

## HOBBY CHEF PROGRAM-WORLD CUISINE

Date	Day	MENU
		<b>EUROPIAN (Non Veg)</b>
17/08/2023	Thursday	Mesclun garden salad, Chicken cordon bleu Macédoine vegetable, Creamy mashed potato
		<b>CUISINE FRANÇAISE (Non Veg)</b>
19/08/2023	Saturday	Potage Parmentier, Stroganoff de Poulet, Riz pilaf
		<b>COCKTAIL CANAPÉS (Non Veg)</b>
22/08/2023	Tuesday	Olive feta devilled egg, Tomato Pinenut Bruschetta Croque monsieur
		<b>INDIAN CUISINE (Veg)</b>
24/08/2023	Thursday	Hara Bhara Kabab, Pudhina Chutney, Soya Chaap Masala Tawa Lachcha Parantha,
		<b>ARABIC FOOD (Veg)</b>
26/08/2023	Saturday	Fattoush, Shish Taouk Falafel, Garlic Yoghurt Dip
		<b>MEXICAN MANIA (Non Veg)</b>
29/08/2023	Tuesday	Tomato Salsa, Sour Cream Guacamole, Chicken Fajitas
		<b>FROM SOUTH INDIA ( Veg)</b>
2/9/2023	Saturday	Chana Dal Vada, Vegetable korma, Malabar parotta
		<b>FROM NORTH (Non Veg)</b>
5/9/2023	Tuesday	Murg kali Mirch, Mutton Handi , Navratan pulao
		<b>INDIAN STREET FOOD (Veg)</b>
12/9/2023	Tuesday	Ram Ladoo, Jodhpuri Mirchi Vada, Spicy hari Chutney
		<b>FROM AMRITSAR (Veg)</b>
14/09/2023	Thursday	Pindi Choley, Amritsari Khasta Kulcha, Imlı – pyaz ki Chutney
		<b>HYDRABADI CUISINE (Non Veg)</b>
16/09/2023	Saturday	Murgh Hydrabadi, Bagara Rice, Khubani ka Meetha
		<b>GERMAN MENU (Non Veg)</b>
19/09/2023	Tuesday	Potato & Bacon salad, German Spaetzle, Chicken Schnitzel
		<b>LATIN AMERICAN (Non Veg)</b>
21/09/2023	Thursday	Gumbo Soup, Crispy Fried Chicken, Straw Potatoes
		<b>ASIAN MEAL (Non Veg)</b>
23/09/2023	Saturday	Indonesian Chicken Skiwier , Peanut sauce, Yellow Thai curry, Steam rice
		<b>HEALTHY SALADS (Non Veg)</b>
26/09/2023	Tuesday	Salad Nicoise, Greek salad, Yum Woon Sen (Thai Glass Noodle Salad)
		<b>BIRYANI TIME (Non Veg)</b>
28/09/2023	Thursday	Shammi Kabab, Murg Dum Biryani, Burrani Raita
		<b>INDIAN CUISINE</b>
30/09/2023	Saturday	Lahori chapli kebab, Mutton galauti kebab, Ute tawe ka Parantha
3/10/2023	Tuesday	chicken chettinad, Malabar parantha, Coconut chutney
5/10/2023	Thursday	Chicken Kathi Roll, Kasundi Paneer Kathi Roll, Kathi rolld Roti
7/10/2023	Saturday	Moong Dal Chilla, Ram Ladoo, Mint chutney
10/10/2023	Tuesday	Paneer wale Bhatara, Pindi Chola, Masala Tadka Aloo, Imlı pyaz ki chutney
12/10/2023	Thursday	<b>JAPANESE CUISINE</b>

14/10/2023	Saturday	Three variety of Sushi Making Maki Roll, Nigiri Gun kan Sushi, Home made Gari (pickle ginger)
17/10/2023	Tuesday	Yasai tempura [veg], ebi tempura [prawn], chicken karage, Siriraja mayonnaise, Tonkastu Sauce making
19/10/2023	Thursday	Chicken Tiryaki, Yasai teppanyaki (vegetable), yaki udon
		<b>WAY TO ITALY</b>
21/10/2023	Saturday	Homemade Pizza Dough, Pizza Sauce, Margherita pizza (thin crust) Farmhouse pizza (thick crust)
26/10/2023	Thursday	Ceasar Salad, Pollo a la Cacciatore, Parmesan Risotto
28/10/2023	Saturday	Classic Vegetable Lasagna, Home made lasagna sheets, Garlic Tomato sauce, cheese sauce, Assembling of lasagna
31/10/2023	Tuesday	Mushroom Duplex with Mustard Aioli, Stuffed Cottage Cheese Steak, Porcini mushroom sauce
		<b>ASIAN CUISINE</b>
2/11/2023	Thursday	Vegetable hot and sour soup, Chicken Manchurian, Chilly garlic noodles
4/11/2023	Saturday	Chicken Satay, Peanut Sauce, Classic Nasi Goreng
7/11/2023	Tuesday	Som Tam Salads, Vegetable in Green Curry, Basil Rice
		<b>EUROPEAN CUISINE</b>
9/11/2023	Thursday	German Potato Salad, German Spaetzle, Chicken Schnitzel
16/11/2023	Thursday	Roasted Pumpkin Soup, French Style whole Roast Chicken, Pommes au Four (Jacket Potatoes), Saute Vegetables
		<b>PARTY DIPS</b>
18/11/2023	Saturday	Homemade Nachos, Ranch Dressing, Cheesy Jalapeno Dip, Olive Tapenade, Barbeque Sauce
		<b>ALL-TIME FAVORITE (Veg)</b>
21/11/2023	Tuesday	Corn & Peas Veggie Burger, Country style potato Wedges Coleslaw salad, Cocktail sauce

## WORLD CUISINE PROGRAM

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 Fee:Rs.2000/-for single class

Inclusions:

- Take home what you make
- Certificate of Course completion
- Printed Recipes provided at the Beginning of the class

**For more details 7678631598/1800-843-2433**

### **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 item without prior notice
- All students are required to carry your apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5