



BAKERY & PASTRY – CERTIFICATE PROGRAM

DELHI - January to February 2021

Date	day	Republic day special menu
25.01.21	Mon	Trio color mousse cake, red velvet cup cake with republic day theme base fondant icing
		Breads
27.01.21	Wed	☐ Whole wheat bread, yellow lentil country loaf, mother dough for soft pav buns
29.01.21	Fri	☐ Lavash, Pav, pita bread& sourdough starter
		gluten free menu
01.02.21	Mon	Gluten free sour dough bread☐ , gluten free dairy strawberry mousse
		Boulangerie
03.02.21	Wed	Doughnut, Berliner with diplomat cream & broccoli and green beans muffin
05.02.21	Fri	Sesame seed poached bagel☐ & raisin nut honey brioche
08.02.21	Mon	Soft center chocolate filled muffin & cinnamon roll☐
		Tea time
10.02.21	Wed	☐ Puff dough preparation, lamination, bell pepper vol au vent & cheese straw
12.02.21	Fri	dark chocolate chip & orange cookie, chicken /vegetable mince stuffed puff☐ , tandoori stuff calzone☐
15.02.21	Mon	Marble cake, carrot muffin, berry granola yogurt cream parfait
		Desserts
17.02.21	Wed	Red velvet brownie, mud cake.
19.02.21	Fri	Crème caramel& Hot Souffle
22.02.21	Mon	Bread & butter pudding, vanilla sauce & plated lemon chiffon pie

Timings: 02:00pm till 5:30pm

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

To enroll please call us/ What'sApp on 7678631598/1800-843-2433

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 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.