

## Bakery & Pastry – Certificate Program

## <u>July 2019</u>

Date Day	,	Menu
		Tea time
01-07-2019	Monday	Banana and walnut cake, carrot cake, salted jeera cookies
03-07-2019	Wednesday	Oats and raisin cookies, strawberry Madeline, coconut tatrs.
		breads
05-07-2019	Friday	Vienna bread, herb ciabatta, multigrain loaf.
08-07-19	Monday	Sesame lavash bread, honey and sesame bagel bread , cinnamon and raisin brioche.
		Advance and plated desserts
10.07.2019	Wednesday	Black forest roulade , Millionaire sort cake slice
12.07.2019	Friday	Traditional Coffee opera, duo of chocolate mousse
15.07.2019	Monday	Hazelnut Chocolate macaroons, milk chocolate mousse dome with hazelnut praline and shiny chocolate glaze.
17.07.2019	Wednesday	Garnishing and platting of all the deserts.
		Sweet and savory
19.07.2019	Friday	Salted caramel choc tart, spinach and corn quiche, apple crumble tart.
22.07.2019	Monday	Vegetable puff, ratatouille strudel, cinnamon palmiers.
		Cakes
24.07.2019	Wednesday	Chocolate and Nougatine cake, new York baked cheese cake.
26.07.2019	Friday	Traditional pineapple cake, mango mousse cake.

Location: IICA, New Delhi, HauzKhas Campus Timings: 2:00 pm till 5:30 pm Mode of Learning: Hands-On Fee: Rs. 18,000/- for the complete program, Rs. 3400/- for 1 module OR Rs. 2000/- for any one class <u>Note:</u>(Advance desserts is a 2 module program)

## Inclusions:

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

 Please Note:

 To enroll please call us/
 All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd

 All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd
 Allfeesaresubjectto18%GST

 On 8447728601
 Toffeesmustbesubmittedtosecureaseatinanyoftheprograms

 Feesisnon Feesisnon 

 Construction
 Construction

 All cheque(s)
 Construction

 Construction
 <thConstruction</th>
 Construction

Classes missed shall not be repeated