



**ONLINE HOBBY CHEF CERTIFICATE PROGRAM**  
**BAKERY & PASTRY**

Date	Day	Menu
		<b>Breads</b>
14-August-2020	Friday	Lavash ,Dinner roll & nutella bread
17-August-2020	Monday	Mango and cranberry entremets, , milk chocolate with hazelnut praline mousse (hazelnut praline
19-August-2020	Wednesday	Presentation of mango cranberry entremets and milk chocolate with hazelnut praline mousse ( almond sable) and garnishes.
		<b>Boulangerie</b>
21-August-2020	Friday	Grissini, flax seed Ciabatta&English muffin
24-August-2020	Monday	Coffee flavored sweet roll, fruit filled bun & compote for bun
26-August-2020	Wednesday	Danish dough preparation & lamination , cinnamon banana flavored bun
28-August-2020	Friday	Fresh fruit Danish, blueberry cruffin and lemon travel cake.
31-Sep-2020	Monday	Date & nut bread , carrot cake
		<b>Tea time</b>
02-September-2020	Wednesday	Jasmine tea chocolate enrobed, orange and rosemary bonbon
04- September-2020	Friday	Chicken mince with Indian seasoning quiche & puff dough, lamination
07- September-2020	Monday	Farm fresh vegetable Puff, exotic vegetable pizza & veg jalousie in puff pastry
09- September-2020	Wednesday	Macaroon, cheese cake brownie

## Recommended Mode of Learning-

We recommend all students participating in this program participate in a hands-on manner wherein our chef faculty help you step by step learning. Should you feel you wish to learn only via demonstration by the chef, please feel free to let us know and we will take note of it.

Timings- 3:30pm - 5:30pm

Fees-

Rs. 9600/- for the full the program (12 Classes)

Rs. 5400/- for any 6 classes

Rs. 1000/- for one class

## 3 program Subscription-

Pay Rs. 25,920 /- for 3 program(save 10%) for 3 Hobby Chef World Cuisine Programs (36 Classes), valid for 4 months

Benefits on IICA Online Classes-

- 1) Live Demonstration of Recipe by a Professional Chef whom you can cook-along with thus making the class a hands-on class.
- 2) Digital Certificate of Participation from IICA
- 3) Recipe card to be shared by the Faculty 1 day prior to the class.
- 4) A Video Recording of the class for the student which will help him/her in future. 5) Freedom to learn from home
- 6) Post Session Q & A.

## Terms & Conditions

- Fees are not refundable
- Offer valid after making the full payment only.
- Limited inventory available on a first-come-first-served basis.
- 18% GST Extra.
- 100% Fees must be submitted to secure a seat in any of the programs
- IICA reserves the right to change any menu/menu item without prior notice
- Classes missed shall not be repeated

Note:-

For more query kindly visit our website [www.chefiica.com](http://www.chefiica.com) or follow us on instagram @iicadelhi or talk to our counsellors at 8447728601 /Email - [admissions@chefiica.com](mailto:admissions@chefiica.com) , Monday- Sunday at 0930 am till 6pm



**For students who wish to participate in the class with hands-on; please ensure you have the following utensils/equipment available before the commencement of the program.**

<b>equipment and small utensils</b>	<b>purpose</b>
oven (otg, convection etc)	in bakery perspective the oven where the food bakes is a essential equipment, so small otg is fine for domestic baking
stand mixer or hand mixer electric	second essential equipment, that help in order to whisking ingredients
mixing bowls set	A good set of mixing bowls will be your constant companion while baking, used for mixing, whipping creams or egg whites
Scales (Weighing Scale/ Measuring Cup)	Scales are used to measure dry ingredients
Rubber or Silicone Spatulas	Spatulas have many uses including scraping batters down from the sides and bottom of a mixing bowl, spreading fillings, stirring stove top custards and chocolate while heating,
Wire Whisks	used to whisk or stir wet or dry ingredients together, beating egg whites or cream
Cooling rack (optional)	The rack speeds the cooling of cookies, cakes or breads. It allows steam to escape from all sides of the baked product so the bottom doesn't get soggy.
Butter paper (alternative- Brown Paper)	Butter paper is a grease and moisture resistant white or unbleached paper sold in rolls or sheets. It can withstand high temperatures. Use parchment paper to line cookie sheets and cookies will lift off easily
cookie cutter	you can use any shape and style cookie cutter set to cut cookie

palette knife	use for cake icing and finishing of birthday cake
pastry brush (alternative Plastic Brush)	use for apply glaze and butter on finished item
baking pan and moulds	use for bake cake, muffin , and sometime use to set mousse cake in refrigerator



tart moulds and pie moulds	tart and pie moulds come in different sizes, an individual portion size like 3 inches are good to a hobby chef baker.
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