



YOUNG CHEF PROGRAM

Date & DAY	Activity	Menu
10.06.2024 (Monday)	Hygiene and Safety (Hand washing technique)	<u>Japanese Sushi</u> <ul style="list-style-type: none">• Prawn Hiramaki Roll• Hosomaki Roll• Sushi rice cooking
11.06.2024 (Tuesday)	Memory Chain	<u>Homemade Ice Creams & Sundae</u> <ul style="list-style-type: none">• Mango Ice Cream• Tropical Fruit Sundae
12.06.2024 (Wednesda)	(Guess What am I ?)	<u>Mexican Mania</u> <ul style="list-style-type: none">• Tomato salsa• Tortilla bread• Chicken fajitas roll
13.06.2024 (Thursday)	Food Pictionary	<u>Summer King</u> <ul style="list-style-type: none">• Salted Caramel & Chocolate CupCake with cheese frosting• Dried mango candy chocolate Bars
14.06.2024 (Friday)	Can You Recall Us? (Keep me in mind!!)	<u>Healthy Breakfast</u> <ul style="list-style-type: none">• Spanish omelet• Country style potato• Grilled tomato
15.06.2024 (Saturday)	Dessert Map Certificate Distribution & Group Photograph	<u>Sugar Rush</u> <ul style="list-style-type: none">• Brioche with peanut & raisin Ganache• Snicker Tartlets



Location – IICA, Hauz Khaz, New Delhi

Time – 3pm to 5pm

Fee for Full Program – Rs. 8000/- (6 classes)

Fee for Single Class – Rs.1600/-

Inclusions:

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

Please Note:

- 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
- All students are required to carry an apron
- Classes missed shall not be repeated

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