











BAKERY & PASTRY CERTIFICATE PROGRAM

Date	Day	Menu
		Boulangeries
01.03.2023	Wednesday	Pulla bread, choco chip brioche, garlic and rosemary bread
03.03.2023	Friday	Vienna roll, wheat and ray bread, bread sticks 
		Dessert plate
06.03.2023	Monday	Biscoff cheesecake in jar, coffee pannacotta,
11.03.2023	Saturday	Devil's sponge cake, chocolate butter cream, rolo cake
13.03.2023	Monday	Pineapple, fig and green apple cheesecake
15.03.2023	Wednesday	Fresh strawberry charlotte, Japanese cheese cake
		Tea Time Treats
16.03.2023	Thursday	Jasmine tea chocolate enrobed, orange and rosemary bonbon 
20.03.2023	Monday	Chicken mince with Indian seasoning quiche & puff dough, lamination
22.03.2023	Wednesday	Farm fresh vegetable Puff, cheese cake brownie & veg jalousie in puff pastry 
		All day special
24.03.2023	Friday	Almond and candied orange financier, peach mini flan and soft center cookie
27.03.2023	Monday	Blackcurrant and honey cookies, peanut butter cookie and pistachio praline tea cake
29.03.2023	Wednesday	Cappuccino travel cake, Red velvet cupcakes and mini muffins.

Date	Days	Menu
		Cakes & gateaux
31.03.2023	Friday	Chiffon sponge ,Diplomat cream & fresh fruit gateau, chocolate garnish
03.04.2023	Monday	Star anise spicedgreen apple cremeux,mocha chocolate pastry
05.04.2023	Wednesday	Apricot mousse, banana dulceygateux
		Fresh from the oven
07.04.2023	Friday	Prune & chocolate bread, praline brioche, sourdough starter
10.04.2023	Monday	Sourdough baguette, German rye bread, sesame crusty bread roll 
12.04.2023	Wednesday	Pita bread, kulcha bread soft roll buns. 
		Traditional favourites
14.04.2023	Friday	Baklava in different shape and flavor. 
17.04.2023	Monday	Galette de rois, sacher torte.
19.04.2023	Wednesday	Apple crumble cake, coffee jelly mocha dessert
		Sweet tooth
21.04.2023	Friday	Pineapple and rosemary financier, Stollen cookies
24.04.2023	Monday	Sea salt pretzels  cherry apricot Florentine 
26.04.2023	Wednesday	Battenberg cake, lemon butter castella cake

Date	Day	Menu
		Cakes corner
28.04.2023	Friday	Brownie cheese cake, gateau Basque
01.05.2023	Monday	Raspberry mousse, raspberry jelly, lemon sponge cake 
03.05.2023	Wednesday	Sponge finger biscuits, mango mousse, mango charlotte russe.
		Bread Specials
05.05.2023	Friday	Fan tan bread, cheesy garlic bread, 
08.05.2023	Monday	Pesto pull apart bread, chocolate pizzolo buns.
10.05.2023	Wednesday	Beetroot baguette  ,papparoti buns.
		Sweet palette
12.05.2023	Friday	Saffron and cardamom baked yogurt, chocolate hazelnut tart. 
15.05.2023	Monday	Pistachio and almond cannoli, basil maple parfait with orange sauce.
17.05.2023	Wednesday	Coffee cremeux with caramel popcorn, baba au rhum.
		Savoury Treats
19.05.2023	Friday	Savoury shortcrust, corn and cheese quiche  Spinach and mushroom pie 
22.05.2023	Monday	Sausage and herb savoury brioche,Multi seed zucchini carrot muffin,
24.05.2023	Wednesday	Vegetable puff  , cheese straw, broccoli and cheese jalousie 

Location: IICA, Delhi

Timings: 2:00pm to 5:30pm

Mode of Learning: Hands-On

Fee: Rs.48600/-for complete Program (36 classes)

(Note: Fees can be paid in two installments)

Fee: Rs.33,600/-for two Months Program (24 classes)

Fee: Rs. 18,000/- for the one Month program (12 classes)

Fee: Rs.10, 000/-for 6 classes

Or Rs. 2000/- for any one 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 are 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

Minimum number of students required to start the program is 5

Inclusions:

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

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

www.chefiica.com