



**WORLD CUISINE –CERTIFICATE PROGRAM SEPT. –OCT 2022**

Date	Day	Menu
		<b>HEALTHY MEALS</b>
15.09.2022	Thursday	CITRUS FRUIT QUINOA SALAD SMOKED BEETROOT & KALE SALAD THREE BEANS AND AVACADO SALAD
		<b>ITALIAN TRADITIONS</b>
17.09.2022	Saturday	CHICKPEAS & SPINACH SOUP CAESER SALAD SPAGHETTI IN LAMB BOLOGNESE
		<b>EUROPEAN DELIGHT</b>
20.09.2022	Tuesday	CAJUN SPICE CHICKEN HARISSA SPICED PRAWNS BARBECUE SAUCE
		<b>ASIAN FOODS</b>
22.09.2022	Thursday	SWEETCORN VEG SOUP VEG MANCHURIAN GRAVY SINGAPORE FRIED RICE
		<b>JAPANESE FOOD</b>
24.09.2022	Saturday	CHICKEN YAKITORI VEG YAKITORI YAKITORI SAUCE
27.09.2022	Tuesday	TENZARU SOBA TEMPURA VEGETABLES SOBA NOODLES TENZARU SOBA SAUCE
		<b>CHAAT CORNER</b>
29.09.2022	Thursday	PALAK PATTI CHAAT STUFFED MATAR KI TIKKI SAUNTH CHUTNEY
		<b>KEBAB PLATTER</b>
01.10.2022	Saturday	HARA BHARA KEBAB AFGANI MALAI CHAAP TANDOORI CHATPATE ALOO
		<b>FROM NORTH</b>
04.10.2022	Tuesday	MUTTON KORMA ULTE TAWE KA PARANTHA KESARI PHIRNI
		<b>PARSI CUISINE</b>
06.10.2022	Thursday	PATRANI MACHCHI JARDALU SALLI MURGI PARSI ONION PULAO
		<b>CONTINENTAL FOOD</b>
08.10.2022	Saturday	PAN SEARED FISH LEMON BUTTER SAUCE HERB GRILLED VEGETABLE GARLIC SCENTED MASHED POTATOES
		<b>ITALIAN TRADITIONS</b>
11.10.2022	Tuesday	CAPRESE SALAD POLLO A LA CACCIATORE PARMESAN RISOTTO



**WORLD CUISINE –CERTIFICATE PROGRAM S –OCT TO NOV 2022**

Date	Day	Menu
13.10.2022	Thursday	<b>PARTY SNACKS</b> CHEESE CHILI BALLS, CRUMB FRIED MUSHROOM, VEGETABLE CHEESE SHASHLIK, BARBEQUE SAUCE
15.10.2022	Saturday	<b>SOME GRILLS</b> MOROCCAN BITES, SPANISH GAMBAS, SPICY TOMATO COULIS, CHIMI CHURI SAUCE
18.10.2022	Tuesday	<b>ASIAN CUISINE</b> HOMEMADE YELLOW THAI PASTE THAI YELLOW CURRY THAI BASIL AND TOFU RICE
20.10.2022	Thursday	<b>ITALIAN CUISINE</b> PANZANELLA SALAD WILD MUSHROOM RISSOTTO CHICKEN CACCIATORE
22.10.2022	Saturday	<b>INDIAN CUISINE</b> MURG KALI MIRCH TIKKA BHARWAN PANEER TIKKA HARE MATAR KI SHAMI
25.10.2022	Tuesday	<b>EUROPEAN CUISINE</b> ROASTED PUMPKIN SOUP HERB ROASTED CHICKEN WITH JACKRT POTATOES
27.10.2022	Thursday	<b>CHAAT CORNER</b> BHALLA PAPDI CHAT STUFFED MOONG DAL CHILLA SAUNTH CHUTNEY
29.10.2022	Saturday	<b>KUCH MEETHA</b> LAUKI KA HALWA GULAB KI KHEER BESAN BURFI
01.11.2022	Tuesday	<b>FROM THE OVEN</b> HOME MADE PIZZA DOUGH PIZZA SAUCE BASE : THIN AND THICK CRUST PIZZA ZESTY CHICKEN PIZZA SUPREME VEGGIE PIZZA
03.11.2022	Thursday	<b>FROM LUKNOW</b> CHICKEN CHAPLI KEBAB MUTTON STEW SHEERMAL
5.11.2022	Saturday	<b>PASTA FRESCA</b> HOMEMADE PASTA DOUGH CHEESE SAUCE TOMATO SAUCE VEGETABLE LASAGNE
10.11.2022	Thursday	<b>HEALTHY SALADS</b> SALAD NICOISE GREEK SALAD THAI RAW PAPAYA SALAD



