



BAKERY & PASTRY – CERTIFICATE PROGRAM-(Weekday program) egg less

Date	Day	Menu
		Tea Time Treats
29/07/2021	Thursday	Italian chocolate pie, fresh fruit tart
31/07/2021	Saturday	Banoffee pie, chocolate caramel tart, mixed mushroom & cheese phyllo parcel,
		Cakes & gateaux
03/08/2021	Tuesday	Vanilla sponges, pineapple cake, almond & Orange moufflet
05/08/2021	Thursday	Basbousa: Almond Coconut Semolina Cake, Oreo cake
07/08/2021	Saturday	Lemon drizzle cake, Florida gateaux
		Easy Bake Dishes
10/08/2021	Tuesday	Mango mousse in jar, carrot cake & chocolate caramel cookie cup.
12/08/2021	Thursday	Diamond cookie, peanut butter cookie, Gems chocolate cookies
14/08/2021	Saturday	Potato rosemary Focaccia roll, Cheese & garlic bread stick, farm fresh pizza
17/07/2021	Tuesday	Country style cheesy garlic bread, sweet challah bread
19/07/2021	Thursday	Multigrain banhmi bread, cinnamon glaze monkey bread.
		Sweet & savory
21/08/2021	Saturday	Making of sweet crust, Fresh fruit galette stuffed Schewan cottage cheese buns.
24/08/2021	Tuesday	Making of laminated pastry dough, corn and mushroom roulade.

Location: IICA, Chef Development Center – Delhi

Timings: 02:00pm - 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

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

www.chefiica.com

Inclusions:

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

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/ 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