



BAKERY & PASTRY CERTIFICATE PROGRAM SEPTEMBER TO DECEMBER-2022

Date	Day	Menu
		Tea time choices
09.09.2022	Friday	Banana walnut cake, peanut and sea salt granola, marble cookies, raisins cones
12.09.2022	Monday	Raisin & oats tea cake (eggless), sweet paste, lemon meringue tart
14.09.2022	Wednesday	linzer cookies, choux pastry, profiterole, eclairs
		chocolate selections
16.09.2022	Friday	chocolate tempering, Homemade truffles- coffee, spiced candied Orange, coconut and cardamom.
19.09.2022	Monday	Roasted nutty rocks, chocolate bars - apricot and cherries, sesame and almonds, crinkle cookies
21.09.2022	Wednesday	chocolate brownie choice - nutella and classic, chocolate fudge tarts
		Cakes and more
23.09.2022	Friday	Vanilla sponge, pineapple cake, creme diplomat, madeleines
28.09.2022	Wednesday	Chocolate sponges, chocolate ganache, chocolate truffle cake, chocolate muffins
01.10.2022	Saturday	eggless sponge (eggless), butterscotch cake (eggless), nougatine, cornflakes cookies
		Bread
03.10.2022	Monday	Garlic and olives Focaccia, French baguette, grissini sticks
07.10.2022	Friday	cheese and onion brioche, gluten free bread loaf, pesto bread
10.10.2022	Monday	Rosemary ciabatta, multigrain country loaf, cinnamon roll

Date	Day	Menu
		Diwali hampers Treats
17.10.2022	Monday	Fig honey walnut travel cake, saffron almond cake and chocolate Madeline.
19.10.2022	Wednesday	Almond biscotti, granola bars, almond Florentine.
21.10.2022	Friday	Pistachio cookies, peanut butter cookie and cranberry cookie.
28.10.2022	Friday	puff pastry lamination, Cheese straws, palmier
02.11.2022	Wednesday	Nutella and walnut brownie, honey oats cookies, almond financier
		Chocolate and macaroon
04.11.2022	Friday	Coconut macaroon, Italian macaroon (blueberry and coffee)
07.11.2022	Monday	Caramel sea salt bonbon, coconut truffle balls and almond cluster.
		Halloween theme Cakes & gateaux
09.11.2022	Wednesday	Checker board cake with butter cream frosting (preparation of cake sponge, butter cream assembling of the finish product.
11.11.2022	Friday	Old fashion Classic pineapple cake (making of cake sponge, diplomat cream, pineapple compote and assembling.
14.11.2022	Monday	Chocolate Genoese sponge, chocolate ganache and chocolate truffle cake.
16.11.2022	Wednesday	New York baked cheese cake, crème Brule.
		Viennoiserie basket
18.11.2022	Friday	Chocolate and sugar Doughnuts (Berliners: jam filled & patisserie cream, blueberry filled muffin.
21.11.2022	Monday	Lamination of croissant dough, pancakes and waffles.
23.11.2022	Wednesday	Croissant, pain au chocolate, cruffin and danish.

		Boulangerie
25.11.2022	Friday	Whole wheat bread, burger bun and Bombay pav bun.
28.11.2022	Monday	Panini bread, Multi seeds bagel, Rye bread.
30.11.2022	Wednesday	Italian ciabatta with black olive feta cheese, hazelnut twist bread and sugar brioche.
02.12.2022	Friday	fougasse bread, gluten free pumpkin and flax seed loaf, bread sticks
		Tarts and pies
05.12.2022	Monday	Making of sweet crust, chocolate caramel tart and lemon tart
07.12.2022	Wednesday	Exotic peach mascarpone frangipani pie, apple pie and honey walnut pie.
09.12.2022	Friday	Hazelnut cream filled choux buns, chocolate éclairs and Paris Brest.
		Savory
12.12.2022	Monday	Green peas and potato stuff puff, mushroom and corn roulade.
14.12.2022	Wednesday	Preparation of short crust dough: exotic vegetable quiche and cottage cheese bell-pepper pie
16.12.2022	Friday	Cheese and corn stuff mini buns, mini masala bread, savory muffin

Location: IICA, Delhi

Timings:

Mode of Learning: Hands-On

Fee: Rs.48600/-for complete Program

(36 classes)

Fee: Rs. 18,000/- for the one Month program

(12 classes)

Fee: Rs.10, 000/-for Half Program

(6 classes)

Or Rs. 2000/- for any one class

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 are 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

Minimum number of students required to start the program is 5

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

www.chefiica.com