







BAKERY & PASTRY CERTIFICATE PROGRAM

Date	Days	Menu
		Cakes & Gateaux
03.04.2023	Monday	Star anise spiced green apple cremeux, Mocha chocolate pastry
06.04.2023	Wednesday	Apricot mousse, Banana Dulcey Gateux
		Fresh from the oven
07.04.2023	Friday	Prune & chocolate bread, Praline brioche, Sourdough starter
10.04.2023	Monday	Sourdough baguette, German rye bread, Sesame crusty bread roll 
12.04.2023	Wednesday	Pita bread, kulcha bread, Soft roll buns. 
		Traditional favourites
14.04.2023	Friday	Baklava in different shape and flavor. 
17.04.2023	Monday	Galette de rois, Sacher torte.
19.04.2023	Wednesday	Apple crumble cake, Coffee jelly mocha dessert
		Sweet tooth
21.04.2023	Friday	Pineapple and rosemary financier, Stollen cookies
24.04.2023	Monday	Sea salt pretzels  cherry apricot Florentine 
26.04.2023	Wednesday	Battenberg cake, Lemon butter castella cake

Date	Day	Menu
		Cakes corner
28.04.2023	Friday	Brownie cheese cake, Gateau Basque
01.05.2023	Monday	Raspberry mousse, Raspberry jelly, Lemon sponge cake 
03.05.2023	Wednesday	Sponge finger biscuits, Mango mousse, Mango charlotte russe.
		Bread Specials
05.05.2023	Friday	Fan tan bread, Cheesy Garlic bread 
08.05.2023	Monday	Pesto pull apart bread, Chocolate pizzola buns.
10.05.2023	Wednesday	Beetroot baguette, Papparoti buns.
		Sweet palette
12.05.2023	Friday	Saffron and cardamom baked yogurt, Chocolate hazelnut tart. 
15.05.2023	Monday	Pistachio and almond cannoli, Basil maple parfait with orange sauce.
17.05.2023	Wednesday	Coffee cremeux with caramel popcorn, Baba au rhum.
		Savoury Treats
19.05.2023	Friday	Savoury shortcrust, corn and cheese quiche  Spinach and mushroom pie
22.05.2023	Monday	Sausage and herb savoury brioche, Multi seed zucchini carrotmuffin, 
24.05.2023	Wednesday	Vegetable puff, Cheese straw, Broccoli and cheese jalousie 

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		Eggless baking 
26.05.2023	Friday	Apple strudel, vanilla sauce, Handmade phyllo pastry, Cherry phyllo tart.
29.05.2023	Monday	Nutella cookie, Soft center red velvet cookie, Lemon curd cookie.
31.05.2023	Wednesday	Masala roll, spinach and corn mini pie, onion jam tart.
		Cake and gateaux
02.06.2023	Friday	Sacher torte, Sacher sponge, chocolate ganache, apricot jam.
05.06.2023	Monday	Banoffee cake, Banana sponge, caramelized banana, toffee sauce, caramel diplomat.
07.06.2023	Wednesday	Mocha cake, Coffee and almond sponge cake, coffee butter cream.
		Classic dessert
09.06.2023	Friday	Lady finger cookie, tiramisu, coffee crumble.
12.06.2023	Monday	Panacotta with stewed fruits sauce, crème Brule
14.06.2023	Wednesday	Crème caramel, spun sugar, sticky dates and apple pudding with vanilla sauce.
		Tea time favorites
16.06.2023	Friday	Black current and prune tea cake, scones (raisins and cinnamon).
19.06.2023	Monday	Poppy seeds lavash, blueberry Madeline, carrot and oats muffin.
21.06.2023	Wednesday	Pistachio biscotti, oats short crust, corn and mushroom crumble.
23.06.2023	Friday	Apple pie, apple and cinnamon crumble cake.

Location: IICA, Delhi

Timings: 2:00pm to 5:30pm

Mode of Learning: Hands-On

Fee: Rs.48600/-for complete Program (36 classes)

(Note: Fees can be paid in two installments)

Fee: Rs.33,600/-for two Months Program (24 classes)

Fee: Rs. 18,000/- for the one Month program (12 classes)

Fee: Rs.10, 000/-for 6 classes

Or Rs. 2000/- for any one class

Please Note:-

All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd

All fees are subject to 18% GST

100% fees must be submitted to secure a seat in any of the programs

Fees are non-refundable

IICA reserves the right to change any menu/ menu item without prior notice

All students are required to carry one apron & two kitchen dusters with them during any class

Classes missed shall not be repeated

Minimum number of students required to start the program is 5

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

www.chefiica.com

Inclusions:

- Hands on Classes
- Certificate of Course Completion
- Take home what you make
- Printed Recipes provided at the