

## Young Chef Program – May, 2019

Date	Activity	Menu
20.05.19 (Monday)	Personal Hygiene of Food Handler	Easy Cheese Snacks - Potato cheese balls - Cheesy Chicken Slider - Thousand Island sauce
22.05.19 (Wednesday)	Importance of Food Safety	Its Mango Season! - Mango Ice cream - Mango fee
24.05.19 (Friday)	WHAT is WHAT????	<b>Pizza Lovers</b> -Home made Pizza Dough -Pizza Sauce -Margherita Pizza -Farm house pizza
27.05.19 (Monday)	Peas & Straws Game Find me Out.	Summer Coolers - Apple caramel Toffee - Choco Lava Cake
29.05.19 (Wednesday)	Create food Train &Group Photograph	All Time Favourite <ul> <li>Chicken Popcorns</li> <li>Honey mustard dip</li> <li>Veggie Quinoa Bites</li> </ul>
31.05.19 (Friday)	Certificate Distribution	Birthday Special A 'Mom & Me' special, where mothers can join the class and help their child learn their first birthday cake –Seasonal Exotic Fruit Cake.
Fees: Rs. 7000/~ for the complete program Rs.1600/~ per class Timings: 10:30am till 1:30pm, H Avail Special Offers on Group Classes	age group students from 7to 16 years Jands On Classes	<ul> <li>Inclusions:</li> <li>Hands onClasses</li> <li>Certificate of CourseCompletion</li> <li>Take what you make 'home'</li> <li>Printed Recipes provided at the beginning of theclass</li> </ul>

## Please Note:

All fees payments are accepted in Credit Card/Debit Card/Bank Transfer/CHEQUE All cheque (s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd

All fees are subject to 15% Service Tax 100% fees must be submitted to secure a seatinary of the programs. Fees is non-independent of the transmission of transmission of the transmission of the transmission of transm

refundable IICA reserves the right to change anymenu/menuitem without prior notice All students are required to carry one apron & two kitchend us ters with the mduring any class the result of the

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