



**BAKERY & PASTRY CERTIFICATE PROGRAM JANUARY TO APRIL-2023**

| Date       | Day       | Menu  |
|------------|-----------|---|
|            |           | <b>Boulangeries</b>   |
| 25.01.2023 | Wednesday | Making of Danish pastry dough , doughnut and Berliner    |
| 27.01.2023 | Friday    | Croissant, pain au chocolate, cronut.    |
|            |           | <b>Cakes &amp; Pastries</b>   |
| 30.01.2023 | Monday    | making of almond sponge, coffee jelly, chocolate butter cream, opera gateaux  |
| 01.02.2023 | Wednesday | Making of vanilla sponge cake, Swiss roll and coffee hazelnut roulade   |
|            |           | <b>Valentine's day special</b>  |
| 03.02.2023 | Friday    | Red velvet heart shape cake, red velvet cup cake.    |
| 06.02.2023 | Monday    | Tempering of chocolates, making of assorted varieties <br>BONBON:MACCHIATO,CITRUS AND THYME , TOFFEE |
| 08.02.2023 | Wednesday | Soft chocolates <br>Jasmine tea, crunchy coconut and butter scotch.                                  |
| 10.02.2023 | Friday    | Heart shape strawberry ispanan, strawberry pavlova  |
|            |           | <b>All day special-1</b>  |
| 13.02.2023 | Monday    | Pistachio and almond tuiles, Viennese fingers cookie, jam cookie  |
| 15.02.2023 | Wednesday | Citrus crescents, lamington cake, lemon and poppy seeds muffin.   |
| 17.02.2023 | Friday    | Peanut butter brownie, honey almond cookie, blueberry muffin.   |
| 20.02.2023 | Monday    | Pistachio sponge, green tea butter cream, Green tea and pistachio opera   |

| Date              | Days      | Menu   |
|-------------------|-----------|--|
|                   |           | <b>Cakes &amp; gateaux-1</b>   |
| 22.02.2023        | Wednesday | Chocolate and lemon mousse, rocher glaze platted dessert   |
| 24.02.2023        | Friday    | Orange velvet cake with wild berry frosting.   |
|                   |           | <b>Breads-1</b>  |
| 27.02.2023        | Monday    | Stromboli bread, Beetroot bread, onion seeds lavash.                            |
| 01.03.2023        | Wednesday | Pulla bread, choco chip brioche, garlic and rosemary bread   |
| 03.03.2023        | Friday    | Vienna roll, wheat and ray bread, bread sticks                                  |
|                   |           | <b>Dessert plate -1</b>  |
| 06.03.2023        | Monday    | Biscoff cheesecake in jar, coffee pannacotta,  |
| 10.03.2023        | Friday    | Devil's sponge cake, chocolate butter cream, rolo cake   |
| 13.03.2023        | Monday    | Pineapple, fig and green apple cheesecake  |
| <b>15.03.2023</b> | Wednesday | Fresh strawberry charlotte, Japanese cheese cake   |
|                   |           | <b>Tea Time Treats</b>   |
| 17.03.2023        | Friday    | Jasmine tea chocolate enrobed, orange and rosemary bonbon                     |
| 20.03.2023        | Monday    | Chicken mince with Indian seasoning quiche & puff dough, lamination  |
| 22.03.2023        | Wednesday | Farm fresh vegetable Puff, cheese cake brownie & veg jalousie in puff pastry  |

| Date       | Day       | Menu   |
|------------|-----------|--|
|            |           | <b>All day special-2</b>   |
| 24.03.2023 | Friday    | Almond and candied orange financier, peach mini flan and soft center cookie  |
| 27.03.2023 | Monday    | blackcurrant and honey cookies, peanut butter cookie and pistachio praline tea cake  |
| 29.03.2023 | Wednesday | Cappuccino travel cake, Red velvet cupcakes and mini muffins.  |
|            |           | <b>Cakes &amp; gateaux-2</b>   |
| 31.03.2023 | Friday    | Chiffon sponge ,Diplomat cream & fresh fruit gateau, chocolate garnish   |
| 03.04.2023 | Monday    | Star anise spicedgreen apple cremeux,mocha chocolate pastry  |
| 05.04.2023 | Wednesday | Apricot mousse, banana dulceygateux  |
|            |           | <b>Breads-2</b>  |
| 07.04.2023 | Friday    | Prune & chocolate bread, praline brioche, sourdough starter  |
| 10.04.2023 | Monday    | Sourdough baguette, German rye bread, sesame crusty bread roll.<br> |
| 12.04.2023 | Wednesday | Pita bread, kulcha bread soft roll buns.                            |
|            |           | <b>Dessert plate-2</b>   |
| 14.04.2023 | Friday    | Baklava in different shape and flavor.                              |
| 17.04.2023 | Monday    | Galette de rois, sacher torte.   |
| 19.04.2023 | Wednesday | Apple crumble cake, coffee jelly mocha dessert   |

**Location: IICA, Delhi**

**Timings: 2:00pm to 5:30pm**

**Mode of Learning: Hands-On**

**Fee: Rs.48600/-for complete Program (36 classes)**

**Fee: Rs.33,600/-for two Months Program (24 classes)**

**Fee: Rs. 18,000/- for the one Month program (12 classes)**

**Fee: Rs.10, 000/-for 6 classes**

**Or Rs. 2000/- for any one 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](http://www.chefiica.com)**

**Inclusions:**

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