



HOBBY CHEF PLANNER FEB- MARCH 2021

Module 1 Savoury pie and tarts		
02 nd march 2021	Tuesday	Zucchini and cheese tart,wild mushrooms quiche.
04 th march 2021	Thursday	Puff lamination, exotic vegetable mille feuille with cream cheese and chilli cheese twist. <input type="checkbox"/>
06 th march 2021	Saturday	Mushroom pot pie,cheese gougeres.
09 th march 2021	Tuesday	<input type="checkbox"/> Chia seeds crackers with pesto dip, pita chips with hummus.
Module 2 – chocolates and candy.		
11 th march 2021	Thursday	Marshmallow ,jubes candy cane.
13 th march 2021	Saturday	Chocolate pops,roasted dry fruits cluster. <input type="checkbox"/>
16 th march 2021	Tuesday	Center filled chocolates(coffee,strawberry and lemon) <input type="checkbox"/>
18 th march 2021	Thursday	Caramel fudge,peppermint chocolate fudge. <input type="checkbox"/>
Module 3 – tea time cake and cookies		
20 th march 2021	Saturday	Orange Dundee cake, choco chip cookies.
23 rd march 2021	Tuesday	Baked gujiya,rainbow cupcakes (holi special)
25 th march 2021	Thursday	Beet root and spinach cracker ,chocolate pistachio biscotti
27 th march	Saturday	Dry fruit cake rusk,almond and orange sable cookies.
Module 4 – Breads		
30 th march	Tuesday	<input type="checkbox"/> multigrain country loaf,onion kulcha.
1 st April	Thursday	<input type="checkbox"/> Whole wheat toast bread ,burger buns and garlic soup sticks.
3 rd April	Saturday	<input type="checkbox"/> rye flour dinner rolls, garlic and herb subway loaf.
6 th April	Tuesday	<input type="checkbox"/> Babka bread,margarita pull a part bread.
Module-5 cakes and desserts		
8 th April	Thursday	Fresh fruits chocolate tart ,chocolate sponge.
10 th April	Saturday	German chocolate cake, blueberry baked souffle.
13 th April	Tuesday	Apricot pudding with vanilla sauce, strawberry mousse cake.
15 th April	Thursday	Glazing and decoration of mousse cake and caramel walnut tart.

Recommended Mode of Learning- Hands On

Timings- 3:30 - 6:30pm

Fees-

Rs. 30,000/- for the full program (20 Classes)

Rs. 16,000/- for any 10 classes

Rs. 2000/- for a single class

3 program Subscription-

Pay Rs. 81,000 /- for 3 program (save 10%) for 3 Hobby Chef Bakery & Pastry Programs (60 Classes), valid for 6 months

Benefits on IICA Online Classes-

- 1) Hands On Classes
- 2) Recipe card to be shared by the Faculty
- 3) Take what you bake
- 4) Certificate for course completion

Terms & Conditions

- Fees are not refundable
- Offer valid after making the full payment only.
- Limited inventory available on a first-come-first-served basis.
- **18% GST Extra.**

- 100% Fees must be submitted to secure a seat in any of the programs

- IICA reserves the right to change any menu/menu item without prior notice

- Classes missed shall not be repeated

Note:-

For more query kindly visit our website WWW.chefiica.com or follow us on instagram @ iicadelhi or talk to our counsellors at 8447728601 /Email - admissions@chefiica.com , Monday- Sunday at 0930 am till 6pm