



BAKERY & PASTRY – CERTIFICATE PROGRAM
(weekend program) Gurugram

		Hi -Tea Menu
26/02/2022	Saturday	Chocolate Mini eclairs hazelnut choux buns and cinnamon sugar churros.
27/02/2022	Sunday	choco lava cake,Bread and butter pudding,Oat & raisin cookies
05/03/2022	Saturday	Puff pastry lamination, mix veg puff.
06/03/2022	Sunday	Hot souffle with vanilla sauce,Coconut macaroons
12/03/2022	Saturday	Tomato and cheese pizzola and stuff garlic and cheese bread.
13/03/2022	Sunday	Bread sticks ,Saffron bake yogurt & garlic bread
19/03/2022	Saturday	American muffin,banana walnut travel cake and pancakes.
20/03/2022	Sunday	milk bread,onion tomato & cilantro bread
26/03/2022	Saturday	Pain brie ,fougasse and whole wheat banh mi.
	Sunday	kulcha,soda bread & pav bread
27/03/2022	Saturday	Vienna roll (hard roll) ,lavash
02/04/2022		Cookies
03/04/2022	sunday	Granola bar & chocolate caramel bars
09/04/2022	saturday	Nankhatai,soft center chocolate cookie
10/04/2022	sunday	Diamond cookie,bulls eye cookie & marble cookie
16/04/2022	saturday	peanut butter cookie ,pista orange cookie
		cakes & desserts
17/04/2022	sunday	joconde sponge, coffee buttercream & opera cake

23/04/2022	saturday	sacher torte & linzer torte
24/04/2022	sunday	Crème brûlée, victoria sponge & pineapple cake
30/04/2022	Saturday	pineapple upside down cake, apple crumble tart
01/05/2022	Sunday	cold souffle ,crème caramel& Jujube
07/05/2022	Saturday	Strawberry Frangipane Tarts,blondie (dipped in chocolate)
08/05/2022	Sunday	Mississippi mud pie & Carrot cake
14/05/2022	Saturday	Cottage cheese bell pepper pie and spinach corn quiche.
		Tea time
15/05/2022	Sunday	Macaroons (strawberry & lemon)
21/05/2022	Saturday	Dark chocolate chip & orange cookie, veg stuff calzone🍷
		Cakes & gateau
22/05/2022	Sunday	Chocolate truffle cake & red velvet cake
28/05/2022	Saturday	Chiffon sponge ,diplomat cream & fresh fruit gateau
29/05/2022	Sunday	Black forest cake ,dark chocolate sponge ,final finishing of cake
04/06/2022	Saturday	Ge noise sponge ,cashew nougat & butter scotch nougat cake
		Boulangerie
05/06/2022	Sunday	Doughnut & Berliner with diplomat cream, Focaccia🍷
11/06/2022	Saturday	Sesame seed poached bagel🍷& raisin nut honey brioche
12/06/2022	Sunday	Soft center chocolate filled 🍷 muffin & cinnamon roll🍷
		Breads
18/06/2022	Saturday	Gluten free bread🍷, fancy bread roll🍷 and multi grain roll🍷
19/06/2022	Sunday	Whole wheat pizza base🍷, yellow lentil country loaf🍷, pesto roll🍷
25/06/2022	Saturday	Grissini 🍷, pav🍷& pita bread🍷

26/06/2022	Sunday	Burgar Buns 🍋 Chocolate Babka & Cinnamon Pull apart 🍋
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To enroll please call us/
WhatsApp 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.

Location: IICA, Chef Development Center – GURGAON

Timings: 03:00pm till 06:00pm

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 Or Rs.48600/-for 36 classes

20% discount for IICA current or former students.

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

GST100% 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