



## **BAKERY & PASTRY – CERTIFICATE PROGRAM DELHI CAMPUS (3 Months Program)**

<b>Date</b>	<b>Day</b>	<b>Menu</b>
		<b>Pastries &amp; Cakes</b>
14 <sup>th</sup> May	Tuesday	Choco Sponge & Vanilla Sponge
16 <sup>th</sup> May	Thursday	Piñata Candy Cake , Rocky Road Cake
18 <sup>th</sup> May	Saturday	Red Velvet Sponge, Joconde Sponge and French Butter Cream
21 <sup>st</sup> May	Tuesday	Red Velvet Pastry and French Opera Pastry and Garnishes
		<b>Cold Desserts</b>
23 <sup>rd</sup> May	Thursday	Passion Fruit Mousse, Hazelnut Choco Mousse and Almond Sable
25 <sup>th</sup> May	Saturday	White Chocolate Glaze, Mirror Glaze and Dessert Plating
28 <sup>th</sup> May	Tuesday	Flourless Rich Chocolate Cake, Baked Cheese Cake
30 <sup>th</sup> May	Thursday	Tiramisu, Lady Finger Choco Fudge Brownie
		<b>Cookies and Tea times</b>
1 <sup>st</sup> June	Saturday	Classic Choco Chip Cookies, Honey Oat Cranberry Cookies and Crunchy Coconut
4 <sup>th</sup> June	Tuesday	Blueberry Tea Time Cake ,Honey and Nutty Cake & Jaggery Bananas
6 <sup>th</sup> June	Tuesday	Assorted Muffin and Cup Cakes Decorations
8 <sup>th</sup> June	Saturday	Varieties of Macaroons and Macaroons Fillings
		<b>Breads</b>
11 <sup>th</sup> June	Tuesday	Toast Breads→ Whole Wheat, Mix Grain & Milk Bread
13 <sup>th</sup> June	Thursday	Artisan Breads →Multigrain, French Baguette and Rye Bread
15 <sup>th</sup> June	Saturday	Assorted Dinner Rolls, Soup Stick and Spice Lavash
18 <sup>th</sup> June	Tuesday	Italian Focaccia, Pesto Garlic Twist and Olive Ciabatta
		<b>Chocolates</b>
20 <sup>th</sup> June	Thursday	Chocolate Bonbon ,Chocolate Coloring Technique
22 <sup>nd</sup> June	Saturday	Assorted Chocolate Truffles
25 <sup>th</sup> June	Tuesday	Chocolate Garnishes
27 <sup>th</sup> June	Thursday	Designer Chocolate Sculpture
		<b>Fondant Cake</b>
29 <sup>th</sup> June	Saturday	Making Cake Sponge For Theme Base Cake
2 <sup>nd</sup> July	Tuesday	Making Characters for Forest Theme Cake
4 <sup>th</sup> July	Thursday	Making Cartoon Characters
6 <sup>th</sup> July	Saturday	Finishing of Forest & Cartoon Theme Cake

		<b>Boulangerie</b>
9 <sup>th</sup> July	Tuesday	Pastry Dough Processing
11 <sup>th</sup> July	Thursday	Croissant, Danish Pastry, Pain au Cholat
13 <sup>th</sup> July	Saturday	Pastry Cream, Cinnamon Raisin Danish and Cruffin
16 <sup>th</sup> July	Tuesday	Doughnuts, Berliner and Brioche
		<b>Advance Desserts</b>
18 <sup>th</sup> July	Thursday	Soft center choco cake, Berry Souffle and Berry Coulis
20 <sup>th</sup> July	Saturday	Crème Brulee and Crème Caramel
23 <sup>rd</sup> July	Tuesday	Fruit Baked Yogurt, Peach Flan and Fresh Fruit Tarts
25 <sup>th</sup> July	Thursday	Brandy Snap Cannoli, Mississippi Mud Pie and Apple Crumble
		<b>Savory &amp; Snacks</b>
27 <sup>th</sup> July	Saturday	Veg Quiche, Veg Pie & Savoury Tart
30 <sup>th</sup> July	Tuesday	Veg Roullade, Veg Pizza & Calzone Pizza
1 <sup>st</sup> August	Thursday	Puff Pastry, Cheese Straws & Veg Patties
3 <sup>rd</sup> August	Saturday	Masala Bread, Italian Bruschetta & Veg Burgers

**Location: IICA-Delhi Center**

**Timings: 02:00pm till 5:30pm**

**Mode of Learning: Hands-On**

**Fee: Rs. 54,000/- for the complete program  
(36 Classes)**

**Fee: Rs. 36,000/- for 24 classes**

**Fee: Rs. 18,000/- for 12 classes**

**Fee for 1 Module: Rs. 6800/-**

**Fee for 1 Day: Rs. 2000/-**

**Inclusions:**

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

**Please call us/  
WhatsApp on  
8447728601\1800-  
843-2433**

**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 is 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**