



## Hobby Chef Program- Bakery & Pastry

Batch -ii October- November- december-2020

Date	Day	Menu
<b>Module 1 – Entremets and Gateaux</b>		
28-October-2020	Wednesday	Milk chocolate and cranberry mousse and Black forest inspired Entremets
30-October-2020	Friday	Finishing and plating Milk chocolate and cranberry mousse and Black forest inspired Entremets.
02-November-2020	Monday	Lady finger , Tiramisu
04-November-2020	Wednesday	American red velvet cake ,Florida gateaux
<b>Module 2 - desserts</b>		
06-November-2020	Friday	Cherry clafoutis, key lime tart.
09-November-2020	Monday	Orange cheesecake (baked) classic crème brulee.
11-November-2020	Wednesday	Pecan brownie raspberry profiterole and mini éclairs.
18-November-2020	Wednesday	Classic rich creamy chocolate mousse and English trifle. <input checked="" type="checkbox"/>
<b>Module 3– cookies and tea times.</b>		
20-November-2020	Friday	Orange madeleines, coconut and cherry financier
23-November-2020	Monday	Coffee and choco chip travel cake, all spice English cake.
25-November-2020	Wednesday	Peanut Butter crunchy bites, almond Florentine and diamond cookies. <input checked="" type="checkbox"/>
27-November-2020	Friday	Honey almond cake, banana dry fruits cake <input checked="" type="checkbox"/>
<b>Module 4 – chocolate and ice creams</b>		
02-December-2020	Wednesday	<b>Roasted cashew clusters ,rose petal and pistachio milk chocolate bar</b> <input checked="" type="checkbox"/>
04-December-2020	Friday	Green tea center filled bonbon, allspice hand made truffles. <input checked="" type="checkbox"/>
07-December-2020	Monday	Betel leaf gulkand ice cream <input checked="" type="checkbox"/>
09-December-2020	Wednesday	Watermelon ginger sorbet. <input checked="" type="checkbox"/>
<b>Module 5 –Christmas Cookies and cakes</b>		
11-December	Friday	Mince pie, ginger bread cookies and stollen .
14- December	Monday	Classic plum cake, plum pudding and decoration.
16-december	Wednesday	All spice choco lawa cake , strawberry Yule log .
18 December	Friday	Christmas theme cupcakes, marshmallow.

Recommended Mode of Learning- Hands On

Timings- 3:30 - 6:30pm

Fees-

Rs. 30,000/- for the full program (20 Classes)

Rs. 16,000/- for any 10 classes

Rs. 2000/- for a single class

### 3 program Subscription-

Pay Rs. 81,000 /- for 3 program(save 10%) for 3 Hobby Chef Bakery & Pastry Programs (60 Classes), valid for 6 months

Benefits on IICA Online Classes-

- 1) Hands On Classes
- 2) Recipe card to be shared by the Faculty
- 3) Take what you bake
- 4) Certificate for course completion

### 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](http://WWW.chefiica.com) or follow us on instagram @ iicadelhi or talk to our counselors at 8447728601 /Email - [admissions@chefiica.com](mailto:admissions@chefiica.com) , Monday- Sunday at 0930 am till 6pm