



## BAKERY & PASTRY – CERTIFIED COURSE DELHI CAMPUS (3 Months Programme)

Date	Day	Menu
		<b>Breads</b>
23 <sup>rd</sup> January	Thursday	Dinner roll, pain aux olive and Pizza Base
25 <sup>th</sup> January	Saturday	Italian Focaccia Veg Filling, Potato rosemary spiced bread
28 <sup>th</sup> January	Tuesday	Achari bread, multigrain roll, savoury tart
30 <sup>th</sup> January	Thursday	Bread stick , lavash, madeleines
		<b>Tea Time Treats</b>
1 <sup>st</sup> February	Saturday	Lemon Tea cake, short crust dough & making of tarts shells
4 <sup>th</sup> February	Tuesday	Fruit tart, pastry cream, parmesan cookie
6 <sup>th</sup> February	Thursday	Spiced Chicken Quiche , masala roll ,pita bread
8 <sup>th</sup> February	Saturday	Pate de fruit , scones , jam making
		<b>Cookies &amp; kids menu</b>
11 <sup>th</sup> February	Tuesday	Chocolate cookie , cup cakes , tea cake
13 <sup>th</sup> February	Thursday	Peanut butter cookie , jubjubes , chocolate muffins
15 <sup>th</sup> February	Saturday	Vanilla bar , banana walnut bread , crepe suzette
18 <sup>th</sup> February	Tuesday	Coffee & black currant cookie, waffle , hot dog bun
20 <sup>th</sup> February	Thursday	Meringue, pavlova & macroons
22 <sup>th</sup> February	Saturday	Macroons filling , pavlova finishing
		<b>Boulangerie</b>
25 <sup>th</sup> February	Tuesday	Cinnamon sugar & savoury Doughnuts, English muffin
27 <sup>th</sup> February	Thursday	Pastry dough making, custard cream ,lemon curd
29 <sup>th</sup> February	Saturday	lamination , Almond cream , cinnamon roll
3 <sup>rd</sup> March	Tuesday	Croissant , danish & pain au chocolate
		<b>Desserts &amp; pastries</b>
5 <sup>th</sup> March	Thursday	Short crust pastry dough making , lemon tart , chocolate tart
7 <sup>th</sup> March	Saturday	Choux pastry dough , chocolate éclairs , churros
10 <sup>th</sup> March	Tuesday	Puff pastry dough making , lamination , pastry cream
12 <sup>th</sup> March	Thursday	Mille feuille , apple struddle , puff danish(sugar free)
14 <sup>th</sup> March	Saturday	Crème brulee , bake yoghurt , pineapple upside down cake

17 <sup>th</sup> March	Tuesday	Mango basil mousse , strawberry bake cheese cake & garnishing
19 <sup>th</sup> March	Thursday	Chocolate warm cake , chilled berry cheese pastry & ganrning
21 <sup>st</sup> March	Saturday	Brownie , chocolate sauce & frangipane
		<b>Cakes &amp; gateaux</b>
24 <sup>th</sup> March	Tuesday	Victoria sponge , pineapple cake making & decoration
26 <sup>th</sup> March	Thursday	Chocolate sponge ,black forest cake & chocolate ganache
28 <sup>th</sup> March	Saturday	Chocolate pastry , chocolate glaze & garnishing
31 <sup>st</sup> March	Tuesday	Fresh fruit gateaux & blueberry gateaux
		<b>Hamper product making</b>
2 <sup>nd</sup> April	Thursday	Granola bar ,chocolate caramal bars,
4 <sup>th</sup> April	Saturday	Cake pops , truffle balls, frosted nuts
7 <sup>th</sup> April	Tuesday	Rochers , salted caramal toffee
9 <sup>th</sup> April	Thursday	mendiant chocolate, chocolate pralines
11 <sup>th</sup> April	Saturday	Nankhatai & chocolate bark
14 <sup>th</sup> April	Tuesday	Chocolate pretzel , chocolate & tutty fruity stick

**Inclusions:**

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

**To enroll please call us/  
Whatsapp on  
8447728601/1800-843-2433  
[www.chefiica.com](http://www.chefiica.com)**

**Location: IICA - Delhi Center**

**Timings: 02:00pm till 5:30pm**

**Mode of Learning: Hands-On**

**Fee: Rs. 54,000/- for the complete program (36 classes) For Website – 43,200/-**

**Fee: Rs. 36000/- for 24 classes For Website – 28,800/-**

**Fee: Rs. 18000/- for 12 classes For Website – 14,400**

**Fee for 1 Module: Rs. 6800/- For Website – 5,440/-**

**Fee for 1 Day : Rs. 2000/- For Website – 1600/-**

**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

**Early bird discounts by registering through our website only.**

**Offer Valid till 15<sup>th</sup> January 2020.**