

## BAKERY & PASTRY - CERTIFICATE PROGRAME-(WEEKEND PROGRAMME)

Date	Day	Menu
		CAKES
19 <sup>th</sup> October	Saturday	PREPARATION OF SPONGE (Vanilla & Chocolate) FOR CAKE, GANACHE & GARNISHES.
20 <sup>th</sup> October	Sunday	EXOTIC FRESH FRUIT CAKE, GERMAN DARK FOREST CAKE
		COOKIES & TEA TIME
2 <sup>nd</sup> November	Saturday	CORN FLAKES & MELON SEEDS TREATS,CRANBERRY DELIGHT,MARBLE COOKIES, BULLS EYE COOKIES.
3 <sup>rd</sup> November	Sunday	BANANA & DATES TRAVEL CAKE, SAFRON & CARDAMON TRAVEL CAKE, QUINOA & HONEY TRAVEL CAKE.
		BREADS
9 <sup>th</sup> November	Saturday	WHOLE WHEAT BREAD, MILK BREAD, MULTIGRAIN BREAD, GARLIC LOAF.
10 <sup>th</sup> November	Sunday	FRENCH BAGUTTE, SPANISH SLIDER, LAVASH & BREAD STICKS.
		SAVOURY & SNACKS
16 <sup>th</sup> November	Saturday	PREPARATION OF PUFF PASTRY DOUGH, OPEN FACE BREAD (BELL PEPPERS,CORN & CHEESE).
17 <sup>th</sup> November	Sunday	MUSHROOM & CORN PUFF, ALOO PUFF, KASUNDI PANINI SANDWICH.
		DESSERTS
23 <sup>rd</sup> November	Saturday	BANOFFEE PIE, MARQUISE, CHOCOLATE MOUSSE IN BRANDY SNAP CUP.
24 <sup>th</sup> November	Sunday	RED VELVET CUPCAKES, PINEAPPLE UPSIDE DOWN, CHOCOLATE BROWNIE.
		BOULANGERIES
30 <sup>th</sup> November	Saturday	PREPARATION OF BOULANGERIES PASTRY DOUGH & BERLINERS.
1 <sup>st</sup> December	Sunday	DANISH PASTRY, PAN -AU -CHOCOLAT, CRUFFIN.

Location: IICA, Chef Development Center - Gurugram Inclusions: Timings: 10:30am till 1:30pm Mode of Learning: Hands-On Hands on Classes Fee: Rs. 18,000/- for the complete program for Website Rs. 14,400/-Certificate of Course Completion Or Rs. 3400/- for 1 module for Website Rs. 2720/-Or Rs. 2000/- for any one class for Website Rs. 1600/-Take what you make 'home' Printed Recipes provided at the beginning of the . To enroll please call us/ class Please Note:-What'sApp on All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd All fees are subject to 18% GST 7678631598/1800-843-2433 100% fees must be submitted to secure a seat in any of the programs Fees is non-refundable 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