



BAKERY & PASTRY – CERTIFICATE PROGRAM

February - March 2020 (weekend program)

Date	Day	Menu
		Breads
1 st February	Saturday	Prepare of Laminated mix Grain dough, pesto sea salt and tomato sour dough ciabatta
2 nd February	Sunday	Bake Laminated Multi Grain bread, garlic & cheese bread and hot cross bun.
		Chocolate Making
8 th February	Saturday	Chocolate handling technique, All spice flavor with dark chocolate, espresso & milk chocolate, berry filling with white chocolate
9 th February	Sunday	Coconut & White Chocolate truffle, Dark Chocolate & raisin balls & chocolate garnishes.
		Savory & Snacks
15 th February	Saturday	Making of pie base, spinach and mozzarella cheese pie, olive, egg & cheese pie
16 th February	Sunday	Mushrooms, jalapeno, capsicum & cheesy vol-au-vent, Savory cheese cup cake
		Desserts
22 nd February	Saturday	Making of sweet crust dough, Baked berry soufflé, black forest cake in jar (plating)
23 rd February	Sunday	key lime pie, making of French custard & fresh strawberry tart (plating).
		Pastries & Cakes
29 th February	Saturday	Making sponge for mocha Yule log, making chocolate mousse base and crème brulee for desire cake
1 st March	Sunday	Finishing of mocha Yule log, & chocolate desire mousse cake, decorating & chocolate garnishes
		Cookies & Tea time
7 th March	Saturday	Almond Madeleines, Anjeer & Honey Travel Cake & Blueberry Muffin.
8 th March	Sunday	Oatmeal Cookies, Choco softcenter Cookies & Almond Cookies

Location: IICA, Chef Development Center – Gurugram

Timings: 10:30am till 1:30pm

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

Inclusions:

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

Please Note:-

**To enroll please call us/
What's App on 1800-843-2433 /
7678631598**

All cheque(s) to be made in favor of Data 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