



The Baking Profession



Baking is one of the oldest occupations of the human race. Since early prehistoric human beings made the transition from nomadic hunters to settled gatherers and farmers, grains have been the most important foods to sustain human life, often nearly the only foods. The profession that today includes baking artisan sourdough breads and assembling elegant pastries and desserts began thousands of years ago with the gathering of wild grass seeds and the grinding of those seeds between stones.

Today the professions of baker and pastry chef are growing quickly. Thousands of skilled people are needed every year. Baking offers ambitious workers the chance of finding satisfaction in an industry that is challenging and rapidly changing.

Before you start your practical studies, covered in the remaining chapters of this book, it is good to know a little about the profession you are entering. This chapter gives you a brief overview of the baking professions, including how it got to where it is today.

After reading this chapter, you should be able to:

1. Describe the major events in the history of baking from prehistoric times to the present.
2. Name the principal career positions in modern food service and bakery operations.
3. Name and discuss four attitude characteristics possessed by successful bakers and pastry cooks.

BAKING—HISTORICAL BACKGROUND

Grains have been the most important staple food in the human diet since prehistoric times, so it is only a slight exaggeration to say that baking is almost as old as the human race.

The First Grain Foods

Before human beings learned to plant, they gathered wild foods. The seeds of various wild grasses, the ancestors of modern grains, were rich in nutrients and valued by prehistoric peoples as important foods. These seeds, unlike modern grains, had husks that clung tightly to them. People learned that by toasting the seeds, probably on hot rocks, they could loosen the husks and then remove them by beating the seeds with wooden tools.

The early development of grain foods took place mostly in the eastern Mediterranean regions, because, it seems, this was an area where wild grains were especially abundant.

Because of the lack of cooking utensils, it is probable that the earliest grain preparation was made by toasting dry grains, pounding them to a meal with rocks, and mixing the meal to a paste with water. Because the grains had already been cooked by toasting them to remove the husks, the paste needed no further cooking. Later it was discovered that some of this paste, if laid on a hot stone next to a fire, turned into a flatbread that was a little more appetizing than the plain paste. Unleavened flatbreads, such as tortillas, are still important foods in many cultures.

Unleavened flatbreads made from grain pastes are the first step in the development of breads as we know them.

To understand how breads developed, one must also understand a little about how grains developed. As you learn in a later chapter, modern yeast breads depend on a combination of certain proteins to give them their structure. For all practical purposes, only wheat and its relatives contain enough of these proteins, which form an elastic substance called **gluten**. A few other grains also contain gluten proteins, but they do not form as good a structure as wheat gluten.

Further, the proteins must be raw in order to form gluten. Because the earliest wild grains had to be heated in order to be freed from their husks, they could be used only to make grain pastes or porridges, not true breads. Over time, prehistoric people learned to plant seeds and, eventually, they planted only seeds of plants whose seeds were easiest to process. As a result, hybrid varieties developed whose husks could be removed without heating the grains. Without this step, modern breads could not have come about.

Ancient Leavened Breads

A grain paste left to stand for a time sooner or later collects wild yeasts (microscopic organisms that produce carbon dioxide gas) from the air and begins to ferment. This was, no doubt, the beginning of leavened (or raised) bread, although for most of human history the presence of yeast was mostly accidental. Eventually, people learned they could save a small part of a dough to leaven the next day's batch.

Small flat or mounded cakes made of a grain paste, whether leavened or unleavened, could be cooked on a hot rock or other hot, flat surface, or they could be covered and set near a fire or in the embers of a fire. The ancient Egyptians developed the art of cooking leavened doughs in molds—the first loaf pans. The molds were heated and then filled with dough, covered, and stacked in a heated chamber. These were perhaps the first mass-produced breads. Breads made from wheat flour were costly and affordable for only the richest people. Most people ate bread from barley and other grains.

By the time of the ancient Greeks, about five or six hundred years BCE, true enclosed ovens were in use. These ovens were preheated by building a fire inside them. They had a door in the front that could be closed, so the oven could be loaded and unloaded without losing much heat.

The breads baked in these ovens were still, for the most part, simply cakes of baked grain pastes mixed with a little of the paste from the day before to supply wild yeasts for leavening. Such flat or slightly mounded breads were called **maza**. Maza, especially maza made of barley, were the staple food of the time. In fact, in ancient Greece, all foods were divided into two categories, maza and **opson**, meaning things eaten with maza. Opson included vegetables, cheese, fish, meat, or anything else except bread. Often the opson was placed on top of the flat bread, forming the ancestors of modern pizzas.

