



BAKERY & PASTRY – CERTIFICATE PROGRAM DECEMBER-JANUARY 2021-DELHI

Date	Day	Menu
		Patisserie (cakes)
4 th January	Tuesday	Victoria cake, linzer torte, sweet paste.
6 th January	Thursday	Chocolate sponge ,black forest cake & chocolate ganache
7 th January	Friday	Chocolate genoise sponge, coco glaze, Chocolate truffle cake
11 th January	Tuesday	Rich vanilla sponge, crème patisserie, Fresh fruit gateaux
13 th January	Thursday	Jaconde sponge, French butter cream, opera gateaux
		Tea Time Treats
14 th January	Friday	Lemon Tea cake, short crust dough, baked lemon tart.
18 th January	Tuesday	Homemade Peanut butter, peanut butter cookie, choc chunk cookie
20 th January	Thursday	Fruit tart, cream diplomat, peanut butter brownie
21 st January	Friday	Laminated pastry, chocolate palmier, apple compote, apple strudel
25 th January	Tuesday	Banana bread, carrot muffin, almond marzipan
		Chocolate
27 th January	Thursday	Chocolate tempering, caramel and sea salt truffle, Dry fruits chocolate mendiants
28 th January	Friday	Coffee bon bon, coconut truffle

Location: IICA, Chef Development Center –Delhi

Timings:

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

To enroll please call us/

What's App on
7678631598/1800-843-2433

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 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