



BAKERY & PASTRY – CERTIFIED COURSE DELHI CAMPUS (3 Months Programme)

Date	Day	Menu
		Breads
20 th February	Thursday	Dinner roll, pain aux olive and Pizza Base
22 nd February	Saturday	Italian Focaccia Veg Filling, Potato rosemary spiced bread
25 th February	Tuesday	Achari bread, multigrain roll, savoury tart
27 st February	Thursday	Bread stick , lavash, madeleines
		Tea Time Treats
29 th February	Saturday	Lemon Tea cake, short crust dough & making of tarts shells
03 rd March	Tuesday	Fruit tart, pastry cream, parmesan cookie
05 th March	Thursday	Spiced Chicken Quiche , masala roll ,pita bread
07 th March	Saturday	Pate de fruit , scones , jam making
		Cookies & kids menu
10 th March	Tuesday	Chocolate cookie , cup cakes , tea cake
12 th March	Thursday	Peanut butter cookie , jubjubes , chocolate muffins
14 th March	Saturday	Vanilla bar , banana walnut bread , crepe suzette
17 th March	Tuesday	Coffee & black currant cookie, waffle , hot dog bun
19 th March	Thursday	Meringue, pavlova & macroons
21 st March	Saturday	Macroons filling , pavlova finishing
		Boulangerie
24 th March	Tuesday	Cinnamon sugar & savoury Doughnuts, English muffin
26 th March	Thursday	Pastry dough making, custard cream ,lemon curd
28 th March	Saturday	lamination , Almond cream , cinnamon roll
31 st March	Tuesday	Croissant , danish & pain au chocolate
		Desserts & pastries
02 th April	Thursday	Short crust pastry dough making , lemon tart , chocolate tart
04 th April	Saturday	Choux pastry dough , chocolate éclairs , churros
07 th April	Tuesday	Puff pastry dough making , lamination , pastry cream
09 th April	Thursday	Mille feuille , apple struddle , puff danish(sugar free)
11 ^h April	Saturday	Crème brulee , bake yoghurt , pineapple upside down cake

14 th April	Tuesday	Mango basil mousse , strawberry bake cheese cake & garnishing
16 th April	Thursday	Chocolate warm cake , chilled berry cheese pastry & ganrning
18 th April	Saturday	Brownie , chocolate sauce & frangipane
		Cakes & gateaux
21 st April	Tuesday	Victoria sponge , pineapple cake making & decoration
23 rd April	Thursday	Chocolate sponge ,black forest cake & chocolate ganache
25 th April	Saturday	Chocolate pastry , chocolate glaze & garnishing
28 th April	Tuesday	Fresh fruit gateaux & blueberry gateaux
		Hamper product making
30 th April	Thursday	Granola bar ,chocolate caramal bars,
02 nd May	Saturday	Cake pops , truffle balls, frosted nuts
05 th May	Tuesday	Rochers , salted caramal toffee
07 th May	Thursday	mendant chocolate, chocolate pralines
09 th May	Saturday	Nankhatai & chocolate bark
12 th May	Tuesday	Chocolate pretzel , chocolate & tutty fruity stick

Inclusions:

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

**To enroll please call us/
Whatsapp on
8447728601/1800-843-2433
www.chefiica.com**

Location: IICA - Delhi Center
Timings: 02:00pm till 5:30pm
Mode of Learning: Hands-On
Fee: Rs. 54,000/- for the complete program (36 classes)
Fee: Rs. 36000/- for 24 classes
Fee: Rs. 18000/- for 12 classes
Fee for 1 Module: Rs. 6800/-
Fee for 1 Day : Rs. 2000/-

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 is 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