

BAKERY & PASTRY - CERTIFICATE PROGRAME-(Weekday Program)

Date	Day	Menu
16 th September	Monday	Exotic Fruit Tart, Coffee Swiss Roll, Baked Peach Tart
18 th September	Wednesday	Grainex Sandwich Bread, White Chocolate Mousse, Fudge Brownies with Caramel Sauce
20 th September	Friday	Artisan Rye Bread, Classic Blueberry Baked Cheesecake, Flavored Chocolate Fudge
23 rd September	Monday	Sacher Torte (Classic Austrian Cake), Italian Panatone Bread, Granola Bar (Dates & Oats)
25 th September	Wednesday	Centre Filled Chocolates, Duo of Chocolate Cheese Cake, Cookie Dough Brownie
27 th September	Friday	Cinnamon Walnut Rolls, Panini Bread, Hot Souffle
30 th September	Monday	Banana Chocolate Travel Cake, Jujubes, Puff Dough, Vegetable Puffs and Vol Au Vents
1st October	Tuesday	Mud Cake, Mille Feiulle, Spinach and Corn Russian Roll
4 th October	Friday	Opera Pastry, Bell Pepper and Zucchini Quiche, Coconut Butter Cookies
7 th October	Monday	Masala Knotted Bread, Oreo Cup Cake, Oats and Raisin Cookies
9 th October	Wednesday	Cheese Garlic Bread, Cinnamon & Orange Travel Cake, Chocolate & Salted Caramel Tart
11 th October	Monday	Mini Burger Buns, Doughnuts, Soup Sticks
14 th October	Tuesday	Gelato Making- Making the Gelato Base, Making of Fruit Compote, Making the Gelato, Banana Caramel Gelato
16 th October	Friday	Fondant Decoration Workshop- Covering a Cake with Fondant, Making of Animal Theme Characters, Flowers

Location: IICA, Chef Development Center - Gurugram

Timings:

Morning Batch(Mon-Wed-Fri) 10:30am till 1:30pm

Mode of Learning: Hands-On

Fee: Rs. 21,000/- for the complete program/ Rs.16,800 for website

Or Rs. 3400/- for 1 module / Rs. 2720 for website Or Rs. 2000/- for any one class / Rs. 1600 for website

Inclusions:

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

To enroll please call us/ WhatsApp on 7678631598

Please Note:-

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 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