



**World Cuisine – CERTIFICATE PROGRAM July 2022**

Date	Day	Menu
		<b>Asian Wok</b>
28 <sup>th</sup> June '22	Tuesday	Vegetable sweet corn soup, Vegetable Manchurian, Burnt garlic fried Rice( veg)
		<b>Italian Pasta Fresca</b>
30 <sup>th</sup> June '22	Thursday	Homemade pasta dough, Fettuccine, creamy pesto Penne, Fettuccine Alfredo. ( veg)
		<b>Turkish Cuisine</b>
02 <sup>nd</sup> July'22	Saturday	Homemade Lahmacun, Traditional Lahmacun toppings, Turkish Lahmacun
		<b>Spanish Cuisine</b>
05 <sup>th</sup> July'22	Tuesday	Gazpacho, Garlicaioli, Roamesco sauce, Patata bravaas ( veg)
		<b>Indian Cuisine</b>
07 <sup>th</sup> July'22	Thursday	Afgani chicken, Afghani naan, Aloobhukharaki Chutney
09 <sup>th</sup> July'22	Saturday	Ghost dum Biryani, MirchiBaigankaSalan, Mango Phirni
12 <sup>th</sup> July'22	Tuesday	Malai soya chapKathi Roll, Kasundi Paneer Kathi Roll, Kathi roll bread ( veg)
14 <sup>th</sup> July'22	Thursday	Tawa masala chap, Mushroom do pyaza, Brown onion pulao ( veg)
		<b>Thai Cuisine</b>
16 <sup>th</sup> July'22	Saturday	Som Tam Salads, Vegetable in Green Curry, Basil Rice (Veg)
		<b>Vegan Cuisine</b>
19 <sup>th</sup> July'22	Tuesday	Smokey tomato & Bean soup, Roasted Cauliflour Soup, Cucumber & Tomato with Chickpea salad.( Veg)
		<b>Mexican Cuisine</b>
21 <sup>st</sup> July'22	Thursday	Chicken Burrito, Tortilla Bread, Guacamole, sour cream, Pico de Gallo
		<b>Way to France</b>
23 <sup>rd</sup> July'22	Saturday	Bouillon de poulet, Chicken a l'Aurora, Fondant Potatoes , Saute' legumes

**Location: IICA, Hauz Khaz New Delhi**

**Timings:-** 02 PM -0530PM

**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**

**www.chefiica.com**

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  
Classes missed shall not be repeated