



BAKERY & PASTRY – CERTIFICATE PROGRAM

Gurugram

24/02/2022	Thursday	Mini quiche and mini walnut tarts.
26/02/2022	Saturday	Chocolate Mini éclairs hazelnut choux buns and cinnamon sugar Churros.
01/03/2022	Tuesday	New york classic baked cheese cake, strawberry pastry
03/03/2022	Thursday	Cottage cheese bell pepper pie and spinach corn quiche.
05/03/2022	Saturday	Puff pastry lamination, mix veg puff. 🟢
08/03/2022	Tuesday	Croissant, and pain -Au- chocolate, blueberry cruffin, cinnamon and raisin Danish. (Final Finishing)
10/03/2022	Thursday	Cinnamon sugar doughnuts, chocolate Berliners and brioche.
12/03/2022	Saturday	Tomato and cheese pizzola and stuff garlic and cheese bread.
15/03/2022	Tuesday	Garlic and cheese garland and hazelnut babka. 🟢
17/03/2022	Thursday	Chocolate truffle cake and red velvet cake.
19/03/2022	Saturday	American muffin, banana walnut travel cake and pancakes
22/03/2022	Tuesday	Cream cheese chicken sausage roll and mushroom corn vol-av-vent.

Inclusions: Hands on Classes

Certificate of Course Completion
Take what you make 'home'
Printed Recipes provided at the Beginning of the class.

Location: IICA, Chef Development Center – GURGAON

Timings: 03:00pm till 06:00pm

Mode of Learning: Hands-On

Fee: Rs. 18000/- for the 12 classes + 18% Gst

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

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

