



## BAKERY & PASTRY – CERTIFICATE PROGRAMME

December - January (weekend program) 2019-2020

Date	Day	Menu
		<b>Pastries &amp; Cakes</b>
14 <sup>th</sup> December	Saturday	Making sponge for mocha Yule log , making chocolate mousse base and crème brulee for desire cake
15 <sup>th</sup> December	Sunday	Finishing of mocha Yule log, & chocolate desire mousse cake, decorating & chocolate garnishes
		<b>Cookies &amp; Tea time</b>
21 <sup>st</sup> December	Saturday	Mince pie, plum cake & fresh fruit tarts
22 <sup>nd</sup> December	Sunday	Ginger bread cookies with icing, blackcurrant and honey bee cookies, & vanilla Christmas cookies
		<b>Breads</b>
28 <sup>th</sup> December	Saturday	Prepare of Laminated mix Grain dough ,pesto sea salt and tomato sourdough ciabatta
29 <sup>th</sup> December	Sunday	Bake Laminated Multi Grain bread, garlic & cheese bread and hot cross bun.
		<b>Chocolate Making</b>
4 <sup>th</sup> January	Saturday	Chocolate handling technique All spice flavor with dark chocolate ,espresso & milk chocolate, berry filling with white chocolate
5 <sup>th</sup> January	Sunday	Coconut & White Chocolate truffle, Dark Chocolate & raisin balls & chocolate garnishes.
		<b>Savory &amp; Snacks</b>
11 <sup>th</sup> January	Saturday	Making of pie base ,spinach and mozzarella cheese pie, olive, egg & cheese pie
12 <sup>th</sup> January	Sunday	Mushrooms, jalapeno ,capsicum & cheesy vol-au-vent, Savory cheese cup cake
		<b>Desserts</b>
18 <sup>th</sup> January	Saturday	Making of sweet crust dough, Baked berry soufflé ,black forest cake in jar(plating)
19 <sup>th</sup> January	Sunday	key lime pie ,making of French custard & fresh strawberry tart (plating).

Location: IICA, Chef Development Center – Gurugram

Timings: 10:30am till 1:30pm

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program and 14,400/- for the website

Or Rs. 3400/- for 1 module and 2,720/- for the website

Or Rs. 2000/- for any one class and 1600/- for the website

### **Inclusions:**

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

### **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

**Early bird discounts by registering through our website only.**

**Offer Valid till 31<sup>st</sup> December 2019.**

**To enroll please call  
us/ What's App on  
1800-843-2433 /  
7678631598**