



Module 1 – chocolate and ice creams		
02-December-2020	Wednesday	Roasted cashew clusters ,rose petal and pistachio milk chocolate bar <input checked="" type="checkbox"/>
04-December-2020	Friday	Green tea center filled bonbon, allspice handmade truffles. <input checked="" type="checkbox"/>
07-December-2020	Monday	Betel leaf gulkand ice cream <input checked="" type="checkbox"/>
09-December-2020	Wednesday	Watermelon ginger sorbet. <input checked="" type="checkbox"/>
Module 2 –Christmas Cookies and cakes		
11-December	Friday	Mince pie, ginger bread cookies and stollen.
14- December	Monday	Classic plum cake, plum pudding and decoration.
16-december	Wednesday	All spice choco lawa cake, strawberry Yule log.
18 December	Friday	Christmas theme cupcakes, marshmallow.
Module 3 – Breads		
21- December	Monday	Polenta Dinner Roll, flax seeds and feta Ciabatta <input checked="" type="checkbox"/>
23- December	Wednesday	Sun Dried Tomato Focaccia, mixed herb fougasse <input checked="" type="checkbox"/>
28- December	Monday	French baguette, garlic and cheese loaf) <input checked="" type="checkbox"/>
30-december	Wednesday	Whole wheat bread, multigrain Panini <input checked="" type="checkbox"/>
Module 4 – savory		
04th January 2021	Monday	Puff pastry preparation and Palmiers and cheese hearts <input checked="" type="checkbox"/>
06th January 2021	Wednesday	Preparation of patty (aloo, Paneer and chicken)
08th January 2021	Friday	Mushrooms, corn and onion galette and vegetable pie. <input checked="" type="checkbox"/>
11th January	Monday	Exotic vegetable vol- au - vent, green pea mushroom puff roulade. <input checked="" type="checkbox"/>
Module 5-Morning bakeries (boulangeries)		
13th January 2021	Wednesday	Croissant pastry dough preparation's
15th January 2021	Friday	Croissant, and pain au chocolate, Vanilla cruffin, cinnamon and raisin Danish
18th January 2021	Monday	Different varieties of doughnuts, Berliners and mini muffins.
20th January 2021	Wednesday	Pan cakes, waffles and sweet crepes.