaryLab should only be purchased when required by an instructor.

## **Revel for on Baking**

Professional Baking, 7th Edition is the latest release of the market leading title for the baking course.

Focused on both understanding and performing, its goal is to provide students and working chefs with a solid theoretical and practical foundation in baking practices, including selection of ingredients, proper mixing and baking techniques, careful makeup and assembly, and skilled and imaginative decoration and presentation in a straight-forward, learner-friendly style.

## **Food Presentation Secrets**

Covers food safety, nutrition, tools, equipment, and cooking techniques, and provides information on various foods and their preparation.

## **Hotel Operations Management**

Discover the evolution of food. Food Around the World: A Cultural Perspective, 4e is a unique and fascinating text examining the geography, history, economic, religious, and cultural factors influencing food consumption and availability. Appropriate for all students, especially those in food science, dietetics, and nutrition, it examines cultural food patterns and fosters an appreciation for various regions, nations,

and cuisines. Chapters explore how and why different regions developed their unique cuisines and include recipes from each region. Vivid maps and photographs bring global cultures and foods to life as students travel through each chapter. Extensive learning tools help students master material and make the text an instructor-friendly resource.

**Teaching and Learning Experience** This text provides a comprehensive and engaging cultural examination of food around the globe. It provides:

- Cultural insight through food:** Chapters use food as an engaging avenue of insight into cultures around the world.
- Well-rounded understanding:** Detailed chapters present topics with proper context and include effective learning tools.
- Opportunities to experience global cuisine:** Students can create dishes from around the world, bringing topics from the text to life in the kitchen.
- Rich visuals to engage readers:** Numerous maps, photos, and figures illustrate and support the text and engage visual learners.

### **On Cooking**

**Advanced Bread & Pastry** has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. **Advanced Bread and Pastry** provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. **Important Notice:**

Media content referenced within the product description or the product text may not be available in the ebook version.

## **Applied Math for Food Service**

Comprehensive and well-written, this text emphasizes an understanding of cooking fundamentals, explores the preparation of fresh ingredients, and provides information on other relevant topics, such as food history and food science.

## **Culinary Math**

For undergraduate/graduate-level courses in Hospitality Information Systems, and Hospitality Technology. This text examines technology strategies for the hospitality industry. Exceptionally practical in approach, this edition includes a new chapter on technology in the casino industry and a new chapter on technology for meetings and events. A separate chapter is devoted to planning and investment as students learn what technology exists and how to use it to succeed in the hospitality business.

## **On Cooking Update**

## **Becoming a Chef**

## **Fundamentals of Menu Planning**

A unique feast of biography and Regency cookbook, *Cooking for Kings* takes readers on a chef's tour of the palaces of Europe in the ultimate age of culinary indulgence. Drawing on the legendary cook's rich memoirs, Ian Kelly traces Antonin Carême's meteoric rise from Paris orphan to international celebrity and provides a dramatic below-stairs perspective on one of the most momentous, and sensuous, periods in European history—First Empire Paris, Georgian England, and the Russia of *War and Peace*. Carême had an unfailing ability to cook for the right people in the right place at the right time. He knew the favorite dishes of King George IV, the Rothschilds and the Romanovs; he knew Napoleon's fast-food requirements, and why Empress Josephine suffered halitosis. Carême's recipes still grace the tables of restaurants the world over. Now classics of French cuisine, created for, and named after, the kings and queens for whom he worked, they are featured throughout this captivating biography. In the phrase first coined by Carême, "You can try them yourself."

### **Study Guide for on Cooking**

For courses in baking and the pastry arts. *On Baking, Third Edition* brings a fresh new design and 350+ new images to the "fundamentals" approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the "hows" and "whys," starting with general procedures, highlighting core principles and skills, and then presenting many applications and sample recipes. Professionalism, breads, desserts and pastries, and

advanced pastry work are each covered in detail, and baking and pastry arts are presented in cultural and historical context throughout. An expanded recipe testing program involving chef-instructors at leading culinary schools ensures superior accuracy, clarity and instructional value. This edition reflects key trends including artisan baking, sensory science, and flavor pairing, and is complemented by a greatly enhanced support package, including media solutions MyCulinaryLab for course management and Pearson Kitchen Manager for recipe management.