Writings from ancient Greece describe as many as eighty kinds of bread and other baked grain products developed by professional bakers. Some of these could be called true breads rather than flatbreads or maza, because they were made with kneaded doughs containing wheat flour, which provided gluten proteins.

Several centuries later, ancient Rome was slow to develop breads. Not until master bakers arrived from Greece did grain foods develop much beyond porridges and simple flatbreads. By the latter period of the Roman Empire, however, baking was an important industry. Bakeshops were often run by immigrant Greeks.

An important innovation in Roman baking was introduced by the Gauls, a European people who had been conquered by the Romans. The Gauls, the ancestors of the modern French, had developed beer making. They discovered that adding the froth from beer to bread dough made especially light, well-leavened breads. The froth contained yeast from beer fermentation, so this process was the beginning of the use of a controlled yeast source for making bread doughs.

Many of the products made by Roman bakers contained quantities of honey and oil, so these foods might be called pastries rather than breads. That the primary fat available was oil placed a limit on the kinds of pastries that could be made. Only a solid fat such as butter enables the pastry maker to produce the kinds of stiff doughs we are familiar with, such as pie doughs and short pastries.

Baking in the Middle Ages

After the collapse of the Roman Empire, baking as a profession almost disappeared. Not until the latter part of the Middle Ages did baking and pastry making begin to reappear as important professions in the service of the nobility. Bread baking continued to be performed by professional bakers, not home-makers, because it required ovens that needed almost constant tending. Because of the risk of fire, baking ovens were usually separated from other buildings and were often outside city walls.

In much of Europe, tending ovens and making bread dough were separate operations. The oven tender maintained the oven, heated it properly, and supervised the baking of the loaves that were brought to him. In early years, the

oven may not have been near the workshops of the bakers, and one oven served the needs of several bakers. It is interesting to note that in many bakeries today, especially in the larger ones, this division of labor still exists. The chef who tends the ovens bakes the proofed breads and other products that are brought to him or her and may not have any part in the mixing and makeup of these products.

Throughout the Middle Ages, part of the bread maker's job was sifting, or bolting, the whole-grain flour that was brought to him by customers. Sifting with coarse sieves removed only part of the bran, while sifting with finer sieves removed most or all of the bran and made whiter flour. Because more of the grain is removed to make white flour, the yield is lower and, thus, white bread was more expensive. Ordinary people couldn't afford white bread. Not until around 1650 CE did bakers start buying sifted flour from mills.

Because bread was the most important food of the time, many laws regulated such factors as bolting yields, bread ingredients, and loaf sizes.

It was also in the Middle Ages that bakers and pastry chefs in France formed guilds in order to protect and further their art. Regulations prohibited all but certified bakers from baking bread for sale, and the guilds had enough power to limit certification to their own members. The guilds, as well as the apprenticeship system, which was well developed by the sixteenth century, also provided a way to pass the knowledge of the baker's trade from generation to generation.

To become master bakers, workers had to go through a course of apprenticeship and obtain a certificate stating they had gained the necessary skills. Certified master bakers could then set up their own shops. Master bakers were assisted by apprentices, who were not paid and were learning the trade, and by journeymen, who were paid servants and who may have completed an apprenticeship but had not gained a master baker's certificate.

Sugar and Pastry Making

Bakers also made cakes from doughs or batters containing honey or other sweet ingredients, such as dried fruits. Many of these items had religious significance and were baked only for special occasions, such as the Twelfth Night cakes baked after Christmas. Such products nearly always had a dense texture, unlike the light confections we call cakes today. Nonsweetened pastry doughs were also made for such products as meat pies. In the 1400s, pastry chefs in France formed their own corporations and took pastry making away from bakers. From this point on, the profession of pastry making developed rapidly, and cooks developed many new kinds of pastry products.

Honey was the most important sweetener. Sugarcane, the source of refined sugar, was native to India and grown in southern regions of Asia. To be brought to Europe, sugar had to pass through many countries, and each overland stop added taxes and tolls to the already high price. To Europeans, sugar was a rare and expensive luxury item.

