



WORLD CUISINE –CERTIFICATE PROGRAM SEPT. –OCT 2022

| Date | Day | Menu |
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| | | HEALTHY MEALS |
| 15.09.2022 | Thursday | CITRUS FRUIT QUINOA SALAD SMOKED BEETROOT & KALE SALAD THREE BEANS AND AVACADO SALAD |
| | | ITALIAN TRADITIONS |
| 17.09.2022 | Saturday | CHICKPEAS & SPINACH SOUP CAESER SALAD SPAGHETTI IN LAMB BOLOGNESE |
| | | EUROPEAN DELIGHT |
| 20.09.2022 | Tuesday | CAJUN SPICE CHICKEN HARISSA SPICED PRAWNS BARBECUE SAUCE |
| | | ASIAN FOODS |
| 22.09.2022 | Thursday | SWEETCORN VEG SOUP VEG MANCHURIAN GRAVY SINGAPORE FRIED RICE |
| | | JAPANESE FOOD |
| 24.09.2022 | Saturday | CHICKEN YAKITORI VEG YAKITORI YAKITORI SAUCE |
| 27.09.2022 | Tuesday | TENZARU SOBA TEMURA VEGETABLES SOBA NOODLES TENZARU SOBA SAUCE |
| | | CHAAT CORNER |
| 29.09.2022 | Thursday | PALAK PATTI CHAAT STUFFED MATAR KI TIKKI SAUNTH CHUTNEY |
| | | KEBAB PLATTER |
| 01.10.2022 | Saturday | HARA BHARA KEBAB AFGANI MALAI CHAAP TANDOORI CHATPATE ALOO |
| | | PARSI CUISINE |
| 06.10.2022 | Thursday | PATRANI MACHCHI JARDALU SALLI MURGI PARSI ONION PULAO |
| | | FROM NORTH |
| 07.10.2022 | Friday | MUTTON KORMA ULTE TAWKE KA PARANTHA KESARI PHIRNI |
| | | CONTINENTAL FOOD |
| 08.10.2022 | Saturday | PAN SEARED FISH LEMON BUTTER SAUCE HERB GRILLED VEGETABLE GARLIC SCENTED MASHED POTATOES |
| | | ITALIAN TRADITIONS |
| 11.10.2022 | Tuesday | CAPRESE SALAD POLLO A LA CACCIATORE PARMESAN RISOTTO |

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Fee:Rs.10,000/-for Half Program

Fee: Rs. 2,000/- for the 1 Class

Location: IICA, Hauz Khaz New Delhi

Timings:- 02:00 PM -05:30PM

Days:-Tuesday, Thursday & Saturday

To Enroll or Enquire

What's App on

7678631598/1800-843-2433

www.chefiica.com

Inclusions:

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

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 item without prior notice

All students are required to carry one apron & two kitchen dusters

Any class/Classes missed shall not be repeated

Minimum number of students required to start the program is 5