



BAKERY & PASTRY – 3 MONTHS CERTIFIED PROGRAM

Date	Day	Menu
		Breads
27 th August	Tuesday	Toast Breads→ Whole Wheat, Multigrain loaf & Milk Bread
29 th August	Thursday	Artisan Breads → Cereal baguette, French Baguette and classic ciabatta
31 st August	Saturday	Assorted Dinner Rolls, Soup Stick and Spice bagel
3 rd September	Tuesday	Italian Focaccia, Pesto Garlic Twist and Pretzel
		Boulangerie
5 th September	Thursday	Pastry Dough Processing, Almond cream, Lemon curd
7 th September	Saturday	Almond Croissant, Danish Pastry, Pain au chocola
10 th September	Tuesday	Pastry Cream, choc chip Danish and zucchini and onion muffin
12 th September	Thursday	Doughnuts, raisin brioche and sugar Brioche
		Chocolates
14 th September	Saturday	Assorted Chocolate Bonbon ,Chocolate Coloring Technique
17 th September	Tuesday	Assorted Chocolate Truffles & Fudges
19 th September	Thursday	Chocolate Garnishes
21 st September	Saturday	Assorted cake pops
		Advance Desserts
24 th September	Tuesday	Chocó lava cake, Date and Walnut pudding and vanilla sauce
26 th September	Thursday	Crème Brulee and Crème Caramel
28 th September	Saturday	Apple caramel tart, Peach flan pastry and chocolate tart
1 st October	Tuesday	Strawberry chocolate mousse, chocolate mousse, chocolate glaze
		Cookies and Tea times
3 rd October	Thursday	Soft center chocolate cookie, oats and raisin Cookies and peanut butter cookie
5 th October	Saturday	English cake ,Honey and Nutty Cake & Bananas and walnut cake
10 th October	Thursday	Assorted Muffin and Cup Cakes Decorations
12 th October	Saturday	Varieties of Macaroons and Macaroons Fillings
		Fondant Cake
15 th October	Tuesday	Making Cake Sponge For Theme Base Cake
17 th October	Thursday	Making Characters for Forest Theme Cake
19 th October	Saturday	Making Cartoon Characters
22 nd October	Tuesday	Finishing of Forest & Cartoon Theme Cake
		Savory & Snacks

24 th October	Thursday	Vegetable Quiche, Veg Pie & Savory Tart
29 th October	Tuesday	Pizza margarita, Basil and English Veg pizza, chicken salami pizza.
31 st October	Thursday	Cheese chili toast, flat foeman quiche with chicken sausage
2 nd November	Saturday	Masala Bread, chicken sausage roll, spring onion and chicken sausage bun
		Pastries & Cakes
5 th November	Tuesday	Vanilla Sponge & Chocolate Sponge
7 th November	Thursday	Pineapple Cake , chocolate truffle cake
9 th November	Saturday	Classic castella cake vanilla and chocolate, Swiss roll sponge and butter cream
12 th November	Tuesday	Making of classic castella, chocolate classic cake, finishing Swiss roll
		Cold Desserts
14 th November	Thursday	Blueberry Bavarois, chocolate terrain,
16 th November	Saturday	Brandy snap, tuille, chocolate garnish
19 th November	Tuesday	Almond meal rich chocolate cake, mango bake cheese cake
21 st November	Thursday	Finishing and plating technique of cold dessert

Location: IICA - Delhi Center

Timings: 02:00pm till 5:30pm

Mode of Learning: Hands-On

Fee: Rs. 54,000/- for the complete program

(36 Classes) & 43200 for website

Fee: Rs. 36,000/- for 24 classes & 28800 for website

Fee: Rs. 18,000/- for 12 classes & 14400 for website

Fee for 1 Module: Rs. 6800/- & 5440 for website

Fee for 1 Day: Rs. 2000/- & 1600 for website

Inclusions:

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

**To enroll please call
 us/ What's App 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**