



BAKERY & PASTRY – CERTIFICATE PROGRAMME

Date	Day	Menu
		Cakes & gateaux
2 nd September	Monday	Tropical Mango Coconut cake, Victoria Sponge & Fruit Savarin.
4 th September	Wednesday	Rich Dark Chocolate Naugat Cake, Chocolate Ganache & Chocolate Chiffon Sponge.
		Tea Time Treats
6 th September	Friday	Lemon Tea cake, Parmesan cookie
9 th September	Monday	Fruit Tart, Raspberry Curd Tart (Short crust dough & Making of tarts shells, Pastry cream)
		Breads
11 th September	Wednesday	Dinner Roll, Fougasse Bread and Pizza Base
13 th September	Friday	Italian Focaccia Veg Filling, Potato Rosemary Spiced Bread
		Advance & Plated Desserts
16 th September	Monday	White Chocolate Chilled cheese cake ,Raspberry Bavaroise, Glaze & Garnish for Desserts
18 th September	Wednesday	French Macaroon (raspberry ganache, butter cream), Blueberry Panacotta
20 th September	Friday	Crème Caramel, Opera Gateaux (Opera Sponge , Opera Butter Cream & Opera Ganache , Chocolate Garnish & Presentation)
23 rd September	Monday	Mango Pastry with Passion Fruit Curd, Saffron Crème Brulee Garnish Preparations & Presentation.
		Chocolate Sensation
25 th September	Wednesday	Moulded Chocolate (Fruit Filling, Tempering of chocolate) & Hand Made Truffles.
27 th September	Friday	Chocolate sponge , Death by chocolate & Chocolate Caramel Bar.

Location: IICA, Chef Development Center – Delhi

Timings: 02:30pm till 5:30pm

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program & 14400 for Website

Or Rs. 3400/- for 1 module & 2720 for Website

Or Rs. 2000/- for any one class & 1600 for Website

Inclusions:

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

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

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

www.chefiica.com

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