



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

<b>Date</b>	<b>Day</b>	<b>Menu</b>
		<b>Breads</b>
2 <sup>nd</sup> July	Tuesday	Toast Breads→ Whole Wheat, Mix Grain & Milk Bread
4 <sup>th</sup> July	Thursday	Artisan Breads →Multigrain, French Baguette and Rye Bread
6 <sup>th</sup> July	Saturday	Assorted Dinner Rolls, Soup Stick and Spice Lavash
9 <sup>th</sup> July	Tuesday	Italian Focaccia, Pesto Garlic Twist and Olive Ciabatta
		<b>Boulangerie</b>
11 <sup>th</sup> July	Thursday	Pastry Dough Processing
13 <sup>th</sup> July	Saturday	Croissant, Danish Pastry, Pain au Cholat
16 <sup>th</sup> July	Tuesday	Pastry Cream, Cinnamon Raisin Danish and Cruffin
18 <sup>th</sup> July	Thursday	Doughnuts, Berliner and Brioche
		<b>Chocolates</b>
20 <sup>th</sup> July	Saturday	Chocolate Bonbon ,Chocolate Coloring Technique
23 <sup>rd</sup> July	Tuesday	Assorted Chocolate Truffles
25 <sup>th</sup> July	Thursday	Chocolate Garnishes
27 <sup>th</sup> July	Saturday	Designer Chocolate Sculpture
		<b>Advance Desserts</b>
30 <sup>th</sup> July	Tuesday	Soft center choco cake, Berry Souffle and Berry Coulis
1 <sup>st</sup> August	Thursday	Crème Brulee and Crème Caramel
3 <sup>rd</sup> August	Saturday	Fruit Baked Yogurt, Peach Flan and Fresh Fruit Tarts
6 <sup>th</sup> August	Tuesday	Brandy Snap Cannoli, Mississippi Mud Pie and Apple Crumble
		<b>Cookies and Tea times</b>
8 <sup>th</sup> August	Thursday	Classic Choco Chip Cookies, Honey Oat Cranberry Cookies and Crunchy Coconut
10 <sup>th</sup> August	Saturday	Blueberry Tea Time Cake ,Honey and Nutty Cake & Jaggery Bananas
13 <sup>th</sup> August	Tuesday	Assorted Muffin and Cup Cakes Decorations
15 <sup>th</sup> August	Thursday	Varieties of Macaroons and Macaroons Fillings
		<b>Fondant Cake</b>
17 <sup>th</sup> August	Saturday	Making Cake Sponge For Theme Base Cake
20 <sup>th</sup> August	Tuesday	Making Characters for Forest Theme Cake
22 <sup>nd</sup> August	Thursday	Making Cartoon Characters
24 <sup>th</sup> August	Saturday	Finishing of Forest & Cartoon Theme Cake

<b>Savory&amp; Snacks</b>		
27 <sup>th</sup> August	Tuesday	Veg Quiche, Veg Pie & Savoury Tart
29 <sup>th</sup> August	Thursday	Veg Roullade, Veg Pizza & Calzone Pizza
31 <sup>st</sup> August	Saturday	Puff Pastry, Cheese Straws & Veg Patties
3 <sup>rd</sup> September	Tuesday	Masala Bread, Italian Bruschetta & Veg Burgers
<b>Pastries &amp; Cakes</b>		
5 <sup>th</sup> September	Thursday	Vanilla Sponge & Chocolate Sponge
7 <sup>th</sup> September	Saturday	Pineapple Cake , Dark Forest Cake
10 <sup>th</sup> September	Tuesday	Mud cake Sponge, Swiss Roll Sponge and making of swiss roll
12 <sup>th</sup> September	Thursday	Making & Finishing of Swiss Roll & Mud Cake
<b>Cold Desserts</b>		
14 <sup>th</sup> September	Saturday	Royal Mango Mousse, Basil & Mango Mousse and Fresh Fruit Tart
17 <sup>th</sup> September	Tuesday	Dark & White Mousse, Strawberry & Mint Baked Cheese Cake
19 <sup>th</sup> September	Thursday	Mango & Lemon Pudding, Mango Panna cotta & Finishing of Cheese Cake
21 <sup>st</sup> September	Saturday	Marshmallow, Jujubes & Toffee Caramel Candy.

**Location: IICA-Gurugram Center**

**Timings: 02:30pm till 6:00pm**

**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

**To enroll please call  
us/ What's App on  
7678631598  
1800-843-2433  
[www.chefiica.com](http://www.chefiica.com)**

**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