The European arrival in the Americas in 1492 sparked a revolution in pastry making. Caribbean islands proved good for growing sugar, so the supply became more abundant and prices dropped. Cocoa and chocolate, native to the New World, were available in the Old World for the first time. Once the new ingredients became widely available, baking and pastry became more and more sophisticated, and many new recipes were developed. By the seventeenth and eighteenth centuries, many of the basic pastries we know today, including laminated or layered doughs like puff pastry and Danish dough, were being made. Also in the eighteenth century, processors learned how to refine sugar from sugar beets. At last Europeans could grow sugar locally.

From the First Restaurants to Carême

Modern food service is said to have begun shortly after the middle of the eighteenth century. Just as bakers and pastry cooks had to be licensed and were members of guilds, which controlled production, so too were caterers, roasters, pork butchers, and other food workers licensed members of guilds. An innkeeper, in order to serve meals to guests, had to buy the various menu items from those operations that were licensed to provide them. Guests had little or no choice and simply ate what was available for that meal.

In 1765, a Parisian named **Boulangier** (whose name, incidentally, means “bread baker”) began advertising on his shop sign that he served soups, which he called *restaurants* or *restoratives*. (Literally, the word means “restoring.”) According to the story, one of the dishes he served was sheep’s feet in a cream sauce. The guild of stew makers challenged him in court, but Boulangier won by claiming he didn’t stew the feet *in* the sauce but served them *with* the sauce. In challenging the rules of the guilds, Boulangier changed the course of food service history.

For the bread baker, two important events during this period were the publication of the first two major books on bread making: *L’art du meunier, du boulangier et du vermicellier* (*The Art of the Miller, the Bread Baker, and the Pasta Maker*) by Malouin in 1775, and *Le parfait boulangier* (*The Perfect Bread Baker*) by Parmentier in 1778.

The nineteenth century saw not only a revolution in food service but also in the development of modern baking as we know it. After the French Revolution in 1789, many bakers and pastry cooks who had been servants in the houses of the nobility started independent businesses. Artisans competed for customers with the quality of their products. The general public—not just aristocrats and the well-to-do—were able to buy fine pastries. Some of the pastry shops started during that time still serve Parisians today.

A new invention in the eighteenth century changed the organization of the commercial kitchen, which had been centered around an open cooking fire. This invention was the stove, which provided a more controllable heat source. Commercial kitchens became divided into three departments: the stove, run by the cook, or **cuisinier**; the rotisserie, run by the meat chef, or **rôtisseur**; and the oven, run by the pastry chef, or **pâtissier**. The pastry chef and the meat chef reported to the cuisinier, who was also known as **chef de cuisine**, which means “head of the kitchen.” Although the stovetop was a new feature of this reorganized kitchen, the baker’s oven was still the wood-fired brick oven that had long been in use.

The most famous chef of the early nineteenth century was **Marie-Antoine Carême**, also known as Antonin Carême, who lived from 1784 to 1833. His spectacular constructions of sugar and pastry earned him great fame, and he elevated the jobs of cook and pastry chef to respected professions. Carême’s book, *Le pâtissier royal*, was one of the first systematic explanations of the pastry chef’s art.

Ironically, most of Carême’s career was spent in the service of the nobility and royalty, in an era when the products of the bakers’ and pastry chefs’ craft were becoming more widely available to average citizens. Carême had little to do with the commercial and retail aspects of baking.

In spite of his achievements and fame as a pastry chef, Carême was primarily not a baker but a chef de cuisine. As a young man, he learned all the branches of cooking quickly, and he dedicated his career to refining and organizing culinary techniques. His many books contain the first systematic account of cooking principles, recipes, and menu making.



Portrait of Marie-Antoine Carême, from M.A. Carême. *L’art de la cuisine française au dix-neuvième siècle. Traité élémentaire et pratique*, 1833. Division of Rare and Manuscript Collections, Cornell University Library.

Modern Baking and Modern Technology

The nineteenth century was a time of great technical progress. Automated processes enabled bakers to do many tasks with machines that once required a great deal of manual labor. The most important of these technological advances was the development of **roller milling**. Prior to this time, flour was milled by grinding grain between two stones. The resulting flour then had to be sifted, or bolted, often numerous times, to separate the bran. The process was slow. Roller milling, described in chapter 4 (see page 57), is much faster and more efficient. This was a tremendous boost to the baking industry.

