



# WORLD CUISINE – CERTIFICATE PROGRAM (JULY-AUGUST)

Date	Day	Menu
22/07/25	Tuesday	<b><u>Italian Tradition (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Chickpea &amp; Spinach Soup,</li> <li>• Smoked Chicken Caesar Salad,</li> <li>• Spaghetti in Lamb Bolognese</li> </ul>
24/07/25	Thursday	<b><u>Arabic (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Tabbouleh,</li> <li>• Joojeh Kebab,</li> <li>• Chelo rice,</li> <li>• Grill Tomato</li> </ul>
26/07/25	Saturday	<b><u>French Mania (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Cream of Tomato soup,</li> <li>• Cajun Grilled Chicken,</li> <li>• Carrot a'la vichy,</li> <li>• Fondant Potatoes</li> </ul>
29/07/25	Tuesday	<b><u>Asian (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Crispy Fried chicken wings</li> <li>• Chicken manchurian</li> <li>• Burnt garlic rice</li> </ul>
31/07/25	Thursday	<b><u>Japanese (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Prawn tempura,</li> <li>• Chicken Katsu Curry,</li> <li>• Sticky Rice</li> </ul>
02/08/25	Saturday	<b><u>Japanese sushi (Non-Veg)</u></b> <ul style="list-style-type: none"> <li>• Cucumber &amp; Smoked Salmon Roll,</li> <li>• Mango Avocado Roll</li> </ul>
05/08/25	Tuesday	<b><u>Japanese (veg)</u></b> <ul style="list-style-type: none"> <li>• Greens gomae</li> <li>• Mushroom tobanyaki</li> <li>• Burnt garlic rice</li> </ul>



07/08/25	Thursday	<b>Indian (Veg)</b> <ul style="list-style-type: none"><li>• Paneer khurchan</li><li>• Home made kulcha</li><li>• Imly pyaj ki chutney</li></ul>
09/08/25	Saturday	<b>Asian (veg)</b> <ul style="list-style-type: none"><li>• Hot &amp; Sour Soup</li><li>• Chilli paneer</li><li>• Hakka noodle</li></ul>
12/08/25	Tuesday	<b>Salad's (Veg)</b> <ul style="list-style-type: none"><li>• Quinoa Mediterranean salad</li><li>• Panzanella</li><li>• Couscous salad</li></ul>
14/08/25	Thursday	<b>Mexican (Veg)</b> <ul style="list-style-type: none"><li>• Corn and Cheese cigar rolls</li><li>• Jalapeno Cheese balls</li><li>• Chilli tomato dip</li></ul>



### **Inclusions:**

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

Timings: 2:00pm to 5:30 pm

Fee: ₹ 48,000/- for the two Months program (24 classes)

Fee: ₹ 27,000/- for One Month program (12 Classes)

Fee: ₹ 3000/-for single class

Fee: ₹ 7000/-for private class

Add On(Optional) - CIA ProChef Certification for a special price of ₹7000 (Regd) + ₹ 40,000/-

### **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 item without prior notice
- All students are required to carry our apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5

**To enroll please Call Us/**



WhatsApp

**WhatsApp On 8447728601**