



BAKERY&PASTRY–CERTIFICATEPROGRAM JULY-2022 Batch -1 (Delhi)

| Date | Day | Menu |
|------------|-----------|--|
| | | Bread and savory |
| 01.07.2022 | Friday | Caramelized onion and olive ciabatta, multigrain baguette, sourdough starter |
| 04.07.2022 | Monday | Sourdough bread, bread stick, fruit and nut bread |
| | | Cake for all occasion |
| 06.07.2022 | Wednesday | Lemon drizzle cake, banana and walnut bread, blueberry financier |
| 08.07.2022 | Friday | Orange and poppy seed cake, egg less English cake, pistachio Madeline |
| | | The chocolate corner |
| 11.07.2022 | Monday | Almond and pistachio chocolate bar, chocolate rocks, roasted sesame seed and prunes milk chocolate bar |
| 13.07.2022 | Wednesday | Salted caramel, coconut, passion fruit truffle, |
| | | Cake and pastries |
| 15.07.2022 | Friday | Fresh mango cake, gateaux Paris Brest. |
| 18.07.2022 | Monday | Praline gateaux, Battenberg cake |
| 20.07.2022 | Wednesday | Opera gateaux, chocolate Cremeux |
| | | Mango Festival |
| 22.07.2022 | Friday | Mango cup cakes, mango brioche |
| 25.07.2022 | Monday | Mango roulade, mango Eton mess |
| 27.07.2022 | Wednesday | Mango and mint tart, mango cheesecake |

Location: IICA, Delhi Center

Timings:- 02:00PM TO 5:30PM

Days:- Monday, Wednesday, Friday
(Hands on)

Fees:

Mode of Learning: Hands-On

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

Inclusions:

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

Please Note:-

To Enroll or Enquire
What's App on
7678631598/1800-843-2433

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-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