





ONLINE HOBBY CHEF CERTIFICATE PROGRAM
BAKERY & PASTRY

Date	Day	Menu
		Bread and savoury bits
13.07.2020	Monday	Cherry tomato and green olive focaccia, Armenian Lavash flat bread, sourdough starter 
15.07.2020	Wednesday	Italian Ciabatta with pesto and black olives, parmigiano –reggiano infused sourdough grissini sticks 
17.07.2020	Friday	French brioche with candied orange and pearl sugar, Indian spiced and herbs bread rolls.
		Plated desserts and gateaux
20.07.2020	Monday	 Mangofee pie, Pate de choux filled with mint and mango infused patisserie cream.
22.07.2020	Wednesday	Triple chocolate mousse gateaux with crunchy French PAILLETÉ FEUILLETINE and milk chocolate inserts
24.07.2020	Friday	Mango and basil jelly inserts', in white chocolate mango mousse gateaux , jaconde sponge use for deco paste
		Tart and pie
27.07.2020	Monday	torta di ciliegie italiana al coco(Italian coconut and cherry pie),gateau aux pommes crumble servir avec crème anglaise(apple and cinnamon crumble cake with crème anglaise)
29.07.2020	Wednesday	Roasted Pulled chicken and sundried tomato quiche, Roasted garlic, spinach, Corn and mushroom cheesy pie
31.07.2020	Friday	Exotic fresh fruit tart with diplomat cream, chocolate and caramel tartlets with sea salt 
		Tea time travel cake & cookies
03.08.2020	Monday	Banana walnut cake, sticky toffee pudding
05.08.2020	Wednesday	Diamond cookie, hazelnut and coffee cookie
07.08.2020	Friday	Blueberry muffin, linzer torte

Recommended Mode of Learning-

We recommend all students participating in this program participate in a hands-on manner wherein our chef faculty help you step by step learning. Should you feel you wish to learn only via demonstration by the chef, please feel free to let us know and we will take note of it.

Timings- 3:30pm - 5:30pm

Fees-

Rs. 9600/- for the full the program (12 Classes)

Rs. 5400/- for any 6 classes

Rs. 1000/- for one class

3 program Subscription-

Pay Rs. 25, 920 /- for 3 program (save 10%) for 3 Hobby Chef World Cuisine Programs (36 Classes), valid for 4 months

Benefits on IICA Online Classes-

- 1) Live Demonstration of Recipe by a Professional Chef whom you can cook-along with thus making the class a hands-on class.
- 2) Digital Certificate of Participation from IICA
- 3) Recipe card to be shared by the Faculty 1 day prior to the class.
- 4) A Video Recording of the class for the student which will help him/her in future.
- 5) Freedom to learn from home
- 6) Post Session Q & A.

Terms & Conditions

- Fees are not refundable
- Offer valid after making the full payment only.
- Limited inventory available on a first-come-first-served basis.
- 18% GST Extra.
- 100% Fees must be submitted to secure a seat in any of the programs
- IICA reserves the right to change any menu/menu item without prior notice
- Classes missed shall not be repeated

Note:-

For more query kindly visit our website www.chefiica.com or follow us on instagram @ iicadelhi or talk to our counsellors at 8447728601 /Email - admissions@chefiica.com, Monday- Sunday at 0930 am till 6pm



For students who wish to participate in the class with hands-on; please ensure you have the following utensils/equipment available before the commencement of the program.

equipment and small utensils	purpose
oven (otg, convection etc)	in bakery perspective the oven where the food bakes is a essential equipment, so small otg is fine for domestic baking
stand mixer or hand mixer electric	second essential equipment, that help in order to whisking ingredients
mixing bowls set	A good set of mixing bowls will be your constant companion while baking, used for mixing, whipping creams or egg whites
Scales (Weighing Scale/ Measuring Cup)	Scales are used to measure dry ingredients
Rubber or Silicone Spatulas	Spatulas have many uses including scraping batters down from the sides and bottom of a mixing bowl, spreading fillings, stirring stove top custards and chocolate while heating,
Wire Whisks	used to whisk or stir wet or dry ingredients together, beating egg whites or cream
Cooling rack (optional)	The rack speeds the cooling of cookies, cakes or breads. It allows steam to escape from all sides of the baked product so the bottom doesn't get soggy.
Butter paper (alternative- Brown Paper)	Butter paper is a grease and moisture resistant white or unbleached paper sold in rolls or sheets. It can withstand high temperatures. Use parchment paper to line cookie sheets and cookies will lift off easily
cookie cutter	you can use any shape and style cookie cutter set to cut cookie

palette knife	use for cake icing and finishing of birthday cake
pastry brush (alternative Plastic Brush)	use for apply glaze and butter on finished item
baking pan and moulds	use for bake cake, muffin , and sometime use to set mousse cake in refrigerator
tart moulds and pie moulds	tart and pie moulds come in different sizes, an individual portion size like 3 inches are good to a hobby chef baker.