

Module 1 – savory		
05 th January 2021	Tuesday	Puff pastry preparation and palmiers and cheese hearts <input type="checkbox"/>
07 th January 2021	Thursday	Preparation of patty (aloo, Paneer and chicken)
09 th January 2021	Saturday	Mushrooms, corn and onion galette and vegetable pie. <input type="checkbox"/>
12 th January 2021	Tuesday	Exotic vegetable vol- au - vent, green pea mushroom puff roulade. <input type="checkbox"/>
Module 2-Morning bakeries (boulangeries)		
14 th January 2021	Thursday	Croissant pastry dough preparation
16 th January 2021	Saturday	Croissant, and pain -Au- chocolate, Vanilla cruffin, cinnamon and raisin Danish
19 th January 2021	Tuesday	Different varieties of doughnuts, Berliners and mini muffins.
21 st January 2021	Thursday	Pan cakes, waffles and sweet crepes.
Module 3 – chocolate, macaroon and bars		
23 rd January 2021	Saturday	Lemon and strawberry macaroon .
26 th January 2021	Tuesday	<input type="checkbox"/> Camomile tea soft center bonbon, Rasmalai bonbon.
28 th January 2021	Thursday	White chocolate and peanut butter bar, milk chocolate sea salt with nutty bar.
30 th January 2021	Saturday	Multi seeds granola and healthy crackers. <input type="checkbox"/>
Module 4 – Cookies, cakes and biscotti		
02 nd February 2021	Tuesday	Spanish almond cake, pineapple upside down.
04 th February 2021	Thursday	Rose petal and almond biscotti, cumin mouth melting cookies.
6 th February 2021	Saturday	Thyme sable cookie, <input type="checkbox"/> Cheddar short bread cookies and coconut bites.
9 th February 2021		Valentine theme cup cakes and fresh strawberry cake (Heart shape)
Module 5 – Breads		
11 th February 2021	Tuesday	Tomato, Rosemary and cheese pull a part bread, challa bread <input type="checkbox"/>
13 th February 2021	Thursday	Cheese brioche, <input type="checkbox"/> coconut slider and Pavbhaji buns.
16 th February 2021	Saturday	<input type="checkbox"/> Rye bread (country loaf) subway bread multigrain and hard rolls.
18 th February 2021	Tuesday	<input type="checkbox"/> Mix grain toast bread, kulcha and soup sticks.

Recommended Mode of Learning- Hands On

Timings- 3:30 - 6:30pm

Fees-

Rs. 30,000/- for the full program (20 Classes)

Rs. 16,000/- for any 10 classes

Rs. 2000/- for a single class

3 program Subscription-

Pay Rs. 81,000 /- for 3 program (save 10%) for 3 Hobby Chef Bakery & Pastry Programs (60 Classes), valid for 6 months

Benefits on IICA Online Classes-

- 1) Hands On Classes
- 2) Recipe card to be shared by the Faculty
- 3) Take what you bake
- 4) Certificate for course completion

Terms & Conditions

- Fees are not refundable
- Offer valid after making the full payment only.
- Limited inventory available on a first-come-first-served basis.
- **18% GST Extra.**

- 100% Fees must be submitted to secure a seat in any of the programs
- IICA reserves the right to change any menu/menu item without prior notice
- Classes missed shall not be repeated

Note:-

For more query kindly visit our website WWW.chefiica.com or follow us on instagram @iicadelhi or talk to our counsellors at 8447728601 /Email - admissions@chefiica.com , Monday- Sunday at 0930 am till 6pm