

SUCCESSFUL BAKERY DESIGN

(澳) 范妮莎·卡伦 / 编 常文心 鄢格 / 译

烘焙坊



辽宁科学技术出版社

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However, we are now living in an age that pursues full-sensory experience. The bakery operators begin to lay the same emphasis on the general design of space as on the flavour of the baked products, from creating a specific atmosphere to a detailed furnishing, from visual enjoyment to smelling and taste. Bakery is no longer a place to step in for a piece of bread and then leave in hurry; it is an attracting space for you to pick out delicious food and then enjoy. It is warm, romantic, and sweet; it can showcase the history of bread or the spirit of baker; it can share with you the story of the delicious bread.

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