



BAKERY & PASTRY – CERTIFICATE PROGRAM (Weekday Planner)

Date	Day	Menu
		Pastries & Cakes
16 th December	Monday	Making Sponge for Mocha Yule Log , Making Chocolate Mousse Base and Crème Brulee for Desire Cake.
18 th December	Wednesday	Finishing of Mocha Yule log, & Chocolate Desire Mousse Cake, Decorating & Chocolate Garnishes.
		Morning Bakeries
20 th December	Friday	Preparation of Boulangerie Pastry Dough, Doughnuts & Berliners.
23 rd December	Monday	Butter Croissant, Danish Pastry, Pan-au-chocolat.
		Desserts
27 th December	Friday	Making of Sweet Crust Dough, Baked Berry Soufflé ,Black Forest Cake in Jar (plating).
30 th December	Monday	Key Lime Pie, Chocolate & Caramel Tart (plating), Short Crust Peach Pastries.
		Chocolate Sensations
1 st January	Wednesday	Chocolate Handling Technique All Spice Flavor with Dark Chocolate ,Espresso & Milk Chocolate, Berry Filling with White Chocolate.
3 rd January	Friday	Coconut & White Chocolate Truffle, Dark Chocolate & Raisin Balls & Chocolate Garnishes.
		Yummy Tummy Snacks
6 th January	Monday	Making of Pie Base ,Spinach and Mozzarella Cheese Pie, Olive, Egg & Cheese Pie.
8 th January	Wednesday	Mushrooms, Jalapeno ,Capsicum & Cheesy Vol-au-vent, Savory Cheese Cup Cake.
		Breads Making
10 th January	Friday	Prepare of Laminated Multi Grain Dough, Pesto Sea Salt and Tomato Sour Dough Ciabatta.
13 th January	Monday	Bake Laminated Multi Grain Bread, Garlic & Cheese Bread and Hot Cross Bun.
		Cookies & Tea time
15 th January	Wednesday	English Cake, Blueberry Muffins, White Chocolate Brownie
17 th January	Friday	Ginger Bread Cookies with Icing, Blackcurrant and Honey Bee Cookies, & Vanilla Christmas Cookies.

Location: IICA, Chef Development Center – Gurugram

Timings: 10:30am till 1:30pm

Mode of Learning: Hands-On

Fee: Rs. 21,000/- for the complete program and 16,800/- for the website

Or Rs. 3400/- for 1 module and 2720/- 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
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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 31st December 2019.

**To enroll please call
us 1800-843-2433**

**WhatsApp on
7678631598**