



WORLD CUISINE –CERTIFICATE PROGRAM SEPT. –OCT 2022

Date	Day	Menu
		HEALTHY MEALS
15.09.2022	Thursday	CITRUS FRUIT QUINOA SALAD SMOKED BEETROOT & KALE SALAD THREE BEANS AND AVACADO SALAD
		ITALIAN TRADITIONS
17.09.2022	Saturday	CHICKPEAS & SPINACH SOUP CAESER SALAD SPAGHETTI IN LAMB BOLOGNESE
		EUROPEAN DELIGHT
20.09.2022	Tuesday	CAJUN SPICE CHICKEN HARISSA SPICED PRAWNS BARBECUE SAUCE
		ASIAN FOODS
22.09.2022	Thursday	SWEETCORN VEG SOUP VEG MANCHURIAN GRAVY SINGAPORE FRIED RICE
		JAPANESE FOOD
24.09.2022	Saturday	CHICKEN YAKITORI VEG YAKITORI YAKITORI SAUCE
27.09.2022	Tuesday	TENZARU SOBA TEMURA VEGETABLES SOBA NOODLES TENZARU SOBA SAUCE
		CHAAT CORNER
29.09.2022	Thursday	PALAK PATTI CHAAT STUFFED MATAR KI TIKKI SAUNTH CHUTNEY
		KEBAB PLATTER
01.10.2022	Saturday	HARA BHARA KEBAB AFGANI MALAI CHAAP TANDOORI CHATPATE ALOO
		PARSI CUISINE
06.10.2022	Thursday	PATRANI MACHCHI JARDALU SALLI MURGI PARSI ONION PULAO
		FROM NORTH
07.10.2022	Friday	MUTTON KORMA ULTE TAWE KA PARANTHA KESARI PHIRNI
		CONTINENTAL FOOD
08.10.2022	Saturday	PAN SEARED FISH LEMON BUTTER SAUCE HERB GRILLED VEGETABLE GARLIC SCENTED MASHED POTATOES
		ITALIAN TRADITIONS
11.10.2022	Tuesday	CAPRESE SALAD POLLO A LA CACCIATORE PARMESAN RISOTTO



WORLD CUISINE –CERTIFICATE PROGRAM S –OCT TO NOV 2022

Date	Day	Menu
		PARTY SNACKS
13.10.2022	Thursday	CHEESE CHILI BALLS,CRUMB FRIED MUSHROOM,VEGETABLE CHEESE SHASHLIK, BARBEQUE SAUCE
		SOME GRILLS
15.10.2022	Saturday	MOROCCAN BITES,SPANISH GAMBAS,SPICY TOMATO COULIS,CHIMI CHURI SAUCE
		ASIAN CUISINE
18.10.2022	Tuesday	HOMEMADE YELLOW THAI PASTE THAI YELLOW CURRY THAI BASIL AND TOFU RICE
		ITALIAN CUISINE
20.10.2022	Thursday	PANZANELLA SALAD WILD MUSHROOM RISSOTTO CHICKEN CACCIATORE
		INDIAN CUISINE
22.10.2022	Saturday	MURG KALI MIRCH TIKKA BHARWAN PANEER TIKKA HARE MATAR KI SHAMI
		EUROPEAN CUISINE
25.10.2022	Tuesday	ROASTED PUMPKIN SOUP HERB ROASTED CHICKEN WITH JACKRT POTATOES
		CHAAT CORNER
27.10.2022	Thursday	BHALLA PAPDI CHAT STUFFED MOONG DAL CHILLA SAUNTH CHUTNEY
		KUCH MEETHA
29.10.2022	Saturday	LAUKI KA HALWA GULAB KI KHEER BESAN BURFI
		FROM THE OVEN
01.11.2022	Tuesday	HOME MADE PIZZA DOUGH PIZZA SAUCE BASE : THIN AND THICK CRUST PIZZA ZESTY CHICKEN PIZZA SUPREME VEGGIE PIZZA
		FROM LUKNOW
03.11.2022	Thursday	CHICKEN CHAPLI KEBAB MUTTON STEW SHEERMAL
		PASTA FRESCA
5.11.2022	Saturday	HOMEMADE PASTA DOUGH CHEESE SAUCE TOMATO SAUCE VEGETABLE LASAGNE
		HEALTHY SALADS

10.11.2022	Thursday	SALAD NICOISE GREEK SALAD THAI RAW PAPAYA SALAD
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WORLD CUISINE –CERTIFICATE PROGRAM S –NOV TO DEC 2022

Date	Day	Menu
		ASIAN FLAVOURS
12.11.2022	Saturday	HAKKA NOODLES,VEGETABLE SALT PEPPER GOLDEN FRIED PRAWNS WITH CHILLI GARLIC SAUCE
		MEXICAN WAVE
15.11.2022	Tuesday	GUACAMOLE MEXICAN RICE TORTILLA BREAD BURRITOS
		LUCKNOW GALI
17.11.2022	Thursday	NALLI NIHARI KHAMEERI ROTI, KHUBANI KA MEETHA
		BURGERS & MORE
19.11.2022	Saturday	CORN AND SPINACH BURGER, CHICKEN SLIDER COUNTRY STYLE POTATO WEDGES
		FROM LEBANON
22.11.2022	Tuesday	CLASSIC FALAFEL HUMMUS, PITA BREAD TUBULE
26.11.2022	Saturday	PIND DA SWAD AMRITSARI CHOLEY BHATURE DAL MAKHANI
		MADE IN ITALY
29.11.2022	Tuesday	SPINACH AND RICOTTA TORTELLINI OVEN ROAST VEGETABLES CHILLI OIL
		CLASSIC CONTINENTAL
01.12.2022	Thursday	HERBED GRILLED CHICKEN RATATOUILLE GARLIC MASH POTATO
		SHAHI SWAD
03.12.2022	Saturday	MUTTON HYDRABADI MURG YAKHANI PULAO
		SOUPS N SALADS
06.12.2022	Tuesday	ROASTED TOMATO AND MOZZARELLA SALAD CLASSIC CEASER SALAD BROCCOLI AND ALMOND SOUP
		FROM THAILAND
08.12.2022	Thursday	CHICKEN SATAY,PEANUT SAUCE THAI GREEN CURRY SOM TAM
		SOUTH WAVE
10.12.2022	Saturday	ANDHRA FISH CURRY,TOMATO RICE,VEGETABLE STEW

Days-

Tuesday,Thursday,Friday

Fees:

Fee for three Months course-Rs.48600/-
(36 classes)

Fee for one month course-Rs.18000/-
(12 classes)

Fee for 6 classes-Rs.10,000/-
(6 classes)

Fee for single class-Rs.2000/-

Please Note-

1. All cheque to be made in favor of Datta Hospitality Management support Pvt Ltd.
2. All fees are subject to 18% GST
3. 100% Fees must be submitted to secure a seat in any of the programs.
4. Fee are non refundable
5. IICA reserves the right to change any menu item without any prior notice.
6. All Students are required to carry one apron & two kitchen dusters with them during any class.
7. Missed class shall not be repeated.
8. Minimum number of students required to start the program is 5

Inclusions-

1. Hands on classes
2. Certificate of course completion
3. Take what you make home
4. Printed Recipes provided at the beginning of class

To Enroll or Enquire

WhatsApp on -7678631598/1800-843-2433