## WORLD CUISINE –CERTIFICATE PROGRAM S –NOV TO DEC 2022

Date	Day	Menu
		<b>ASIAN FLAVOURS</b>
12.11.2022	Saturday	HAKKA NOODLES,VEGETABLE SALT PEPPER GOLDEN FRIED PRAWNS WITH CHILLI GARLIC SAUCE
		<b>MEXICAN WAVE</b>
15.11.2022	Tuesday	GUACAMOLE MEXICAN RICE TORTILLA BREAD BURRITOS
		<b>LUCKNOW GALI</b>
17.11.2022	Thursday	NALLI NIHARI KHAMEERI ROTI, KHUBANI KA MEETHA
		<b>BURGERS &amp; MORE</b>
19.11.2022	Saturday	CORN AND SPINACH BURGER, CHICKEN SLIDER COUNTRY STYLE POTATO WEDGES
		<b>FROM LEBANON</b>
22.11.2022	Tuesday	CLASSIC FALAFEL HUMMUS, PITA BREAD TUBULE
24.11.2022	Thursday	<b>PIND DA SWAD</b> AMRITSARI CHOLEY BHATURE DAL MAKHANI
		<b>MADE IN ITALY</b>
26.11.2022	Saturday	SPINACH AND RICOTTA TORTELLINI OVEN ROAST VEGETABLES CHILLI OIL
		<b>CLASSIC CONTINENTAL</b>
29.11.2022	Tuesday	HERBED GRILLED CHICKEN RATATOUILLE GARLIC MASH POTATO
		<b>SHAHI SWAD</b>
01.12.2022	Thursday	MUTTON HYDRABADI MURG YAKHANI PULAO
		<b>SOUPS N SALADS</b>
03.12.2022	Saturday	ROASTED TOMATO AND MOZZARELLA SALAD CLASSIC CEASER SALAD BROCCOLI AND ALMOND SOUP
		<b>FROM THAILAND</b>
06.12.2022	Tuesday	CHICKEN SATAY,PEANUT SAUCE THAI GREEN CURRY SOM TAM
		<b>SOUTH WAVE</b>
08.12.2022	Thursday	ANDHRA FISH CURRY,TOMATO RICE,VEGETABLE STEW

### **Days-**

Tuesday,Thursday,Friday

### **Fees:**

Fee for three Months course-Rs.48600/-  
(36 classes)

Fee for one month course-Rs.18000/-  
(12 classes)

Fee for 6 classes-Rs.10,000/-  
(6 classes)

Fee for single class-Rs.2000/-

### **Please Note-**

1. All cheque to be made in favor of Datta Hospitality Management support Pvt Ltd.
2. All fees are subject to 18% GST
3. 100% Fees must be submitted to secure a seat in any of the programs.
4. Fee are non refundable
5. IICA reserves the right to change any menu item without any prior notice.
6. All Students are required to carry one apron & two kitchen dusters with them during any class.
7. Missed class shall not be repeated.
8. Minimum number of students required to start the program is 5

### **Inclusions-**

1. Hands on classes
2. Certificate of course completion
3. Take what you make home
4. Printed Recipes provided at the beginning of class

To Enroll or Enquire

WhatsApp on -7678631598/1800-843-2433