## BAKERY & PASTRY - CERTIFICATE PROGRAM APRIL-WEEKEND

Date	Day	Menu
		Cakes and pastries
9.04.2022	Saturday	Making of Victoria sponge, pastry cream & Florida cake
10.04.2022	Sunday	Chocolate Sponge, Chocolate Ganache, Chocolate Truffle Cake
		Cookies and tea time
16.04.2022	Saturday	Cappuccino travel cake, Read velvet cupcakes and mini muffins.
17.04.2022	Sunday	Puff- Palmiers, Cheese Straws & Vegetable Mini Puff
		Desserts
23.04.2022	Saturday	Mango mousse cake , crème caramel and mirror glaze
24.04.2022	Sunday	Red Velvet Sponge, Red Velvet Cake & Red Velvet Cupcake
		Breads
34.04.2022	Saturday	Sour Dough Starter, focaccia bread &French Baguette
01.05.2022	Sunday	Finishing of SourDough Bread & Pita Bread & Hummus
		Cold Desserts
07.05.2022	Saturday	Prep for Cold Mango Souffle, Home Made Ice cream (Pista & Mango, Prep for Plated Dessert
08.05.2022	Sunday	Plated Dessert – Chocolate & Caramel Mousse , Plating of Cold Mango Souffle
		Chocolates
14.05.2022	Saturday	Tempering of Chocolate, Making Moulded Chocolate – Passion Fruit & Coffee
15.05.2022	Sunday	Making Handmade Truffles & Clusters – Almond and Apricot

**Location: IICA, Chef Development** 

Center - Gurgaon

Timings:3:00pm to 6:00pm

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/

## Inclusions:

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

Please Note:-

## www.chefiica.com

All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd

All fees are subject to 18% GST100% fees must be submitted to

secure a seat in any of the programs

Fees are non-refundableIICA 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