



BAKERY&PASTRY–CERTIFICATE PROGRAM JUNE-2022 Batch 2 (weekday)-Gurgaon

Date	Day	Menu
		Desserts Cakes and pastry
23.06.2022	Thursday	Chocolate genoise sponge German black forest gateaux finishing and decoration
25.06.2022	Saturday	Dark chocolate truffle pastry, pineapple pastry and ganache.
28.06.2022	Tuesday	Red velvet sponge, finishing and decoration.
30.06.2022	Thursday	Victoria vanilla sponge for exotic fresh fruit gateaux Decoration
		Savory
02.07.2022	Saturday	Preparation of puff pastry dough and vegetable savory muffins.
05.07.2022	Tuesday	Stuffed green pea and potato puff mushroom and corn cheesy- vol -au vent and Cheese twist.
		Breads
07.07.2022	Thursday	Milk toast bread, multigrain toast and bread sticks
09.07.2022	Saturday	Fresh pineapple strudel, apple pie and linzer tort.
		Cookies and tea time
12.07.2022	Tuesday	Lemon Drizzle Cake, coffee crumble cake, and marble cake
14.07.2022	Thursday	Nutty biscotti,apple cinnamon cake and banana walnut cake.
16.07.2022	Saturday	Banoffee pie, fresh fruit trifle and tiramisu.
19.07.2022	Tuesday	Peanut butter cookies, choco chunk cookies and chocolate brownie cookie

Location: IICA, Chef Development Center

Timings:- 03:00PM TO 6:00PM

Days:-Tuesday, Thursday (Hands on)

Saturday:

Fees:

Mode of Learning: Hands-On

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

Inclusions:

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

**To Enroll or Enquire
What's App on
7678631598/1800-843-2433**

www.chefiica.com

All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd
All fees are subject to 18%GST100%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

Please Note:-