



## BAKERY & PASTRY –PROGRAM APRIL-2022- WEEKDAYS-GURGAON

Date	Day	Menu
		<b>Cakes pastries &amp; Desserts</b>
05.04.2022	Tuesday	Caramel sauce, vanilla sponge and butter scotch cake
07.04.2022	Thursday	Chocolate genoise sponge, black forest cake
09.04.2022	Saturday	Making of Victoria sponge, pastry cream & Florida cake
12.04.2022	Tuesday	Presentation mango mousse cake, Savoirdi biscuits, Tiramisu in jar
		<b>Cookies and tea time</b>
14.04.2022	Thursday	Parmesan cheese sweet and salty cookie, cranberry with choco chip cookies and crunchy coconut cookies.
16.04.2022	Saturday	Cappuccino travel cake, Red velvet cupcakes and mini muffins.
19.04.2022	Tuesday	Marshmallow, cake pops and jujubes
21.04.2022	Thursday	Granola bar ,chocolate caramel bar and peanut butter
		<b>Cold Desserts</b>
23.04.2022	Saturday	Mango mousse cake , crème caramel and mirror glaze
26.04.2022	Tuesday	Oreo cheese cake ,fresh mango coffee tart
		<b>Breads</b>
28.04.2022	Thursday	Finishing of Sour Dough Bread & Pita Bread & Hummus
30.04.2022	Saturday	Sour Dough Starter, focaccia bread & French Baguette

Location: IICA, Chef Development Center – Gurgaon

**Timings: 3:00pm to 6:00pm**

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Or Rs. 3400/- for 1 module

Or Rs. 2000/- for any one class

To enroll please call us/  
What's App on  
7678631598/1800-843-2433

[www.chefiica.com](http://www.chefiica.com)

Inclusions:

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

**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/ 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