







### **Hobby chef program world cuisine**

| Date    | Day   | Menu   |
|---------|---|--|
| 12/3/26 | Thursday  | <b>Chinese</b><br>Crispy fried chicken, stir fried Chili chicken, Hakka noodle.                  |
| 14/3/26 | Saturday  | <b>European</b><br>Crumb fried fish, tatar sauce, French fries, side salad.                      |
| 17/3/26 | Tuesday   | <b>Japanese</b><br>Sushi rice, Pickle prawn roll, pickle vegetable roll.                         |
| 19/3/26 | Thursday<br>   | <b>Japanese</b><br>Mushroom stock, mushroom suimon ramen, handmade ramen noodle.                 |
| 21/3/26 | Saturday<br>  | <b>Pizza</b><br>Homemade pizza dough, pizza sauce, thin crust, thick crust, classic margarita.   |
| 24/3/26 | Tuesday   | <b>Italian</b><br>Stracciatella soup, herb grilled Chicken, Spicy potato wedges. chard broccoli. |
| 26/3/26 | Thursday  | <b>Greek</b><br>Greek salad, Mutton Moussaka, Greek potato hash.                                 |
| 28/3/26 | Saturday<br> | <b>Mexican</b><br>Homemade nachos, barbeque sauce, tomato salsa, cheese jalapeno dip.            |
| 31/3/26 | Tuesday<br>  | <b>Punjabi</b><br>Murg malai tikka, chicken makhnwala , tawa Lacha prantha.                      |
| 2/4/26  | Thursday<br> | <b>Mughalai</b><br>Keema matar rogani, chicken korma, dum pulao.                                 |
| 4/4/26  | Saturday  | <b>Mexican</b><br>Sour cream, guacamole, pineapple salsa, homemade tortilla, chicken fajita.     |
| 7/4/26  | Tuesday<br>  | <b>Chinese</b><br>Vegetable Manchurian, paneer in black bean sauce, garlic fried rice.           |



**International Institute  
of Culinary Arts,  
New Delhi**  
*Sharing Knowledge, Building Happiness*

**Inclusions:**

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

Timings: 2:00pm to 5:30 pm

Fee: ₹ 48,000/- for the two Months program (24 classes)

Fee: ₹ 27,000/- for One Month program (12 Classes)

Fee: ₹ 3000/-for single class

Fee: ₹ 7000/-for private 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 our 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

**To enroll please Call Us/**



WhatsApp

**WhatsApp On 8447728601**