



BAKERY & PASTRY – CERTIFIED COURSE DELHI CAMPUS (3 Months Programme)

Date	Day	Menu
		Breads
17 th December	Tuesday	Dinner roll, pain aux olive and Pizza Base
19 th December	Thursday	Italian Focaccia Veg Filling, Potato rosemary spiced bread
21 st December	Saturday	Achari bread, multigrain roll, savoury tart
24 th December	Tuesday	Bread stick , lavash, madeleines
		Tea Time Treats
26 th December	Thursday	Lemon Tea cake, short crust dough & making of tarts shells
28 th December	Saturday	Fruit tart, pastry cream, parmesan cookie
31 st December	Tuesday	Spiced Chicken Quiche , masala roll ,pita bread
2 nd January	Thursday	Pate de fruit , scones , jam making
		Cookies & kids menu
4 th January	Saturday	Chocolate cookie , cup cakes , tea cake
7 th January	Tuesday	Peanut butter cookie , jubjubes , chocolate muffins
9 th January	Thursday	Vanilla bar , banana walnut bread , crepe suzette
11 th January	Saturday	Coffee & black currant cookie, waffle , hot dog bun
14 th January	Tuesday	Meringue, pavlova & macroons
16 th January	Thursday	Macroons filling , pavlova finishing
		Boulangerie
18 th January	Saturday	Cinnamon sugar & savoury Doughnuts, English muffin
21 st January	Tuesday	Pastry dough making, custard cream ,lemon curd
23 rd January	Thursday	lamination , Almond cream , cinnamon roll
25 th January	Saturday	Croissant , danish & pain au chocolate
		Desserts & pastries
28 th January	Tuesday	Short crust pastry dough making , lemon tart , chocolate tart
30 th January	Thursday	Choux pastry dough , chocolate éclairs , churros
1 st February	Saturday	Puff pastry dough making , lamination , pastry cream
4 th February	Tuesday	Mille feuille , apple struddle , puff danish(sugar free)
6 th February	Thursday	Crème brulee , bake yoghurt , pineapple upside down cake

8 th February	Saturday	Mango basil mousse , strawberry bake cheese cake & garnishing
11 th February	Tuesday	Chocolate warm cake , chilled berry cheese pastry & ganrning
13 th February	Thursday	Brownie , chocolate sauce & frangipane
		Cakes & gateaux
15 th February	Saturday	Victoria sponge , pineapple cake making & decoration
18 th February	Tuesday	Chocolate sponge ,black forest cake & chocolate ganache
20 th February	Thursday	Chocolate pastry , chocolate glaze & garnishing
22 th February	Saturday	Fresh fruit gateaux & blueberry gateaux
		Hamper product making
25 th February	Tuesday	Granola bar ,chocolate caramal bars,
27 th February	Thursday	Cake pops , truffle balls, frosted nuts
29 th February	Saturday	Rochers , salted caramal toffee
3 rd March	Tuesday	mendant chocolate, chocolate pralines
5 th March	Thursday	Nankhatai & chocolate bark
7 th March	Saturday	Chocolate pretzel , chocolate & tutty fruity stick

Inclusions:

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

**To enroll please call us/
Whatsapp on
8447728601/1800-843-2433
www.chefiica.com**

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) For Website – 43,200/-

Fee: Rs. 36000/- for 24 classes For Website – 28,800/-

Fee: Rs. 18000/- for 12 classes For Website – 14,400

Fee for 1 Module: Rs. 6800/- For Website – 5,440/-

Fee for 1 Day: Rs. 2000/- For Website – 1600/-

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

Early bird discounts by registering through our website only.

Offer Valid till 31st December 2019.