



BAKERY & PASTRY – CERTIFICATE PROGRAME-(September 2021)

Date& Day	Menu
	Tea Time Treats
07/09/2021 Tuesday	Fig honey walnut travel cake, linzer torte.
09/09/2021 Thursday	Almond biscotti, Green apple cinnamon muffin,
11/09/2021 Saturday	Orange cranberry scones with marmalade, lemon and blueberry Madeline's, mini cupcakes.
14/09/2021 Tuesday	Pineapple upside down, chocolate brownie cookies & Danish butter cookie.
	Cakes & gateaux
16/09/2021 Thursday	Checker board cake with butter cream frosting (preparation of cake sponge, butter cream assembling of the finish product.
18/09/2021 Saturday	Old fashion Classic pineapple cake (making of cake sponge, diplomat cream, pineapple compote and assembling.
21/09/2021 Tuesday	chocolate mirror glaze cake(making of mousse jelly assembling and glazing next day)
23/09/2021 Thursday	New York baked cheese cake, crème brulee.
	Boulangeries products
25/09/2021 Saturday	Doughnuts(Berliners: jam filled & patisserie cream, blueberry glazed, sugar glazed and chocolate glaze)
28/09/2021 Tuesday	Lamination of croissant dough pancakes and waffles.
30/09/2021 Thursday	Almond croissant, butter croissant, cream cheese Danish ,pain au chocolate and kouign amann
	Chocolate and macaroon
05/10/2021 Tuesday	Coconut macaroon, Italian macaroon (blueberry and coffee)

Location: IICA, Chef Development Center –
Gurgaon Timings: 02:00pm till 5:30pm
Mode of Learning: Hands-On
Fee: Rs. 48,600/- for the 3 Months
program (36 Classes) or
Rs. 18,000/- for the complete program
Or Rs. 3400/- for 1 module
Or Rs. 2000/- for any one class

Inclusions:

- Hands onClasses
- Certificate of Course Completion
- Take what youmake 'home'
- PrintedRecipesprovidedatthebeginningofthe class.

**To enroll please call us/
What'sApp on
7678631598/1800-843-
2433**

**www.chefiica.co
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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 anyclass
Classes missed shall not be repeated