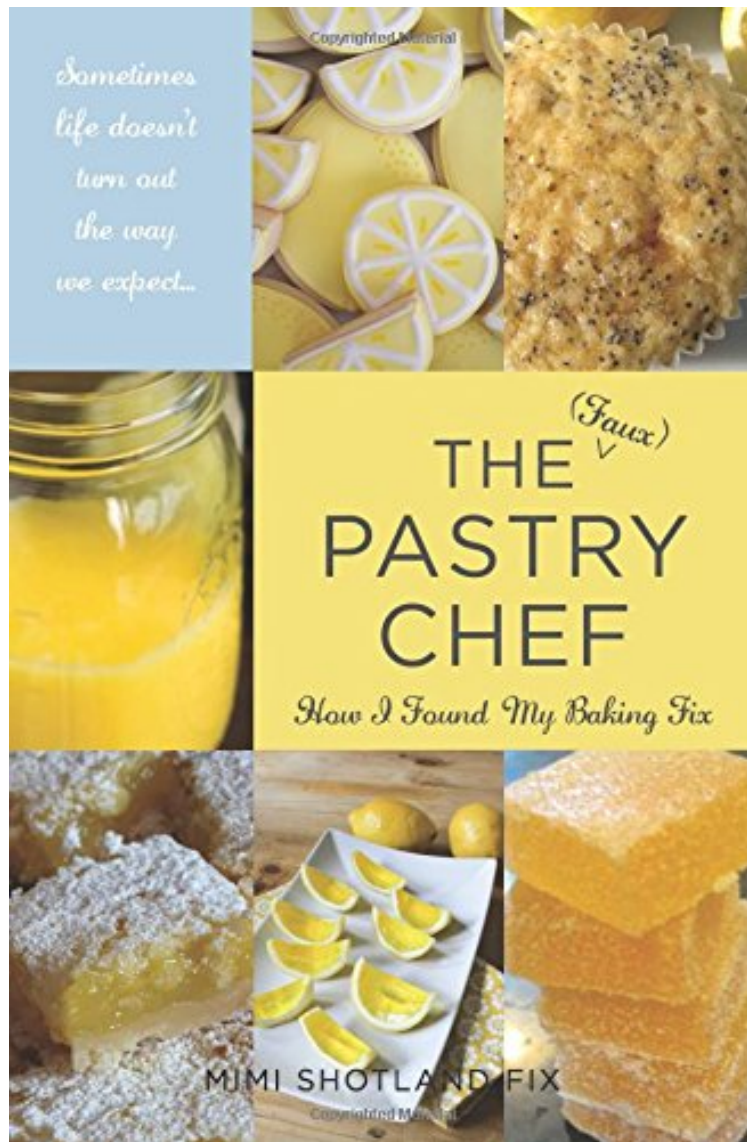


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The (Faux) Pastry Chef: How I Found My Baking Fix

Mimi Shotland Fix

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Mimi Shotland Fix : The (Faux) Pastry Chef: How I Found My Baking Fix before purchasing it in order to gage whether or not it would be worth my time, and all praised The (Faux) Pastry Chef: How I Found My Baking Fix:

2 of 2 people found the following review helpful. An insider's view, with much detailBy Wendy DulinI've not read any of Mimi Fix's previous books, but I think this one should be subtitled "Yes, the food industry is full of temperamental, mean bosses" or "Adventures in workman's compensation". It takes the reader inside the world of a baker (or faux pastry chef) and especially the lack of support from her employer after an on-the-job injury. It is long on detail and I

found myself getting bogged down about half way through the book and not wanting to finish it. But I was impressed with her drive and love of baking. I'm not interested in being a baker or pastry chef, but for anyone who is, this book would be a must-read since it provides a glimpse at the inner workings of the baking world. The baked goods all seemed so yummy and I wished there had been more recipes at the back. Guess I'll have to get another one of her books. 2 of 2 people found the following review helpful. Wonderful and inspiring book. By sbenoit I absolutely loved this book. I've read all of Mimi's books and this one is so touching and filled with stories of her trek to change careers out of necessity. It was informative too. Who in the world would know the sheer physical strength it takes to bake desserts commercially. I was in awe of not only her talent, but stamina. I honestly could hardly put it down. Much, much more, than a book about baking. 0 of 0 people found the following review helpful. Excellent and inspiring By Frances M. Budynek Excellent and inspiring. Just what I'd hoped for. After working in the food industry for 25 years, her memoir rings very true to me. She tells it like it is and sets a good example for everyone who works hard and aspires to do something meaningful and well. She also adds top notch recipes. The one for apple cake was worth buying the book alone. Thanks Mimi!

Sometimes life doesn't turn out the way we expect... The (Faux) Pastry Chef: How I Found My Baking Fix is a story of re-invention, perseverance, and overcoming obstacles. It's also an insider's look at the commercial preparation of food. The book covers a ten year period when the author faced a series of challenges that forced her to find a new career and new self-concept. This memoir is a fresh perspective told in a blunt, passionate, funny, opinionated voice. It has a unique, often humorous tone, making this an engaging mix of part tell-all memoir and part food industry professional who deals with crazy systems and dysfunctional personalities. The narrative arc is a combination of concurrent stories - a pastry chef's passion for baking, a glimpse behind the scenes in a variety of commercial kitchens, a look at the not-so-smart corporate world, the story of an injury and subsequent surgeries, and the venture into a new career path. It's the story of how Ms. Fix created Baking Fix and how she came to write Start Run a Home-Based Food Business and Home Baking for Profit.

About the Author Mimi Shotland Fix, a self-taught pastry chef, is the author of Start Run a Home-Based Food Business and Home Baking for Profit. Her career began in 1979 when she started a home-based baking business. She has since owned several successful retail bakeries, worked as head baker/pastry chef for multiple restaurants, and worked in corporate research and development kitchens. Later, she returned to school for an MA in writing and food studies. She owns Baking Fix, a culinary consulting firm, is an adjunct instructor in several local colleges, and teaches two classes through the Culinary Institute of America (CIA).