



BAKERY & PASTRY – CERTIFICATE PROGRAME

3 month hobby chef program

	Date	Day	Menu
			Cookies and tea time
1	21 st February 2020	Friday	Lemon Drizzle Cake, honey almond cake and marble cake
2	24 th February 2020	Monday	Nutty biscotti, apple cinnamon cake and banana walnut cake.
3	26 th February 2020	Wednesday	Almond macaroon, black forest pavlova, berry filling for macaroon.
4	28 th February 2020	Friday	Peanut butter cookies, almond cookies and chocolate brownie cookie
5	2 nd march 2020	Monday	Cumin yoghurt cookie, custard cookie and bull eyes cookie.
			Desserts Cakes and pastry
6	4 th march 2020	Wednesday	Chocolate sponge German black forest gateaux finishing and decoration
7	6 th march 2020	Friday	Dark chocolate truffle pastry, pineapple pastry and ganache.
8	9 th march 2020	Monday	Red velvet sponge , finishing and decoration
9	11 th march 2020	Wednesday	Vanilla sponge for exotic fresh fruit gateaux Decoration
10	13 th March 2020	Friday	Mango mint chilled cake, choco praline mousse and garnishes.
11	16 th march 2020	Monday	Fresh pineapple strudel, apple pie and linzer tort.
12	18 th march 2020	Wednesday	Vanilla crème caramel, jasmine tea crème brulee and Choco lawa cake
13	20 th March	Friday	Baked cheese cake, flourless rich chocolate cake and saffron cardamom bake yoghurt
14	23 rd March	Monday	Wild berry cremoux, fresh fruit trifle and tiramisu
			Savory
15	25 th March	Wednesday	Preparation of puff pastry dough and vegetable savory muffins.
16	27 th March	Friday	Stuffed green pea and potato puff, mushroom and corn cheesy- vol -au vent and Cheese twist.
17	30 th March	Monday	Tomato fresh basil cheese Quiche, English vegetable pie and veg roulade.
			Gift and hamper
18	1 st April	Wednesday	Apple cinnamon jam, homemade peanut butter and French hearts.
19	3 rd April	Friday	Saffron almond dundi cake, walnut fudge brownie and multigrain crackers.
20	6 th April	Monday	Coconut truffle, choco nutty rock and chocolate bars.
21	8 th April	Wednesday	Peppermint jujubes, strawberry marshmallows and banana choco fudge.
			Breads
22	10 th April	Friday	Milk toast bread, multigrain toast and bread sticks
23	13 th April	Monday	Assorted dinner rolls beet root slider mix grain hard rolls and hot dog bun
24	15 th April	Wednesday	Multigrain subway bread, French baguette and tomato ciabatta.
25	17 th April	Friday	Hot cross bun, bagels and sausage rolls.

			Morning bakeries
26	20 th April	Monday	Preparation of pastry dough, chocolate doughnut and jam Berliners.
27	22 nd April	Wednesday	Croissant, pan au chocolat, cinnamon raisin Danish.
28	24 th April	Friday	American muffin, pan cake and sweet waffles
			Sweet tart bites
29	27 th April	Monday	Sweet crust pastry dough, tart shells lemon curd /lemon tart Decoration.
30	29 th April	Wednesday	Choux paste :Paris Brest, profit role and muslin cream
			Bonbon Chocolates
31	1 st May	Friday	Chocolate handling technique
32	4 th May	Monday	Butter scotch with sea salt ,macchiato and blueberry
			Fondant cake Decoration.
33	06 th May	Wednesday	Cake layering and sugar paste figuring
34	8 th May	Friday	Decoration of fondant cake with sugar paste figuring.
			Ice cream and sorbet
35	11 th May	Monday	Paan with gulkand, butterscotch
36	13 th May	Wednesday	Watermelon and ginger, kala khatta with black salt.(sorbet)

Location: IICA, Chef Development Center – Gurugram
Timings: 10:30am till 1:30

Mode of Learning: Hands-On
Fee: Rs. 54,000/- for the complete program (36 Classes)
Fee: Rs. 36000/- for 24 classes
Fee: Rs. 18000/- for 12 classes
Fee for 1 Module: Rs. 6800/-

Fee for 1 Class: Rs.2000/-

Inclusions:

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

To enroll please call us/
WhatsApp on 7678631598

www.chefica.com

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