

## BAKERY & PASTRY - CERTIFICATE PROGRAME-(Weekday program) egg less

Date	Day	Menu
		Bread
02/04/21	Friday	Pesto ciabatta,Donut&Berliner, diplomat cream
05/04/21	Monday	Multi grain bread, sesame seed masala bread & bread stick
		Sweet &savory
07/04/21	Wednesday	Stuffed kulcha, Puff making (dough & lamination), Umali
09/04/21	Friday	apple jalousie, Puff Pastry Jalapeño Poppers, fennel & jaggery bar
		Tea Time Treats
12/04/21	Monday	Italian chocolate pie, fresh fruit tart, sweet paste
14/04/21	Wednesday	Banoffee pie, chocolate caramel tart,mixed mushroom & cheese phyllo parcel,
		Cakes & gateaux
16/04/21	Friday	Vanilla sponges, pineapple cake, almond &Orange moufflet
19/04/21	Monday	Basbousa: Almond Coconut Semolina Cake, Oreo cake
21/04/21	Wednesday	Lemon drizzle cake, Florida gateaux
		Cookies & kids' menu
23/04/21	Friday	Mango mousse in jar, carrot cake, brownie
26/04/21	Monday	Diamond cookie, peanut butter cookie, jeera cookie
28/04/21	Wednesday	Potato rosemary Focaccia roll,Cheese & garlic bread, farm fresh pizza

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

Or Rs. 3400/- for 1 module Or Rs. 2000/- for any one class

To enroll please call us/ What'sApp on 7678631598/1800-843-2433 Inclusions:

- 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 are 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

www.chefiica.com