

BAKERY & PASTRY – CERTIFICATE PROGRAME

Date	Day	Menu
		SAVORY & SNACKS
16 TH MARCH	MONDAY	DANISH PASTRY (DIFFERENT SHAPE OF DANISH PASTERIES AND CROISSANTS), PATTESSERIE CREAM , PANA CHOCOLAVA, JATTAR CROISSANTS
18 Th MARCH	WEDNESDAY	VEGETABLE PUFF ,VEGETABLE QUICHE ,CHEESE STRAW FRENCH HEART
		COOKIES &TEA TIME
20 TH MARCH	FRIDAY	WHOLE WHEAT COOKIE, HEALTHY GRANOLA BAR ,CUMIN COOKIE
23 RD MARCH	MONDAY	TEA TIME CAKE -CHOCOLATE MARBLE CAKE ,LEMON DRAZZLE CAKE ,ENGLISH CAKE
		BREADS
25 RD MARCH	WEDNESDAY	ITALIAN FOCACCIA BREAD , TOMATO SPINACH BREAD , DINNER ROLL
27 th March	FRIDAY	CIABATTA BREAD ,DATES AND OATS BREAD ,CHEESE AND GARLIC BREAD
		CAKE
	MONDAY	OPEARAH GATO , FLORIDA GATO
30 th March		
1 APRIL	WEDNESDAY	RICH CHOCOLATE TRUFFLE CAKE, RED VELVET CAKE
		DESSERTS
3 APRIL	FRIDAY	FRENCH MACCRONE, DIFFERENT FILLING GANACHE AND BUTTER CREAM, MANGO FEE PIE
6 APRIL	WEDNESDAY	MANGO CREMEUX , STRAWBERRY ICE CREAM , ORANGE SORBEY
		EGGLESS
8 APRIL	FRIDAY	EGGLESS CINNAMON WALNUT CAKE , FROSTING CUP CAKE , BUTTER CREAM
10 APRIL	MONDAY	EGGLESS RED VELVET CUP CAKE , CREAM CHEESE FROSTING BLUEBERRY MUFFIN

Location: IICA, Chef Development Center – Gurugram Batch timings: 10:30am till 1:30pm

&2:30pm till 5:30pm

Fee: Rs. 18,000/- Or Rs. 3400/- for 1 module or Rs.

2000/- for any one class .

Inclusions:

- · Hands on Classes
- •Certificate of CourseCompletion
- · Take what you make 'home'
- Printed Recipes provided at the beginning

Please Note:-All cheque (s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd 100% fees must be submitted to secure a seat in any of the programs

Fees is non-refundable IICA reserves the right tochangeanymenu/menuitemwithoutprior notice.

All students are required to carry one apron & twokitchendusters with them during any class Classes missed shall not be repeated