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Module 1 – chocolate		
and ice creams		
02-December-2020	Wednesday	Roasted cashew clusters ,rose petal and pistachio milk chocolate
		bar
04-December-2020	Friday	Green tea center filled bonbon, allspice handmade truffles.
07-December-2020	Monday	Betel leaf gulkand ice cream
09-December-2020	Wednesday	Watermelon ginger sorbet.
Module 2 –Christmas		
Cookies and cakes		
11-December-2020	Friday	Mince pie, ginger bread cookies and stollen.
15- December -2020	Tuesday	Classic plum cake, plum pudding and decoration.
17-December -2020	Thursday	All spice choco lava cake, strawberry Yule log.
19- December -2020	Saturday	Christmas theme cupcakes, marshmallow.
Module 3 – Breads		
22- December -2020	Tuesday	Polenta Dinner Roll, flax seeds and feta Ciabatta
24- December -2020	Thursday	Sun Dried Tomato Focaccia, mixed herb fougasse
26- December -2020	Saturday	French baguette, garlic and cheese loaf)
29 - December -2020	Tuesday	Whole wheat bread, multigrain Panini
Module 4 – savory		
02- January - 2021	Saturday	Puff pastry preparation and Palmiers and cheese hearts
05- January - 2021	Tuesday	Preparation of patty (aloo, Paneer and chicken)
07- January- 2021	Thursday	Mushrooms, corn and onion galette and vegetable pie.
09- January - 2021	Saturday	Exotic vegetable vol- au - vent, green pea mushroom puff
		roulade.
Module 5-Morning		
bakeries (boulangerie)		
12- January- 2021	Tuesday	Croissant pastry dough preparation's
16 - January- 2021	Saturday	Croissant, and pain au chocolate, Vanilla cruffin, cinnamon and
		raisin Danish
19- January- 2021	Tuesday	Different varieties of doughnuts, Berliners and mini muffins.
21- January- 2021	Thursday	Pan cakes, waffles and sweet crepes.