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Description. Professional chefs are instructed on basic baking and pastry skills during two courses in culinary school, and many culinary schools now offer baking and pastry degree programs. In the professional ...

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The Professional Pastry Chef: Fundamentals of Baking and ...

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Professional chefs are instructed on basic baking and pastry skills during two courses in culinary school, and many culinary schools now offer baking and pastry degree programs. In the professional kitchen, pastry chefs are responsible for the production of all baked goods, including desserts and breads. Pastry chefs create the dessert menu, which complements the chefs style and gives the ...

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