



**Online World Cuisine – CERTIFICATE PROGRAM February 2022**

<b>Date</b>	<b>Day</b>	<b>Menu</b>
24-Feb-2022	Thursday	<b>Mexican Food</b>
		Guacamole, Tomato and jalapeno salsa, Sour cream, Homemade nachos, Tortilla bread, Chicken fajitas
26-Feb-2022	Saturday	<b>French Mania</b>
		Cream of Mushroom Soup, Espagnole Sauce, Poulet Sauté Chasseur (Hunter style chicken), Butter tossed beans, Oven roasted herb potatoes
01-Mar-2022	Tuesday	<b>Pizza Time</b>
		Fresh Pizza dough, Thin crust pizza, Thick Crust Pan pizza, Tomato and cheese Panzerotti, Calzone, Pizza sauce
05-Mar-2022	Thursday	<b>Delhi ki Chaat</b>
		Dahi bhalla, Stuffed moong dal chilla, Aloo mutter ki tikki, Palak Patta Chaat, Mint chutney, Saunth chutney, Sweet yogurt
10-Mar-2022	Saturday	<b>Arabic Menu</b>
		Classic Hummus, Tabbouleh, Baba ganoush, Pita bread, Shish taouk, Falafel.
12-Mar-2022	Tuesday	<b>From Thailand</b>
		Som tam salad, Chicken satay, Peanut sauce, Homemade Thai green paste, Vegetable in Thai Green Curry, Thai herb rice
15-March-2022	Thursday	<b>Italian Pastas</b>
		Fresh pasta dough, Spaghetti pasta , Pomodoro sauce, Spinach & Ricotta tortellini, Sage Butter Sauce ,making of fresh Pesto Sauce with penne pasta,
22-March-2022	Tuesday	<b>ASIAN MENU</b>
		Hot and Sour soup, Golden fried baby corn , Bao bun with Korean Chicken, Hot garlic sauce, Vegetable Singapore noodles

## **Timings:**

**Mode of Learning: Online**

**Timing: - 02PM To 05 PM**

**Break Time:- 20 min**

**Fee: Rs. 11,992/- for the complete program**

**To enroll please call us/**

**What's App on**

**7678631598/1800-843-2433**

## **Inclusions:**

- Live Demonstration of Recipe by a Professional Chef
- Digital Certificate of Participation from IICA
- Recipe card to be shared by the Faculty 1 day prior to the class.
- A Video Recording of the class for the student which will help him/her in future.
- Freedom to learn from home
- Post Session Q & A

## **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