ESCOFFIER

Georges-August Escoffier (1847–1935), the greatest chef of his time, is still revered by chefs and gourmets as the father of twentieth-century cookery. His main contributions were (1) the simplification of the classical menu, (2) the systematizing of cooking methods, and (3) the reorganization of the kitchen.

Escoffier's books and recipes are still important reference works for professional chefs. The basic cooking methods and preparations we study today are based on Escoffier's work. His book *Le guide culinaire*, which is still widely used, arranges recipes in a simple system based on main ingredient and cooking method, greatly simplifying the more complex system handed down from Carême. Learning classical cooking, according to Escoffier, begins with learning a relatively few basic procedures and understanding basic ingredients.

Although Escoffier didn't work as a bread baker, he applied the same systems to the production of desserts that he did to that of savory food. Several of the desserts he invented, such as peach Melba, are still served today.

Another important development of the period was the new availability of flours from the wheat-growing regions of North America. These wheat varieties were higher in protein than those that could be grown in northern Europe, and the export of this wheat to Europe promoted the large-scale production of white bread.

In the twentieth century, advances in technology, from refrigeration to sophisticated ovens to air transportation that carries fresh ingredients around the world, contributed immeasurably to baking and pastry making.

Preservation techniques have helped make available and affordable some ingredients that were once rare and expensive. Also because of modern food preservation technology, it is now possible to do some or most of the preparation and processing of foods before shipping rather than in the bakeshop or food service operation itself. Thus, convenience foods have come into being. Today it is possible to avoid many labor-intensive processes, such as making puff pastry, by purchasing convenience products.

Modern equipment has helped change production techniques and schedules. For example, dough sheeters speed the production of laminated doughs such as Danish dough while at the same time producing a more uniform product. Retarder-proofers hold yeast doughs overnight and then proof them so they are ready to bake in the morning. It is possible to prepare some foods farther in advance and in larger quantities, holding them in good condition until ready for finishing and serving.

Modern Styles

All these developments have helped change cooking styles and eating habits. The evolution in cooking and baking that has been going on for hundreds of years continues. It is helpful to explore a little further the changes in restaurant cooking styles, because the changes in baking and pastry have followed a similar course.

A generation after **Escoffier**, the most influential chef in the middle of the twentieth century was Fernand Point (1897–1955). Working quietly and steadily in his restaurant, La Pyramide, in Vienne, France, Point simplified and lightened classical cuisine. Point's influence extended well beyond his own lifetime.

Many of Point's apprentices, such as Paul Bocuse, Jean and Pierre Troisgros, and Alain Chapel, went on to become some of the greatest stars of modern cooking. They, along with other chefs of their generation, became best known in the 1960s and early 1970s for a style of cooking called **nouvelle cuisine**. They took Point's lighter approach even further and urged simpler, more

natural flavors and preparations, with lighter sauces and seasonings and shorter cooking times. In traditional classical cuisine, many dishes were plated in the dining room by waiters. Nouvelle cuisine, however, emphasized artful plating presentations done by the chef in the kitchen. In the pastry chef's department, this practice is the beginning of the modern plated dessert.

A landmark event in the history of modern North American cooking was the opening of Alice Waters' restaurant, Chez Panisse, in Berkeley, California, in 1971. Waters' philosophy is that good food depends on good ingredients, so she set about finding dependable sources of the highest-quality vegetables, fruits, and meats and preparing them in the simplest ways. Over the next decades, many chefs and restaurateurs followed her lead, seeking the best seasonal, locally grown, organically raised food products.

During the latter part of the twentieth century, as travel became easier and as immigrants arrived in Europe and North America from around the world, awareness of and taste for regional dishes grew. Chefs became more knowledgeable not only about the traditional cuisines of other parts of Europe but also of Asia, Latin America, and elsewhere. Many of the most creative chefs are inspired by these cuisines and use some of their techniques and ingredients. Master pastry chefs such as Gaston Lenôtre have revitalized the art of fine pastry and have inspired and taught a generation of professionals.

The use of ingredients and techniques from more than one regional cuisine in a single dish has become known as **fusion cuisine**. Fusion cuisine can produce poor results because it is not true to any one culture and becomes too mixed up. This was especially true in the 1980s, when the idea of fusion cuisine was new. Cooks often used a mixture of ingredients and techniques without a good feeling for how everything worked together. The result was sometimes a jumbled mess. But those chefs who have taken the time to study in depth the cuisines and cultures they borrow from have brought new excitement to cooking and to restaurant menus. In the pastry department, ingredients such as passion fruit, mangoes, and lemongrass, once strange and exotic, are now commonly found.

