



BAKERY & PASTRY – CERTIFICATE PROGRAM May 2022 Batch 1(weekday)

Date	Day	Menu
		viennoiserie
10 th May22	Tuesday	coin cinnabon, croffins, croissant
12 th May '22	Thursday	Brioche custard pops, cheese and corn brioche
14 th May '22	Saturday	muesli energy bar <input type="checkbox"/> carrot and oats muffin, spinach and galic savoury
		Boulangerie
17 th May22	Tuesday	Sage and mashed potato polish starter, rye flour bread, multi cereal baguette, <input type="checkbox"/>
19 th May22	Thursday	pumpnickel, grissini, pretzel <input type="checkbox"/>
21 st May22	Saturday	raisins and walnut bread, caramelized onion and thai curry bread <input type="checkbox"/>
		Hi tea
24 th May22	Tuesday	Pate Sablee ,chocolate caramel short bread, coconut bar
26 th May22	Thursday	pan forte de sienne <input type="checkbox"/> toffee apple cake, creme anglaise
28 th May22	Saturday	five spice and dulce diplomat cake,genoise sponge, orange polenta tea cake
		Chocolate Selections
31 st May 22	Tuesday	chocolate tempering, marshmallow, multi seeds bar, rocky road chocolate <input type="checkbox"/>
2 nd June 22	Thursday	handmade truffles - chili and demerara sugar, chia and parmesan, <input type="checkbox"/>
4 th June 22	Saturday	Bon bon - passion banana, nutella and almond <input type="checkbox"/>

Location: IICA, Chef Development Center

Timings:- 03 PM -0600PM

Days:-Tuesday & Thursday (Hands on)

Saturday: - 1230PM to 01:30(Theory

Session and 02pm to 0530 (hands-on)

Theory Topic: -

Topic 1 – lamination

Topic 2 - Bread science

Topic 3 - Menu planning & costing

Topic 4 - chocolate

Fees:

Days:-

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% 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/ 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