

World Cuisine - CERTIFICATE PROGRAM AUG -SEPT. 2022

Date	Day	Menu
		Soups and salad
16 th Aug' 22	Tuesday	Roasted tomato and mozzarella salad, Classic panzanella salad
		,Broccoli and almond soup
		Lahore feast
17 th Aug' 22	Wednesday	Lahori chapli kabab, Local kadai chicken,
		Khameeri roti
		Thai Kitchen
18 th Aug' 22	Thursday	Thai Yellow curry paste, Chicken in yellow curry,
		Thai basil rice
		Asian Retreat
20 th Aug' 22	Saturday	Vegetable hot and sour soup,Chicken in black bean sauce,
		Chili garlic noodles
		From Awadh
23 rd Aug'22	Tuesday	Nalli Nihari, Taftan,
		Khubani ka Meetha
		North feast
25 th Aug'22	Thursday	Murg rarah, Amritsari Kulcha,
		Paneer lababdar
		Mexican Mania
27 th Aug'22	Saturday	Tortilla bread, Tomato salsa, Sour cream, Mexican rice,
		Mexican tortilla
		Healthy Diet
30 th Aug'22	Tuesday	Three bean and avocado salad, Spinach and mushroom quinoa
		Moroccan spiced vegetable cous
		From Germany
1 st Sept'22	Thursday	German spetzle, patzle with sage butter sauce
	·	Chicken schnitzel
		Moroccan food
3 rd sept'22	Saturday	Classical moroccon salad, Vegetable tagine,
		Herb pilaf
		From Arab
6 th Sept'22	Tuesday	Classic falafel, Pita bread, Hummus
		Vegetable pickle
		Mumbai local
8 th Sept'22	Thursday	Classic vada pav, Kacchi dabeli Tawa tadka pulao

Location: IICA, Hauz Khaz New Delhi

Timings:- 02:00 PM -05:30PM Days:-Tuesday, Thursday & Saturday

Fees:

Days:-

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Fee: Rs. 2,000/- for the 1 Class

Inclusions:

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

Please Note:-

To Enroll or Enquire What's App on 7678631598/1800-843-2433 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

www.chefiica.com

Classes missed shall not be repeated