

Date	Days	Menu
10.12.2022	Saturday	SOUPS N SALAD
		ROASTED TOMATO AND
		MOZZARELLA SALAD
		CLASSIC CEASER SALAD
		BROCCOLI AND ALMOND SOUP
13.12.2022	Tuesday	FROM THAILAND
		CHICKEN SATAY,
		PEANUT SAUCE
		THAI GREEN CURRY
		SOM TAM
15.12.2022	Thursday	SOUTH WAVE
		ANDHRA FISH CURRY,
		TOMATO RICE,
		VEGETABLE STEW
17.12.2022	Saturday	SPANISH FOOD
		GAZPACHO SOUP
		CALAMARI FRITTERS
		AIOLI PAELLA
		EUROPEAN CUISINE
20.12.2022	Tuesday	ROASTED TOMATO SOUP PAN
		SEARED CHICKEN BREAST
		SAUTÉ VEGETABLE
		MASHED POTATOES
		INDIAN CUISINE
22.12.2022	Thursday	LAHORI CHAPLI
		KEBABKADAI MURG
		NAVRATTAN PULAO
		FROM JAPAN
24.12.2022(Saturday	VEG MAKI ROLL
Veg)	,	[SUSHI]
		NON VEG JAPENESE
		MAYONNAISESUSHI RICE
		GARI
		ITALIAN PARADISE
27.12.2022	Tuesday	MUSHROOM CAPUCCINO
		HERB GRILL CHICKEN CLASSIC
		RATATOULLE
		FROM NORTH
29.12.2022	Thursday	BHUNA GOSHT, AMRTSARI DAL
		TADKA
		BROWN ONION PULAO
		MOROCCAN MANIA
31.12.2022	Saturday	MOROCCAN SALAD
		CHICKEN TAGINE, HERB PILAF
		KEBAB CORNER
03.01.2023	Tuesday	MUTTON SHIKAMPURI
		KEBABDAHI KE KEBAB
		FISH AMRITSARI
		PASTA FRESCA
05.01.2023	Thursday	HOMEMADE PASTA DOGH
		CDINIACIAN DICCOTA DAVIOLI CA CE DITTED
		SPINACH N RICCOTA RAVIOLI,SAGE BUTTER





Date	DAY	MENU
		PARTY SNACKS
07.01.2023	Saturday	HOMEMADE SPRING ROLLS
07.01.2023	Suturuay	WOK TOSS CHILI MUSHROOM & BABYCORN
		HOT GARLIC SAUCE
		ASIAN DELIGHT
10.01.2023	Tuesday	CHINESE EGG DROP SOUP
10.01.2023	ruesuay	KUNG PAO CHICKEN
		VEGETABLE BURNT GARLIC RICE
		NORTH INDIAN
		NORTH INDIAN
12.01.2023	Thursday	MURG ANGARA ,PANEER
		KHATTA PYAZ, TAWA KULCHA
		INDIAN CUISINE
14.01.2023	Saturday	MURG KALI MIRCH TIKKA
		BHARWAN PANEER TIKKA
		HARE MATAR KI SHAMI
		ITALIAN DELIGHTS
17.01.2023	Tuesday	HOMEMADE CALZONE DOUGH
	,	CORN & JALAPENO PANZEROTTI
		VEGGIE & CHEESY CALZONE
		GARLIC AND BASIL TOMATO DIP
		FROM GERMANY
19.01.2023	Thursday	GERMAN POTATO SALAD
13.01.2020	···a·saay	CHICKEN SCHNITZEL
		GERMAN SPAETZLE
		BIRYANI CORNER
21.01.2023	Saturday	GOSHT DUM BIRYANI
		MIRCHI BAINGAN KA SALAN
		BURANI RAITA
		PARTY SNACKS
24.01.2023	Tuesday	KEEMA MUTTER SAMOSA
		VADA PAV
		DHANIYA HARIMIRCH KI CHUTNEY
		FRENCH TOUCH
28.01.2023	Saturday	FILLET DE SOLE MEUNIERE
		SAUTÉ LEGUMES
		MATCH STICKS POTATOES
31.01.2023	Tuesday	HAPPY SANDWICHES
		CUCUMBER AND DILL YOGHURT SANDWICH
		CHICKEN AND THYME CLUB SANDWICH
		PEPPER AND MUSHROOM GRILLED SANDWICH
		THOUSAND ISLAND DIP
		NORTHERN TASTE
02.02.222	TI	
02.02.2023	Thursday	MURG DHANIYA ADRAKI
		KURKURI BHINDI
		METHI LACHCHA PARANTHA
		VEGAN FOOD
04.02.2023	Saturday	SMOCKY TOMATO AND WHITE BEAN SOUP
		ROASTED CAULIFLOWER SALAD
		CUCUMBER AND TOMATO WITH CHICKPEA SALAD
		FROM PUNJAB
07.02.2023	Tuesday	PINDI CHOLEY
		AMRITSARI KULCHA
		IMLI PYAZ KI CHUTNEY
	 	





		FROM ITALY
09.02.2023	Thursday	MUSHROOM CAPPUCCINO
		AVOCADO AND CHICKPEA BRUSCHETTA
		HOME MADE POTATO GNOCCHI
		SAGE AND BUTTER SAUCE
		SOME SEASONAL
11.02.2023	Saturday	DUM KA MURG
		KESARI PARANTHA
		PANEER KHURCHAN
		FROM SOUTH
14.02.2023	Tuesday	TOMATO RASAM
		MUTTON CHUKKA,LEMON RICE
		CURRY & MORE
16.02.2023	Thursday	SHAHI SABZ KOFTA
		PANEER BUTTER MASALA
		ALOO PYAZ TAWA KULCHA
		FROM NORTH
18.02.2023	Saturday	MUTTON HANDI
	,	MURG KALI MIRCH
		NAVRATANPULAO
		KEBAB CORNER
21.02.2023	Tuesday	KATHAL KISHAMI
		MUSHROOM GALOUTI
		KESARI PARANTHA
		PUDHINA CHUTNEY
		FROM ITALY
23.02.2023	Thursday	WILD MUSHROOM SOUP EGGPLANT PARMEGIANA
		CREAMY POLENTA
		FRENCH MANIA
25.02.2023	Saturday	CREAM OF CHICKEN
		STUFFED MUSHROOM CHICKEN
		SAUTE VEGETABLES
		FONDANT POTATOES
		PARTY DIPS
28.02.2023	Tuesday	RANCH
		CHESY JALAPENO
		GUACAMOLE BARBEQUE
		HOME MADE NACHOES
		ITALIAN TRADITION
02.03.2023	Thursday	CHICKPEA & SPINACH SOUP
		CAESAR SALAD
		SPAGHETTI IN LAMB BOLOGNESE
		ASIAN FOODS
04.03.2023	Saturday	SWEET CORN VEG SOUP
		VEG MANCHURIAN SAUCE
		SINGAPORE FRIED RICE

HOBBY CHEF CERTIFICATE WORLD CUISINE PROGRAM-DECEMBER TO MARCH-2023



Location: IICA, Hauz Khaz New Delhi

Time-2:00pm to 5:30pm

Fee for full Program:-48600 (36 classes)

Fee for two month Program-33600 (24 Classes)

Fee for one month Program-18000 (12 classes)

Fee for 6 Classes Rs.10, 000/-

Fee for single class-Rs.2000/-

Inclusions:

- Hands on Classes
- Certificate of Course Completion
- Take what you make 'home'
- Printed Recipes provided at the beginning of 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 item without prior notice
- All students are required to carry one apron &two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5

For Enquiry- 1800-843-2433

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