



"Bakery and Pastry, November /3 Months"

Date	Day	Menu
		Breads
23 rd November	Saturday	Dinner roll, pain aux olive and Pizza Base
26 th November	Tuesday	Italian Focaccia Veg Filling, Potato rosemary spiced bread
28 th November	Thursday	Achari bread, multigrain roll, savoury tart
30 th November	Saturday	Bread stick , lavash, madeleines
		Tea Time Treats
3 rd December	Tuesday	Lemon Tea cake, short crust dough & making of tarts shells
5 th December	Thursday	Fruit tart, pastry cream, parmesan cookie
7 th December	Saturday	Spiced Chicken Quiche , masala roll , pita bread
10 th December	Tuesday	Pate de fruit , scones , jam making
		Cookies & kids menu
12 th December	Thursday	Chocolate cookie , cup cakes , tea cake
14 th December	Saturday	Peanut butter cookie , jubjubes , chocolate muffins
17 th December	Tuesday	Vanilla bar , banana walnut bread , crepe suzette
19 th December	Thursday	Coffee & black currant cookie, waffle , hot dog bun
		Meringue, pavlova & macroons
21 st December	Saturday	Macroons filling , pavlova finishing
		Boulangerie
24 th December	Tuesday	Cinnamon sugar & savoury Doughnuts, English muffin
26 th December	Thursday	Pastry dough making, custard cream , lemon curd
28 th December	Saturday	lamination , Almond cream , cinnamon roll
31 st December	Tuesday	Croissant , danish & pain au chocolate
		Desserts & pastries
2 nd January	Thursday	Short crust pastry dough making , lemon tart , chocolate tart
4 th January	Saturday	Choux pastry dough , chocolate éclairs , churros
7 th January	Tuesday	Puff pastry dough making , lamination , pastry cream
9 th January	Thursday	Mille feuille , apple struddle , puff danish(sugar free)
11 th January	Saturday	Crème brulee , bake yoghurt , pineapple upside down cake
14 th January	Tuesday	Mango basil mousse , strawberry bake cheese cake & garnishing

16 th January	Thursday	Chocolate warm cake , chilled berry cheese pastry & ganrnishing
18 th January	Saturday	Brownie , chocolate sauce & frangipane
		Cakes & gateaux
21 st January	Tuesday	Victoria sponge , pineapple cake making & decoration
23 rd January	Thursday	Chocolate sponge ,black forest cake & chocolate ganache
25 th January	Saturday	Chocolate pastry , chocolate glaze & garnishing
28 th January	Tuesday	Fresh fruit gateaux & blueberry gateaux
		Hamper product making
30 th January	Thursday	Granola bar ,chocolate caramal bars,
1 st February	Saturday	Cake pops , truffle balls, frosted nuts
4 th February	Tuesday	Rochers , salted caramal toffee
6 th February	Thursday	mendiant chocolate, chocolate pralines
8 th February	Saturday	Nankhatai & chocolate bark
11 th February	Tuesday	Chocolate pretzel , chocolate & tutty fruity stick

Inclusions:

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

**To enroll please call us/
Whatsapp on
8447728601/1800-843-2433
www.chefiica.com**

Location: IICA - Delhi center

Timings: 02:00pm till 5:30pm

Mode of Learning: Hands-On

Fee: Rs. 54,000/- for the complete program (36 classes) For Website – 43,200/-

Fee: Rs. 36000/- for 24 classes For Website – 28,800/-

Fee: Rs. 18000/- for 12 classes For Website – 14,400

Fee for 1 Module: Rs. 6800/- For Website – 5,440/-

Fee for 1 Day : Rs. 2000/- For Website – 1600/-

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 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

