



BAKERY & PASTRY – CERTIFICATE PROGRAM-(3 Months Program)

Date	Day	Menu
		Pastries & Cakes
2 nd April	Tuesday	Choco Sponge & Vanilla Sponge
4 th April	Thursday	Pinata Candy Cake , Rocky Road Cake
6 th April	Saturday	Red Velvet Sponge, Joconde Sponge and French Butter Cream
9 th April	Tuesday	Red Velvet Pastry and French Opera Pastry and Garnishes
		Cold Desserts
11 th April	Thursday	Passion Fruit Mousse, Hazelnut Choco Mousse and Almond Sable
13 th April	Saturday	White Chocolate Glaze, Mirror Glaze and Dessert Plating
16 th April	Tuesday	Flourless Rich Chocolate Cake, Baked Cheese Cake
18 th April	Thursday	Tiramisu, Lady Finger Choco Fudge Brownie
		Boulangerie
20 th April	Saturday	Pastry Dough Processing
23 rd April	Tuesday	Croissant, Danish Pastry, Pain au Cholat
25 th April	Thursday	Pastry Cream, Cinnamon Raisin Danish and Cruffin
27 th April	Saturday	Doughnuts, Berliner and Brioche
		Breads
30 th April	Tuesday	Toast Breads→ Whole Wheat, Mix Grain & Milk Bread
2 nd May	Tuesday	Artisan Breads →Multigrain, French Baguette and Rye Bread
4 th May	Saturday	Assorted Dinner Rolls, Soup Stick and Spice Lavash
7 th May	Tuesday	Italian Focaccia, Pesto Garlic Twist and Olive Ciabatta
		Chocolates
9 th May	Thursday	Chocolate Bonbon ,Chocolate Coloring Technique
11 th May	Saturday	Assorted Chocolate Truffles
14 th May	Tuesday	Chocolate Garnishes
16 th May	Thursday	Designer Chocolate Sculpture
		Advance Desserts
18 th May	Saturday	Soft center choco cake, Berry Souffle and Berry Coulis
21 st May	Tuesday	Crème Brulee and Crème Caramel
23 rd May	Thursday	Fruit Baked Yogurt, Peach Flan and Fresh Fruit Tarts
25 th May	Saturday	Brandy Snap Cannoli, Mississippi Mud Pie and Apple Crumble
		Cookies and Tea times
28 th May	Tuesday	Classic Choco Chip Cookies, Honey Oat Cranberry Cookies and Crunchy Coconut

30 th May	Thursday	Blueberry Tea Time Cake ,Honey and Nutty Cake & Jaggery Bananas
1 st June	Saturday	Assorted Muffin and Cup Cakes Decorations
4 th June	Tuesday	Varieties of Macaroons and Macaroons Fillings
		Fondant Cake
6 th June	Thursday	Making Cake Sponge For Theme Base Cake
8 th June	Saturday	Making Characters for Forest Theme Cake
11 th June	Tuesday	Making Cartoon Characters
13 th June	Thursday	Finishing of Forest & Cartoon Theme Cake
		Savoury & Snacks
15 th June	Saturday	Veg Quiche, Veg Pie & Savoury Tart
18 th June	Tuesday	Veg Roullade, Veg Pizza & Calzone Pizza
20 th June	Thursday	Puff Pastry, Cheese Straws & Veg Patties
22 nd June	Saturday	Masala Bread, Italian Bruschetta & Veg Burgers

Location: IICA, Chef Development Center –Gurugram

Timings: 02:30pm till 6:00pm

Mode of Learning: Hands-On

Fee: Rs. 54,000/- for the complete program (36 classes)

Fee: Rs. 36,000/- for 24 classes

Fee: Rs. 18,000/- for 12 classes

Fee for 1 Module: Rs. 6800/-

Fee for 1 Day: Rs. 2000/-

Inclusions:

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

**To enroll please call us/
WhatsApp on 7678631598**

www.chefiica.com

Please Note:-

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 is 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