

Young Chef Program

**For Age Group 7-16 Years**

**Batch-2**  
**2<sup>nd</sup> Jan'23-9<sup>th</sup> Jan'23**

Day	Activity	Menu
Day-1 (2/01/23)	Hygiene and Safety (Hand washing technique)	<b>Steaming Dim Sum</b> <ul style="list-style-type: none"> <li>• Chicken &amp; Spring Onion</li> <li>• Corn &amp; Cottage Cheese Pot Stickers.</li> <li>• Tomato &amp; Chilli Sauce</li> </ul>
Day-2 (4/01/23)	Eat A Rainbow (Include colors in the food) Make food rainbow Chart	<b>Train to Italy</b> <ul style="list-style-type: none"> <li>• Lady finger biscuit</li> <li>• Tiramisu</li> <li>• Pistachio and chocolate biscotti</li> </ul>
Day-3 (6/01/23)	Food world Tour (Guess from where I am!!)	<b>Japanese food</b> <ul style="list-style-type: none"> <li>• Veg sushi</li> <li>• Sushi rice cooking</li> <li>• Gari (pickled ginger)</li> <li>• Japanese mayo</li> </ul>
Day-4 (9/01/23)	<b>Certificate Distribution &amp; Group Photograph</b>	<b>Hogwarts Treats</b> <ul style="list-style-type: none"> <li>• Owl cupcakes</li> <li>• Sorting hat cookies</li> <li>• Potters favorite Almond rocks</li> </ul>

**Location** – IICA, Hauz Khaz, New Delhi

**Time** – 2:30pm to 5:00pm (Tentative)

**Fee for Full Program** – Rs.4600/- (4 classes)

**Fee for Single Class** – Rs.1600/-

**For Enrollment & Enquiries**  
**Call/WhatsApp on**  
**8447728601/8810454363**

**Inclusions:**

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

**Please Note:**

- Mode of Learning: Hands-On
- 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 item without prior notice
- All students are required to carry an apron
- Classes missed shall not be repeated