### **On Baking: Pearson New International Edition**

This is a student supplement associated with: "On Baking, 3/e" Sarah R. Labensky Priscilla R. Martel Eddy Van Dammel ISBN: 0132374560

### **On Cooking**

For nearly two decades, *On Cooking: A Textbook of Culinary Fundamentals* has instructed thousands of aspiring chefs in the culinary arts. The Fifth Edition Update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding you toward a successful career in the culinary arts. Teaching and Learning Experience: The text's time-tested approach is further enhanced with MyCulinaryLab™, a dynamic online learning tool that helps you succeed in the classroom. MyCulinaryLab™ enables you to study and master content online—in your own time and at your own

pace Builds a strong foundation based on sound fundamental techniques that focus on six areas essential to a well-rounded culinary professional—Professionalism, Preparation, Cooking, Garde Manger, Baking, and Presentation A wealth of chapter features helps you learn, practice, and retain concepts This is the stand alone version of the text. A package is available containing both the text and MyCulinaryLab with Pearson eText using ISBN: 0133829170.

### **Culinary Fundamentals**

For courses in Introductory Cooking, Cooking Skills or “Food Prep” courses in Culinary Arts, Food and Nutrition and Hospitality Management departments. For nearly two decades, On Cooking: A Textbook of Culinary Fundamentals has instructed thousands of aspiring chefs in the culinary arts. The Fifth Edition Update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding students toward a successful career in the culinary arts.

### **Hospitality Facilities Management and Design**

For courses in baking and pastry. The how's and why's of baking On Baking: A Textbook of Baking and Pastry Fundamentals has prepared thousands of students for successful careers in the baking and pastry arts. It presents core baking principles and the fundamental skills needed to produce a wide array of

baked goods and confections. Aligned to ACF baking and pastry standards, the 4th edition has a new chapter dedicated to healthy baking and dessert plating. On Baking , 4th Edition, will also be available in summer 2020 via Revel(tm) , an interactive learning environment that enables students to read, practice, and study in one continuous experience. Use ISBN 9780135240144 to purchase the Revel access card.

### **Study Guide for on Cooking**

Reach every student by pairing this text with MyLab Culinary MyLab(TM) is the teaching and learning platform that empowers you to reach every student. By combining trusted author content with digital tools and a flexible platform, MyLab personalizes the learning experience and improves results for each student. MyLab Culinary uses engaging, multimedia resources to demonstrate the essential skills, techniques, and recipes that culinary students and chefs need to succeed in any kitchen. Learn more about MyLab Culinary.

### **Everyone Can Bake**

### **On Baking**

"What an extraordinary book! Pain, gain, joy, pathos, and the aroma of braised short ribs. It made me want to open (God forbid!) another restaurant. I never thought anyone could capture the magic and mission

of being a chef, but they've done it!" Barbara Tropp, Chef-Owner, China Moon Cafe "An unusually comprehensive book, immensely readable, at once passionate and coherent, probing and well-informed. For anyone interested in the historic coming of age of the professional American kitchen, this is a requisite buy." Michael and Ariane Batterberry, Founding Editors and Associate Publishers of Food Arts "Finally, a book that lets chefs speak for themselves! An insightful look at the complex life of a professional chef in the 90s. Fascinating portraits of the people who have defined American cuisinewho they are and how they got to be where they are today. Anyone who is interested in becoming a chef will find this book invaluablethis is what it takes to make it." Mark Miller, Chef-Owner, Coyote Cafe and Red Sage "After reading this book, I understand that becoming an outstanding leader is not very different from becoming a chef. Both roles require passion, discipline, authenticity, and an experimental attitude. On top of that, organizing a kitchen may be as difficult as organizing any business. Not only will present and future chefs and restaurateurs want to read this book, but anyone with a taste for excellent cooking and excellent leadership will find something of interest on every page." Warren Bennis, Distinguished Professor of Business Administration at the University of Southern California and Author, *On Becoming a Leader and Leaders* "Becoming a Chef is a marvelous book for the interested home cook as well as the aspiring chef. Like great wines with great food, there are great dishes and a great education here." Robert Mondavi, Founder, Robert Mondavi Winery