Bakers, chefs, and consumers have often reacted against technology in food production by rediscovering old-fashioned foods and production methods. Bakers, especially, are looking to reclaim the flavors of old-fashioned breads that were lost as baking became more industrialized and baked goods became more refined, standardized, and—some would say—flavorless. Inspired by the example of Lionel Poilâne (p. 131), bakers are researching methods for producing the handmade sourdough breads of times past, and they are experimenting with specialty flours in their search for flavor. On restaurant dessert menus, this trend can be seen in the old-fashioned, homestyle desserts that sit comfortably side by side with ornate, ultramodern pastry presentations.

BAKING AND PASTRY CAREERS

At the beginning of the twenty-first century, the popularity of fine breads and pastries is growing even faster than new chefs can be trained. Those entering a career in baking or pastry making today find opportunities in many areas, from small bakeries and neighborhood restaurants to large hotels and wholesale bakeries.

Restaurant and Hotel Food Service

As you learned earlier in this chapter, one of Escoffier's important achievements was the reorganization of the kitchen. He divided the kitchen into departments, or stations, based on the kinds of foods they produced. A station chef was placed in charge of each department. This system, with many variations, is still used today, especially in large hotels with traditional kinds of food service. In a small operation, the station chef may be the only worker in the department. But in a large kitchen, each station chef might have several assistants.

Station chefs in large kitchens include the sauce chef (**saucier**), who is responsible for sauces and sautéed items; the fish chef (**poissonier**); the roast chef (**rôtisseur**); and the pantry chef (**chef garde manger**). Desserts and pastries are prepared by the pastry chef (**pâtissier**). Station chefs report to the executive chef, or *chef de cuisine*, who is in charge of food production. In the largest kitchens, the position of executive chef is mostly managerial. The executive chef may do little or no cooking personally. The **sous chef** assists the executive chef and is directly in charge of the cooking during production.

The pastry department is usually separated physically from the hot kitchen, for many reasons. Many desserts and confections must be prepared in a cool environment. In addition, the separation helps prevent creams, icings, and batters from absorbing the aromas of roasted, grilled, and sautéed foods.

In a small to medium-size restaurant, the pastry chef may work alone, preparing all the dessert items. Often the pastry chef starts work early in the morning and finishes before dinner service starts. Another cook or the dining room staff then assembles and plates the desserts during service.

In large restaurants and hotels, the chef in charge of baking and desserts is the executive pastry chef. This is a management position comparable to the executive chef in the hot kitchen. The executive pastry chef supervises workers in the department, including specialists such as the bread baker (**boulangier**), who prepares yeast goods including such breakfast items as brioche, croissants, and Danish pastry; the ice cream maker (**glacier**), who makes frozen desserts; the confectioner or candy maker (**confiseur**); and the decorator (**décorateur**), who prepares showpieces, sugar work, and decorated cakes.

In hotels, the work of the baking and pastry department can be extensive, including preparing not only desserts and breads for all the on-premise restaurants, cafés, and room service but also breakfast breads and pastries and all baked goods, including specialty cakes and decorative work, for the banquet and catering departments. Such large operations provide many opportunities for the baker wishing to get a wide range of experience.

Caterers, institutional volume feeding operations (schools, hospitals, employee lunchrooms), executive dining rooms, and private clubs may require the services of bakers and pastry chefs. The required skills vary from one establishment to another. Some prepare all their baked goods in-house, while others rely on convenience products and finished wholesale bakery foods.

Bakeries

Retail bakeries include independent bakeshops as well as in-store bakery departments in grocery stores and supermarkets. High-end supermarkets, in particular, have provided many new opportunities for creative bakers and pastry chefs. A few grocery stores have even installed wood-burning hearth ovens for baking handcrafted artisan breads.

The **head baker** is the worker in charge of the production in a retail bakery. The head baker is in charge of a staff that may range from a few bakers who share most tasks to, in a larger bakery, many specialists who work in different

departments, such as breads and yeast goods, cakes, and decorated items. Even bread-making tasks can be divided among different workers, with some workers mixing, proofing, and making up the doughs and others baking the items and managing the ovens.

