

## Kids Culinary Summer Camp

Date & DAY	Activity	Menu
15 <sup>th</sup> June 23 Thursday	Food Safety & Storage	<b>Waffles and Pancake</b> Banana & Toffee Sauce Pancake Waffle with homemade mango compote
16 <sup>th</sup> June 23 Friday	Food World Tour	<b>English Breakfast</b> French Omelet (Cheese, Mushroom) French Toast Grill Tomato Hash brown Potato
19 <sup>th</sup> June 23 Monday	Guess the Ingredients	<b>Healthy Treats</b> Greek Salad Caesar Salad ( Chicken) Mango & Oats Smoothie
21 <sup>st</sup> June 23 Wednesday	Introduction to Italian Food Glossary	<b>Delhi to Rome</b> Handmade Pasta Making (Fettuccine) Boiling of Pasta Mushroom & Cheese sauce
22 <sup>nd</sup> June 23 Thursday	Crossword	<b>Bakes &amp; Cakes</b> Twisted Handmade Nutella Bread Lemon Drizzle Travel Cake Pesto and Parmesan Bread
23 <sup>rd</sup> June 23 Friday	Food Antakshari	<b>Comfort Food</b> Juicy Lucy Veggie Burger Coleslaw Country style Potato Wedges
24 <sup>th</sup> June 23 Saturday	Bakery Riddle	<b>Party Cake</b> Coffee & Chocolate Cake
26 <sup>th</sup> June 23 Monday	Spot the difference (Kitchen Theme)	<b>Ice Cream &amp; Brownies</b> Peanut Butter Brownie Homemade Vanilla Ice Cream M&M'S cookies



**Location** – IICA, Hauz Khaz, New Delhi

**Time** – 2:00pm to 5:30pm

**Fee for Full Program** – Rs.9200/- (8 classes)

**Fee for Single Class** – Rs.1600/-

**For Enrollment & Enquiries  
Call/WhatsApp on  
8447728601/7678631598**

**Inclusions:**

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

**Please Note:**

- The Program is for Young Chefs from age 6-14 years
- Mode of Learning: Hands-On
- 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
- Classes missed shall not be repeated