## **Study Guide for on Baking**

The guide to understanding and applying food science in the bakeshop-now in a revised and updated 3rd Edition How Baking Works, 3rd Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance, flavor, and texture of the end product. The coverage also includes scaling and measurements, heat transfer, and sensory properties in baking. Includes hands-on exercises and experiments at the end of each chapter to illustrate the sensory properties of ingredients and their impact on baked goods Covers variety grains, enzymes, starch structure and gelatinization, and gluten structure, and includes an all-new chapter on baking for health and wellness Features end-of-chapter questions that review content and require readers to apply and synthesize what they've learned With explanatory photographs to illustrate the science of baking, How Baking Works, 3rd Edition offers a dynamic, hands-on learning experience for both practicing and future bakers and pastry chefs.

## **Study Guide for on Baking (Update)**

For Introduction to Hospitality courses Exploring the Hospitality Industry helps readers advance in their careers by giving them a broad foundation of hospitality industry knowledge presented in a lively,

visually appealing, engaging manner. The emphasis is on the people, companies, and positions that make up the hospitality industry today, and the focus on sustainability includes case studies on practitioners and corporations that engage and involve readers as they explore the trends in this ever-growing field. The book moves beyond just restaurants and hotels to cover all facets and segments of the industry, including new growth areas such as event management, meeting planning, cruising, theme parks, and gaming entertainment. Also available with MyHospitalityLab® This title is also available with MyHospitalityLab-an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. Within its structured environment, students practice what they learn, test their understanding, and pursue a personalized study plan that helps them better absorb course material and understand difficult concepts. To help students explore the hospitality industry, MyHospitalityLab includes industry-specific simulations from Hospitality & Tourism Interactive (HTi), and real case studies written by industry leaders. NOTE: You are purchasing a standalone product; MyHospitalityLab does not come packaged with this content. If you would like to purchase both the physical text and MyHospitalityLab search for 0134123824 / 9780134123820 Exploring the Hospitality Industry Management and Plus MyHospitalityLab with Pearson eText -- Access Card Package, 3/e That package consists of: 0133762777 / 9780133762778 Exploring the Hospitality Industry, 3/e 0134105362 / 9780134105369 MyHospitalityLab -- Access Card -- for Exploring the Hospitality Industry,

3/e MyHospitalityLab should only be purchased when required by an instructor.

### **Professional Cake Decorating**

This text is written for courses in Professional Cooking, Food and Beverage Management, Quantity Food Production, Food Preparation, and Introduction to Foods. A dictionary of the culinary arts, the book defines approximately 20,000 terms (including foreign terms)

### **On Cooking: A Textbook for Culinary Fundamentals, Global Edition**

For courses in baking and pastry. The how's and why's of baking Revel(TM) On Baking: A Textbook of Baking and Pastry Fundamentals has prepared thousands of students for successful careers in the baking and pastry arts. It presents core baking principles and the fundamental skills needed to produce a wide array of baked goods and confections. Aligned to ACF baking and pastry standards, the 4th edition has a new chapter dedicated to healthy baking and dessert plating. It also comes with Pearson Kitchen Manager, an online platform with hundreds of recipes and tools for customizing, scaling, costing, and converting recipes. Revel is Pearson's newest way of delivering our respected content. Fully digital and highly engaging, Revel replaces the textbook and gives students everything they need for the course. Informed by extensive research on how people read, think, and learn, Revel is an interactive learning

environment that enables students to read, practice, and study in one continuous experience - for less than the cost of a traditional textbook. NOTE: Revel is a fully digital delivery of Pearson content. This ISBN is for the standalone Revel access card. In addition to this access card, you will need a course invite link, provided by your instructor, to register for and use Revel.

