



FAST-TRACK ENTREPRENEURSHIP COURSE (BAKERY)

**STARTING
24 NOV 2025** | **2-MONTH
PROGRAMME** | **2:00 –
5:30 PM**

1800-843-2433 | www.chefiica.com

**SECURE
YOUR SEAT
NOW!!!**

TURN YOUR PASSION INTO A BAKERY BUSINESS.

Discover a unique, intensive **2-month** course that combines **advanced bakery techniques** with **practical learning**.

Key Features:

- **Intensive Hands-On Practical Training**
- **Dedicated Theory & Revision Sessions**
- **IICA Certificate Upon Completion**
- **Expert Faculty Guidance**



COURSE CURRICULUM

Topic	Mon-Wed	Thur	Fri
Tarts & Pies	Practical	Practical	Theory (Food Safety, Handling, Suppliers & Flavour Pairings)
Petit Fours	Practical	Revision	Theory (Food Storage, Cleanliness, Market Evaluation & Hygiene)
Gateaux	Practical	Practical	Theory (Travel Cakes, Types of Cakes, Business Plan & Packaging)
Cookies	Practical	Revision	Theory (Types, Dietary, Managing Operations & Hamper Produce)
Viennoiserie	Practical	Practical	Theory (Techniques, Storage, Financial Management & Shelf Life)
Breads	Practical	Revision	Theory (International Breads, Food Cost, Risk Assessment & Labour Cost)
Chocolate	Practical	Practical	Theory (Startup Planning, Sales Plan, Innovation & Future Proofing)
Trends	Practical	Revision	Exam

FEE DETAILS

REGISTRATION FEES

₹5,000

(includes Toolkit, Uniform, I.D. & IICA Certificate)

EVALUATED COST AFTER DISCOUNT

₹80,000

(plus taxes)

TOTAL FEE

= ₹85,000

(plus taxes)

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