



BAKERY & PASTRY – CERTIFICATE PROGRAM Dec- Jan 2021/22

Date	Day	Menu
		Breads
21.12.2021	Tuesday	Tomato ,Rosemary and cheese pull a part bread, challa bread
23.12.2021	Thursday	cheese brioche, beet root slider and pavbhaji buns <input type="checkbox"/>
28.12.2021	Tuesday	Caramelized onion loaf, Italian Focaccia and soup sticks <input type="checkbox"/>
30.12.2021	Thursday	Christmas special Macerated soaked fruits Christmas cake, ginger bread cookies and Christmas theme cup cakes
		Viennoiserie and morning bakeries
04.01.2022	Tuesday	Croissant pastry dough preparation.
06.01.2022	Thursday	Croissant, and pain -Au- chocolate, blueberry cruffin, cinnamon and raisin Danish.
08.01.2022	Saturday	Doughnuts, Berliners and mini muffins.
11.01.2022	Tuesday	Cinnabon rolls, multigrain toast bread and mini rolls <input type="checkbox"/>
		Tarts and desserts
13.01.2022	Thursday	Sweet crust, Alpine cake and bake espresso tart.
15.01.2022	Saturday	Cream patisserie, Lemon meringue tart and fresh strawberry tart.
18.01.2022	Tuesday	All spice lava cake, chocolate creme brulee
20.01.2022	Thursday	Triple chocolate mousse, Parisian flan.

Location: IICA, Chef Development Center –Gurgaon

Timings:

Mode of Learning: Hands-On

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

Or Rs. 3400/- for 1 module

Or Rs. 2000/- for any one class

Inclusions:

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

**To enroll please call us/ what’s
App on 7678631598/1800-843-
2433**

www.chefiica.com

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/ 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