



## BAKERY & PASTRY–CERTIFICATE PROGRAM AUG-2022 –Delhi

Date	Day	Menu
		<b>PUFF SWEET &amp; SAVORY</b>
01.08.2022	Monday	Puff dough making & lamination,cheese straw(eggless), palmiers
03.08.2022	Wednesday	Mille feuille,veg turnover(eggless), creme patisseries
05.08.2022	Friday	puff pizza(eggless), chicken roulade
		<b>CAKES AFFAIR</b>
08.08.2022	Monday	Vanilla sponge, florida gateaux, creme diplomat, lamingtons
10.08.2022	Wednesday	chocolate sponges,Black forest gateaux, chocolate swiss roll
<b>12.08.2022</b>	Friday	eggless sponge(eggless), praline gateau (eggless),salted caramel cupcakes
		<b>TEA TIME BITES</b>
17.08.2022	Wednesday	cashew and blackcurrant tea cake, cream cheese brownie with peanut butter ganache
22.08.2022	Friday	lavash , carrot cake with cinnamon frosting, coconut meringue drops
24.08.2022	Wednesday	grissini sticks, peanut butter cookie, jeera cookie (eggless)
		<b>BREADS</b>
26.08.2022	Friday	Pesto ciabatta, multigrain country loaf,nutella hazelnut bread
29.08.2022	Monday	gluten free bread loaf,flax seed gluten free bread rolls, gluten free scones
02.09.2022	Friday	French baguette,garlic and onion focaccia,

Location: IICA, Delhi

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

**Days:-** Mon, wed, Fri

### 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