

BAKERY & PASTRY - CERTIFICATE PROGRAME (November & December 21)

| Date | Day | Breads |
|-----------------|----------|--|
| 25-November2021 | Thursday | jalapeno vienna rolls , fried onion bread swiss roll |
| 27-November2021 | Saturday | Garlic ciabatta 🔍 , walnut & multigrain country loaf 🔍 |
| | | Tea Time Treats |
| 30-November2021 | Tuesday | Panettone & hot cross bun, |
| 02-December2021 | Thursday | Kranz roll, vanilla cookies bar 🔍 |
| | | Savory |
| 04-December2021 | Saturday | Puff dough making . strawberry mille-feuille, creme patisserie |
| 07-December2021 | Tuesday | Veg quiche , parmesan & black pepper cookie . |
| | | Boulangerie |
| 09-December2021 | Thursday | Croissant dough preparation & almond cream |
| 11-December2021 | Saturday | lamination, almond croissant, apple cheddar cheese roll |
| | | cakes |
| 14-December2021 | Tuesday | dundee cake, ginger cookie, Christmas fruit soaking |
| 16-December2021 | Thursday | Plum cake & plum pudding |
| | | Winter special |
| 18-December2021 | Saturday | Strawberry mousse in glass 💽 & new york bake cheese cake |
| 21-December2021 | Tuesday | Coconut Pannacotta & vanilla ice cream |

Location: IICA, Chef Development Center - Delhi

Timings: 02:00pm till 5:30pm Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Or Rs. 3400/- for 1 module
Or Rs. 2000/- for any one class

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/ WhatsApp on 7678631598/1800-843-2433 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