



BAKERY & PASTRY – CERTIFICATE PROGRAM (Eggless Menu)

Date	Day	Menu
		Bread
3 rd February	Monday	Milk Bread, French Baguette, Dinner Rolls
5 th February	Wednesday	Multi grain bread, Masala bread & bread stick
		Sweet & Savory
7 th February	Friday	Puff making (dough & lamination) , veg patties
10 th February	Monday	Peach puff danish, pineapple roulade
		Tea Time Treats
12 th February	Wednesday	Banoffee pie, Italian chocolate pie, sweet paste
14 th February	Friday	Chocolate caramel tart , fresh strawberry tart ,walnut tart.
		Cakes & Gateaux
17 th February	Monday	Vanilla & chocolate sponges ,Black forest gateaux , Florida gateaux
19 th February	Wednesday	Blueberry muffin , cupcake , American butter cream
		Tea Time
21 th February	Friday	Lemon drizzle cake , Choco walnut Brownie
24 th February	Monday	Mango mousse , Carrot cake
26 th February	Wednesday	Diamond Cookie, Peanut Butter cookie, Jeera cookie
28 th February	Friday	Focaccia bread, farm fresh pizza

Location: IICA, Chef Development Center –Delhi
Timings: 10:00am till 1:00pm
Mode of Learning: Hands-On

Fees Hands-on Class Program: Rs.18,000/-
 or Rs. 3400/- for two classes or Rs.2000/- per class.
 or Rs.5100/- for per module

To enroll please call us/

What'sApp on
7678631598/1800-843-2433

www.chefiica.com

Inclusions:

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