### **Cooking for Kings**

"Following the successful approach developed with Labensky's On Cooking, 3/e, On Baking is a carefully designed text intended to teach both the principles and practice of baking and the pastry arts. The focus of the book is the underlying baking principles and skills necessary to produce a wide array of baked goods and confections." -- Prenhall.

### **On Cooking / On Baking / The Prentice Hall Dictionary of Culinary Arts / Knife Skills for Chefs / Cooking Techniques**

### **Professional Baking**

""Culinary Math Principles and Applications" demonstrates how and why foodservice workers use math in the professional kitchen. This popular text-workbook helps learners grasp culinary math principles and applications through an engaging and well-illustrated style. Interactive learner resources provide opportunities for reinforcement and further

examples of math used in culinary settings. This educational resource can serve as a basis for college culinary math, foodservice math, and hospitality math courses." -- Provided by Publisher.

### **On Cooking**

**ALERT:** Before you purchase, check with your instructor or review your course syllabus to ensure that you select the correct ISBN. Several versions of Pearson's MyLab & Mastering products exist for each title, including customized versions for individual schools, and registrations are not transferable. In addition, you may need a CourseID, provided by your instructor, to register for and use Pearson's MyLab & Mastering products. Packages Access codes for Pearson's MyLab & Mastering products may not be included when purchasing or renting from companies other than Pearson; check with the seller before completing your purchase. Used or rental books If you rent or purchase a used book with an access code, the access code may have been redeemed previously and you may have to purchase a new access code. Access codes Access codes that are purchased from sellers other than Pearson carry a higher risk of being either the wrong ISBN or a previously redeemed code. Check with the seller prior to purchase. -- ACF's Cold Kitchen Fundamentals covers all aspects of the garde manger, from simple salad prep, to dressing and sauce making, to appetizers, soups and sandwiches, to charcuterie, cheese making, and ice carving. Each chapter is rich with photos, chef's tips, and recipes and each unit includes learning activities and

benchmark formulas that encourage specific learning outcomes. Offering unique coverage of competition and food technology, the book helps students understand the underlying principals of the cold kitchen and develop the skills needed to produce their own signature sauces, salads, and more! Some additional features include: An ACF endorsement--makes this text unique. Chef's Tips--provide invaluable how-to information from seasoned professionals Over 600 illustrative photographs--appear throughout the book. Supportive Recipes--include those tested in the working kitchen and culinary schools.

### **On Cooking**

Showcases a range of garnishing and food-styling ideas for a variety of menus.

### **Food Around the World**

This edition, written for readers who have an adequate background in chemistry, continues the emphasis of the scientific aspects of the study of foods. Drawing upon the basic sciences of chemistry, physics, microbiology, and physiology, it provides readers with an understanding of the complex nature of food and the changes that occur when it is prepared, processed and stored, whether at home, in the industrial kitchen, or in industry. The book integrates the theoretical and practical aspects involved in the production and handling of foods.

## **Exploring the Hospitality Industry**

Managing & Using Information Systems: A Strategic Approach provides a solid knowledgebase of basic concepts to help readers become informed, competent participants in Information Systems (IS) decisions. Written for MBA students and general business managers alike, the text explains the fundamental principles and practices required to use and manage information, and illustrates how information systems can create, or obstruct, opportunities within various organizations. This revised and updated seventh edition discusses the business and design processes relevant to IS, and presents a basic framework to connect business strategy, IS strategy, and organizational strategy. Readers are guided through each essential aspect of information Systems, including information architecture and infrastructure, IT security, the business of Information Technology, IS sourcing, project management, business analytics, and relevant IS governance and ethical issues. Detailed chapters contain mini cases, full-length case studies, discussion topics, review questions, supplemental reading links, and a set of managerial concerns related to the topic.

## **Garde Manger**

"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry chefs Michael Mignano and Michael Zebrowski."--

## **On Baking**

A fully updated edition of a comprehensive guide by an IACP Award nominee incorporates vibrant new photography and provides a complete overview of the cake designer's art, covering everything from piping and hand modeling to small confections and stacked layer cakes.

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