

Baking Fundamentals By The American Culinary Federation;Noble Masi CMB CEPC AAC HOF;Brenda R. Carlos

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Noble Masi retired as a professor in baking and Chef Masi was named Chef of the Year by the American Culinary Federation The author of Baking Fundamentals

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Ryll is a member of the American Culinary Federation, and a member and certification chair for the Professional Chefs of Southern New "Baking Fundamentals."

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