

BAKERY & PASTRY - CERTIFICATE PROGRAME-(Weekend program)

Date	Day	Menu
		Sweet & Savory
29 th July	Monday	Banana and walnut cake, Apple Crumble
31 st July	Wednesday	English Vegetable Quiche, Making of Puff Dough & Veg Puff Roullade
		Cakes
2 nd August	Friday	Victoria Sponge Fresh Mango Gateaux, Mango Cheese Cake
5 th August	Monday	Rich Dark Chocolate Truffle Cake, Florida Gateaux
		Tea Time Treats
7 th August	Wednesday	Linzer Cake, Corn Flakes Cookies, Cake Rusk
9 th August	Friday	Orange Basinut Cake, Bullseye Cookies, Choco Lava Cookies.
		Breads
12 th August	Monday	Panini Bread, Burger Buns and Pizza Base
14 th August	Wednesday	Italian Focaccia Veg Filling, Sweet Milk Bread, Lavash
		Advance & Plated Desserts
16 th August	Friday	Mango Crèmeux (yellow glaze, chocolate), Chocolate Mousse
19 th August	Monday	Mille Feuille (puff pastry base, diplomat cream, Fresh berry), Oreo Baked Cheese Cake
21 st August	Wednesday	Italian Macaroon (raspberry ganache, butter cream)
23 rd August	Friday	Yellow Glaze, Chocolate Glaze, Garnish and Platting of all the Desserts.

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

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 is 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