

BAKERY & PASTRY - CERTIFICATE PROGRAME (October & November 21)

Date	Day	Breads
21-October-2021	Thursday	Gluten free bread ●, fancy bread roll ● and multi grain roll ●
23-October-2021	Saturday	Whole wheat pizza base , yellow lentil country loaf , pesto roll
26-October-2021	Tuesday	Lavash ●, pav ● & pita bread ●
		Boulangeries
28-October-2021	Thursday	Doughnut & Berliner with diplomat cream, Focaccia
30-October-2021	Saturday	Sesame seed poached bagel ■ & raisin nut honey brioche
02-November2021	Tuesday	Soft center chocolate filled muffin & cinnamon roll
		Tea time
09-November2021	Tuesday	Puff dough preparation , lamination, bell pepper & mushroom vol au vent & cheese straw
11-November2021	Thursday	dark chocolate chip & orange cookie, veg stuff calzone
13-November2021	Saturday	Marble cake, carrot muffin, Berry granola yogurt cream parfait
		Cakes & gateau
16-November2021	Tuesday	Red velvet sponge , cream cheese frosting , finishing of red velvet cake
18-November2021	Thursday	Opera gateau, jaconde sponge ,ganache & coffee butter cream
20-November2021	Saturday	Black forest cake ,eggless chocolate sponge ,final finishing of cake ●

Location: IICA, Chef Development Center – Delhi

Timings: 02:00pm till 5:30pm Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Or Rs. 3400/- for 1 module
Or Rs. 2000/- for any one class

Inclusions:

Hands on Classes

Certificate of Course Completion
Take what you make 'home'
Printed Recipes provided at the

Beginning of the class

Please Note: -

To enroll please call us/ WhatsApp on 7678631598/1800-843-2433 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