

BRIDES TO BE CULINARY PROGRAM

DAY	MENU
Day-1	<p>Pehli Rasoi</p> <ul style="list-style-type: none"> • Knife handling skills & understanding kitchen operations • Making your First Halwa (Sooji/Gajjar Ka Halwa/Moong Dal Halwa/Pineapple Halwa) or Gulabkikheer(Choose one) • Your Choice of 2 Starters (VEG) + 2 Starters (Non-VEG) Veg starters: Crumb fried cheesy mushroom, Vegetable cheese balls, DahikaSholay, Hara bhara kebab, Punjabi kurkura paneer, Chana dal vada. • Nov-veg starters: Cajun spice chicken nuggets, Amratsari fish, Mutton Shammi kebab, Shrimp Salt & Pepper, Chicken Satay, Harisa spice fish fingers.
Day-2	<p>Breakfast Special:</p> <ul style="list-style-type: none"> • Non-veg: Three choice of Egg preparations: Omelette/ Fried eggs/ Scrambled eggs Accompaniment: Hash brown potato, Herb Grill Tomatoes, Grilled mushrooms,Sausages. • Veg: Vegetable Upma, Kandha poha, Poori aur aloo bhaji. Shallow Fried Snacks (Kebabs/Fritters etc) (2) Assembled Snacks (2 Cocktail Snacks- Bruschetta's, Croque-Monsieur etc) • Beverage: (Choose any two) Smoothie (Banana & Flax seed, Mango & Chia seed), Sweet lassi, Masala Chaach, Masala chai.
Day-3	<p>Main Course Special (Lunch or Dinner)</p> <p align="center"><u>Indian or European-Choose any</u></p> <p>Indian:</p> <ul style="list-style-type: none"> • Chicken or Paneer or Chaap or vegetable: Lababdar/ Kadhai/Makhani.(Choose any one) • Mutton: Dhaba mutton curry/ Bhunagosht/mutton rarra • Dal: Dal Tadka/ Makhani/ Panchmel/Dhaba. (Choose any one) • Rice: Jeera rice/ vegetable pulao/ Matar pulao (Choose any one) • Roti: Tawa paratha/missi roti/Laccha tawa paratha/ Stuffed Kulcha. (Choose any one) <p>European:</p> <ul style="list-style-type: none"> • Salad: Chicken Caesar/waldrof/ Grilled vegetable salad/ mix lettuce salad (choose any one) • Soup: Mushroom Cappuccino/Tomato Basil/Cream of Chicken/sweet corn soup • Main course : Vegetable au gratin/Lasagna/Grilled cottage Cheese Stake/Egg plant parmigiana • Non-veg: Herb roast chicken/ Pan seared fish/ Mutton stew Accompaniment: Garlic mashed potato/Jacket potato, Sautéed vegetables, herb rice. <p align="center">Or</p> <p>Pizza (two variety) (Veg or Non-veg) Fresh dough pizza, Pizza sauce and toppings, Thin crust and thick crust pizza.</p>
Day-4	<p>Bakery & Patisserie</p> <ul style="list-style-type: none"> • Learn How to bake a Cake of your choice (English Cake), Tartlets, Cookies • Celebration cake: Pineapple, black forest, red velvet, chocolate truffle cake (Choose any one) • Tea time favorite: Lemon drizzle cake/ walnut brownie/ peanut butter cookie/ banana walnut cake/chocolate & coffee cookie (Choose any one) • Bread: Masala bun/ Focaccia / Pesto pull apart/Cheese & Garlic bread. (Choose any one)
Day-5	<p>3 Course Meal</p> <ul style="list-style-type: none"> • Option 1: Prepare a 3 course Menu from the dishes learnt and invite two guests to taste your creations • Option 2: Learn the dishes of your choice for a 3 course menu and invite two guests to taste your creations

Location – IICA, Hauz Khaz, New Delhi

Time – 2:30pm to 5:30pm

Fee for Full Program – Rs.17,500/- (5 classes)

Fee for Single Class – Rs.5000/-

**For Enrollment & Enquiries
Call/WhatsApp on
8447728601/8810454363**

Inclusions:

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

Please Note:

- Mode of Learning: Hands-On
- 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 an apron
- Classes missed shall not be repeated