



BAKERY & PASTRY – CERTIFICATE PROGRAM

December 2020 – January 2021 (DELHI)

Date	Day	Menu
		Christmas special
21/12/20	Monday	Dundee cake, Ginger cookie, Christmas fruit soaking
23/12/20	Wednesday	Plum cake & Plum pudding
		Breads
28/12/20	Monday	🟢 Jalapeno rolls, Dinner roll and Beetroot baguette
30/12/20	Wednesday	🟢 Garlic Focaccia, Country loaf pizza, Multigrain bread
		Tea Time Treats
04/1/21	Monday	Panettone, Hot cross bun, Chelsea bun
06/1/21	Wednesday	Onion pesto roll, Kipferl cookies
		Savory
08/1/21	Friday	Puff dough making, Wellington filling, Chicken wellington
11/1/21	Monday	Vegetable Calzone & Mince pie
		Boulangerie
13/1/21	Wednesday	Croissant dough preparation & Almond rum cream
15/1/21	Friday	Lamination, Almond croissant, Apple cheddar cheese roll
		Entremets
18/1/21	Monday	Strawberry mousse & Philadelphia bake cheese cake
21/1/21	Wednesday	Strawberry mousse finishing & Trio panna cotta

Inclusions:
 Hands on Classes
 Certificate of Course Completion
 Take what you make 'home'
 Printed Recipes provided at the
 Beginning of the class

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/
 WhatsApp on
 7678631598/1800-843-2433**

www.chefiica.com

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