



BAKERY & PASTRY – CERTIFICATE PROGRAMME-(Weekday program)

Date	Day	Menu
BREADS		
9 th October	Wednesday	Dinner roll, pav and Pizza Base
11 th October	Friday	french baguette,lavash, vienna roll
puff sweet & savaoury		
14 th October	Monday	puff dough making ,lamination of dough
16 th October	Wednesday	mille feuille , cheese straw, pastry cream
18 th October	Friday	veg turnover , puff pizza, chicken roulade
Boulangerie		
21 st October	Monday	Doughnut , berliner, custard cream,almond cream
23 rd October	Wednesday	white chocolate & orange muffin, sweet & savoury brioche
cakes & kids menu		
25 th October	Friday	victoria sponge, butter scotch cake , lamington pastry
28 th October	Monday	pinneapple upside down cake & cup cake
30 th October	Wednesday	jujubes , Marshmallow ,vanilla cookie
advance desserts		
1 st November	Monday	peanut butter brownie, deconstructed black forest pastry ,component making for black forest pastry
4 th November	Wednesday	sweet paste ,fruit tart ,Bake cheese cake

Inclusions:

Location: IICA, Chef Development Center – Delhi
Timings: 02:00pm till 5:30pm
Mode of Learning: Hands-On
Fee: Rs. 18,000/- for the complete program for website Rs. 14,400/-
Or Rs. 3400/- for 1 module for website Rs. 2720/-
Or Rs. 2000/- for any one class for website Rs. 1600/-

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

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

www.chefiica.com