

HOBBY CHEF CERTIFICATE WORLD CUISINE PROGRAM



DATE	DAY	MENU
		<b>ASIAN CUISINE</b>
14.03.2023	Tuesday	Thai Yellow Paste 🍛 Chicken yellow curry kafirline rice
16.03.2023	Thursday	Vegetable Hot and sour soup Chicken in black bean sauce 🍛 Chilli garlic noodles
		<b>EUROPEAN FAVORITES</b>
18.03.2023	Saturday	Cream of green peas soup Chicken a la Kiev 🍛 Macedonia vegetables Straw potatoes
21.03.2023	Tuesday	Roasted tomato soup pan seared chicken breast 🍛 sauté vegetable mashed potatoes
23.03.2023	Thursday	Pita Bread, Hummus, 🍃 Baba Ganoush, Tzatziki
25.03.2023	Saturday	Meatless shepherd's pie 🍃 Herb pilaf Caribbean vegetable stew
28.03.2023	Tuesday	Chicken schnitzel German spatzal 🍛 German potato salad
		<b>PARTY SNACKS</b>
01.04.2023	Saturday	Homemade spring rolls Wok toss chili mushroom & baby corn Hot garlic sauce 🍃
04.04.2023	Tuesday	Chicken n cheese balls 🍛 Crispy mushroom double Decker Cottage cheese shashlik
06.04.2023	Thursday	Homemade calzone dough corn & jalapeno Panzerotti veggie & cheesy calzone 🍃 garlic and basil tomato dip
		<b>LET THERE BE BREAKFAST</b>
08.04.2023	Saturday	Pindi choley, Amritsari kulcha 🍃 Imli pyaz ki chutney
11.04.2023	Tuesday	Eggs Florentine Turkish eggs Souffle omelets 🍛 Herb grill tomatoes, Hash brown potato
13.04.2023	Thursday	Cinnamon French Toast Banana Pancake Bircher Muesli 🍛
		<b>LET'S GO VEG</b>
15.04.2023	Saturday	Street style ram laddoo 🍃 Spicy hari chutney Jodhpuri mirchi vada

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18.04.2023	Tuesday	Delhi style chili paneer 🌱 Dry Manchurian Vegetable fried rice
20.04.2023	Thursday	Keema mutter samosa, Vada Pav 🌱 Dhaniya harimirch ki chutney
22.04.2023	Saturday	Paneer satay Peanut sauce 🌱 Vegetable Thai green curry Mushroom n chili rice
		<b>ASIAN WOK</b>
25.04.2023	Tuesday	Crispy corn salt n pepper 🌱 Indo Chinese chicken Hakka noodles Vegetable balls in hot garlic sauce
		<b>FROM JAPAN</b>
27.04.2023	Thursday	Tenzaru soba 🌱 Tenzaru soba sauce Vegetable yakitori
		<b>INDO CHINESE</b>
29.04.2023	Saturday	Crispy honey chili potatoes 🌱 Vegetable noodles spring rolls Homemade shezwan sauce
		<b>BIRYANI SPECIAL</b>
02.05.2023	Tuesday	Murg Lucknowi biryani 🌱 Vegetable biryani Mint raita
		<b>ITALIAN TWISTERS</b>
04.05.2023	Thursday	Jalapeno cheese balls 🌱 Gnocchi de patate Sage n butter sauce
		<b>JAPANESE YAKITORI</b>
06.05.2023	Saturday	Chicken yakitori 🌱 Yakitori sauce Vegetable yakitori
		<b>BIHARI CUISINE</b>
09.05.2023	Tuesday	Champaran meat 🌱 Litti chockha Bihari egg curry
		<b>EUROPEAN FEAST</b>
11.05.2023	Thursday	Salad Nicoise Pan seared stuffed chicken breast 🌱 Thyme roasted baby potatoes Char grilled broccoli
		<b>YUMMY STARTERS</b>
13.05.2023	Saturday	Corn and pepper Cigarolls Chili tomato dip Chicken wings in bbq sauce 🌱

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		<b>FROM SPAIN</b>
16.05.2023	Tuesday	Gazpacho soup 🍷 Calamari fritters, Paella Garlic aioli
		<b>FROM BENGAL</b>
18.05.2023	Thursday	Kosha Mangsho 🍷 Macher Jhol Bengali luchi
		<b>ANDHARA CANTEEN</b>
20.05.2023	Saturday	Chicken 65 Andhra fish curry 🍷 Coconut rice
		<b>STREET FOOD DELIGHT</b>
23.05.2023	Tuesday	Amritsari nutria kulcha Old Delhi style fried chicken 🍷 Mumbai local Pao Bhaji
		<b>FROM SOUTH</b>
25.05.2023	Thursday	Kathal soya ki tikki 🍷 South Indian Veg korma Malabar parantha
		<b>CONTINENTAL</b>
27.05.2023	Saturday	Fresh tomato n mozzarella salad 🍷 Chicken Ceaser salad Minestrone soup
		<b>Asian Delight</b>
30.05.2023	Tuesday	Corn and spinach soup 🍷 Basil and tofu rice Vegetable in sweet chilli sauce
		<b>From Europe</b>
01.06.2023	Thursday	Creme de Vollaile 🍷 Herb grilled chicken, Pommes au four Haricots verts au Beurre
		<b>From the Wok</b>
03.06.2023	Saturday	Vegetable fried rice 🍷 Stir fried greens in white garlic sauce Hunan style chicken
		<b>Tawa Special</b>
06.06.2023	Tuesday	Murg tawa tangri 🍷 tawa paneer khurchan tawa tadka pualo



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

**Time-2:00pm to 5:30pm**

**Fee for full Program:-Rs.48600 (36 classes)**

**(Note: Fees can be paid in two installments)**

**Fee for two month Program-Rs.33600 (24 Classes)**

**Fee for one month Program-Rs.18000 (12 classes)**

**Fee for 6 Classes Rs.10, 000/-**

**Fee for single class-Rs.2000/-**

**For more details**

**7678631598/1800-843-2433**

Inclusions:

- Hands on Classes
- Certificate of Course Completion
- Take what you make 'home'
- Printed Recipes provided at the beginning of 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 are non-refundable IICA reserves the right to change any menu item without prior notice
- All students are required to carry one apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5