





BAKERY & PASTRY CERTIFICATE PROGRAM DECEMBER TO MARCH-2023

Date	Day	Menu
		Gift hamper product
19.12.2022	Monday	Tempering chocolate, Molded & handmade chocolates 
21.12.2022	Wednesday	Stolen bread ,ginger bread cookie
23.12.2022	Friday	Chocolate pretzel , chocolate & tutty fruity stick 
		Cakes & gateaux
26.12.2022	Monday	Plum cake, Yule log
28.12.2022	Wednesday	Walnut and caramel tart & praline gateaux
30.12.2022	Friday	Coconut sponge, fresh pineapple compot, pine colada cake.
		Breads
02.01.2023	Monday	Fougasse bread, French baguette, olive ciabatta 
04.01.2023	Wednesday	Cheese and garlic pull apart bread, chocolate brioche 
06.01.2023	Friday	Pesto Panini, masala roll, ensaymada bun.
		Advance Desserts
09.01.2023	Monday	White chocolate chilled cheesecake, Raspberry bavaois.
11.01.2023	Wednesday	Choux pastry dough , chocolate éclairs , churros
13.01.2023	Friday	Crème brulee , bake yoghurt , chocolate trio mousse in jar

Date	Day	Menu
		Cookies & Tea time
16.01.2023	Monday	White chocolate and rose Petal brownie, banana and cinnamon tea cake and raspberry muffin
18.01.2023	Wednesday	Crinkle cookie, chocolate Madeline, sticky toffee pudding
		Desserts
20.01.2023	Friday	Raspberry citron cremoux, chocolate mousse plated, mirror glaze
23.01.2023	Monday	Crème caramel, apple charlotte with vanilla sauce
		Boulangeries
25.01.2023	Wednesday	Making of Danish pastry dough , doughnut and Berliner 
27.01.2023	Friday	Croissant, pain au chocolate, cronut. 
		Cakes & Pastries
30.01.2023	Monday	making of almond sponge, coffee jelly, chocolate butter cream, opera gateaux
01.02.2023	Wednesday	Making of vanilla sponge cake, Swiss roll and coffee hazelnut roulade
		Valentine's day special
03.02.2023	Friday	Red velvet heart shape cake, red velvet cup cake. 
06.02.2023	Monday	Tempering of chocolates, making of assorted varieties  BONBON:MACCHIATO,CITRUS AND THYME , TOFFEE
08.02.2023	Wednesday	Soft chocolates  Jasmine tea, crunchy coconut and butter scotch.
10.02.2023	Friday	Heart shape strawberry ispahan, strawberry pavlova

Date	Days	Menu
		All day special
13.02.2023	Monday	Pistachio and almond tuiles, Viennese fingers cookie, jam cookie
15.02.2023	Wednesday	Citrus crescents, lamington cake, lemon and poppy seeds muffin.
17.02.2023	Friday	Peanut butter brownie, honey almond cookie, blueberry muffin.
		Cakes & gateaux
20.02.2023	Monday	Pistachio sponge, green tea butter cream, Green tea and pistachio opera
22.02.2023	Wednesday	Chocolate and lemon mousse, rocher glaze plated dessert
24.02.2023	Friday	Orange velvet cake with wild berry frosting.
		Breads
27.02.2023	Monday	Stromboli bread, Beetroot bread, onion seeds lavash. 
01.03.2023	Wednesday	Pulla bread, choco chip brioche, garlic and rosemary bread
03.03.2023	Friday	Vienna roll, wheat and ray bread, bread sticks 
		Dessert plate
06.03.2023	Monday	Biscoff cheesecake in jar, coffee pannacotta,
10.03.2023	Friday	Devil's sponge cake, chocolate butter cream, rolo cake
13.03.2023	Monday	Pineapple, fig and green apple cheesecake

Location: IICA, Delhi

Timings: 2:00pm to 5:30pm

Mode of Learning: Hands-On

Fee: Rs.48600/-for complete Program (36 classes)

Fee: Rs.33,600/-for two Months Program (24 classes)

Fee: Rs. 18,000/- for the one Month program (12 classes)

Fee: Rs.10, 000/-for 6 classes

Or Rs. 2000/- for any one 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

Minimum number of students required to start the program is 5

Inclusions:

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

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

www.chefiica.com