



Young Chef Program

May 2025

Date	Activity	Menu
26/5/25 (Monday)	Kitchen safety and hygiene	Japanese Chicken teriyaki, sauté vegetables, fried rice Buddha bowl.
27/5/25 (Tuesday)	"Guess the Ingredient" Blindfold Game	Mexican Summer chicken tacos, guacamole, tomato salsa and sour cream.
28/5/25 (Wednesday)	Edible Paint Party	European Tricolor Sandwich & DIY Baked Cheesy Jacket Potatoes
29/5/25 (Thursday)	Spoon relay race	Mango and basil crumble, mango mousse with mango compote.
30/5/25 (Friday)	Food Pictionary	Gelato Making - French Vanilla & Chocolate Gelato
31/5/25 (Saturday)	Certificate distribution and group Photo	Making of Blondies, Marshmallows & Assembly of Ice-Cream Sundaes



Location– IICA, Hauz Khas, New Delhi

Time– 3pm to 5pm

Fee for Full Program–Rs.8000/-(6 classes)

Fee for Single Class–Rs.1600/-

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.

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