Wholesale bakeries accomplish the same tasks as retail bakeries, except production may be more automated and industrialized. Equipment such as mixers and ovens handle large volumes of doughs and baked goods. In addition to finished items, wholesale bakeries may produce unfinished products such as cake layers, cookie dough, and puff pastry dough for sale to restaurants, hotels, caterers, supermarkets, and other food service operations.

Professional Requirements

What does it take to be a good baker or pastry chef?

The emphasis of a food service education, whether in baking and pastry or in the hot kitchen, is on learning a set of skills. But in many ways, *attitudes* are more important than skills because a good attitude will help you not only learn skills but also persevere and overcome the difficulties you may face in your career.

Mastery of skills is, of course, essential to success. There are, however, general qualities that are also important for the new pastry chef or baker, just graduated from school, who wants to advance in the industry. The following are a few of the important ones.

Eagerness to Work

Baking professionally is demanding, both physically and mentally. By the time they graduate, students know their fellow students who have been the hardest working, especially those who seek extra work, extra opportunities to learn, are the most successful. Once they have graduated, bakers and chefs who give the most effort are the ones who advance the fastest.

One of the hardest discoveries for new culinarians is the repetitive nature of the work—doing the same tasks over and over, whether making up hundreds of dinner rolls a day or thousands of cookies for holiday sales. Successful bakers and chefs approach repetition as an opportunity for building skills. Only by doing a cooking task over and over can you really master it, really understand every nuance and variable.

Overcoming the stress created by hard work requires a sense of responsibility and a dedication to your profession, to your coworkers, and to your customers or clients. Dedication also means staying with a job and not hopping from kitchen to kitchen every few months. Sticking with a job for at least a year or two shows prospective employers you are serious about your work and can be relied on.

Commitment to Learning

Never stop learning. Read. Study. Experiment. Take continuing education courses. Network with other chefs. Share information. Join appropriate professional associations, like the American Culinary Federation or the Retail Bakers of America. Join the alumni association of your school and keep in touch with your fellow graduates. Enter competitions to hone your skills and to learn from your competitors. Learn management and business skills. Keep up with the latest developments in technology, baking techniques, and food trends while you refresh your basic skills. Remember that learning to bake and cook and manage a kitchen is a lifelong process.

In return, help others learn. Share your knowledge. Be a mentor to a student. Teach a class. Help a coworker. Judge a competition. Contribute to professional workshops and seminars. Do what you can to raise the skill level of the profession.

Dedication to Service

Food service, as its name implies, is about serving others. Baking and cooking professionally mean bringing enjoyment and well-being to your guests. Good service requires sourcing high-quality ingredients and handling them with care and respect; guarding the health of guests and coworkers with full attention to food safety and sanitation; treating others with respect; making guests feel welcome and coworkers feel valued; and maintaining a clean, attractive work environment. Look after others, and your own success will follow.

Professional Pride

Professionals take pride in their work and want to make sure it is something to be proud of. A professional cook maintains a positive attitude, works efficiently, neatly, and safely, and always aims for high quality. Although it sounds like a contradiction, professional pride includes a strong dose of humility, for it is humility that leads chefs to dedicate themselves to hard work, perpetual learning, and commitment to service. A professional who takes pride in his or her work recognizes the talent of others in the field and is inspired and stimulated by their achievements. A good baker or pastry chef demonstrates pride by, in turn, setting a good example for others.

TERMS FOR REVIEW

gluten	pâtissier	fusion cuisine	glacier
maza	chef de cuisine	saucier	confiseur
opson	Carême	poissonier	décorateur
Boulangier	roller milling	chef garde manger	head baker
cuisinier	Escoffier	sous chef	
rôtisseur	nouvelle cuisine	boulangier	

QUESTIONS FOR DISCUSSION

1. What characteristic of modern wheat flour makes it possible to make an elastic, yeast-fermented dough? Why was it not possible for prehistoric people to make such doughs from the earliest wild grains?
2. What historical event did the most to make sugar widely available? How so?
3. What contribution did beer production make to the process of bread making?
4. Briefly describe how commercial kitchens were organized after the invention of the stove in the eighteenth century.
5. What is nouvelle cuisine? How did nouvelle cuisine affect the style of desserts served in restaurants?
6. Describe the organization of a large modern hotel kitchen. Name and describe specialty positions that may be found in large bakeries.