



BAKERY & PASTRY – CERTIFICATE PROGRAM (Weekday Planner)

Date	Day	Menu
		Pastries & Cakes
18 th October	Friday	Making Sponge for Mocha Yule Log , Making Chocolate Mousse Base and Crème Brulee for Desire Cake.
21 st October	Monday	Finishing of Mocha Yule log, & Chocolate Desire Mousse Cake, Decorating & Chocolate Garnishes.
		Morning Bakeries
23 rd October	Wednesday	Preparation of Boulangerie Pastry Dough, Doughnuts & Berliners.
25 th October	Friday	Butter Croissant, Danish Pastry, Pan-au-chocolat.
		Desserts
28 th October	Monday	Making of Sweet Crust Dough, Baked Berry Soufflé ,Black Forest Cake in Jar (plating).
30 th October	Wednesday	Key Lime Pie, Chocolate & Caramel Tart (plating), Short Crust Peach Pastries.
		Chocolate Sensations
1 st November	Friday	Chocolate Handling Technique All Spice Flavor with Dark Chocolate ,Espresso & Milk Chocolate, Berry Filling with White Chocolate.
4 th November	Monday	Coconut & White Chocolate Truffle, Dark Chocolate & Raisin Balls & Chocolate Garnishes.
		Yummy Tummy Snacks
6 th November	Wednesday	Making of Pie Base ,Spinach and Mozzarella Cheese Pie, Olive, Egg & Cheese Pie.
8 th November	Friday	Mushrooms, Jalapeno ,Capsicum & Cheesy Vol-au-vent, Savory Cheese Cup Cake.
		Breads Making
11 th November	Monday	Prepare of Laminated Multi Grain Dough, Pesto Sea Salt and Tomato Sour Dough Ciabatta.
13 th November	Wednesday	Bake Laminated Multi Grain Bread, Garlic & Cheese Bread and Hot Cross Bun.
		Cookies & Tea time
15 th November	Friday	English Cake, Blueberry Muffins, White Chocolate Brownie
18 th November	Monday	Ginger Bread Cookies with Icing, Blackcurrant and Honey Bee Cookies, & Vanilla Christmas Cookies.

Location: IICA, Chef Development Center – Gurugram

Timings: 10:30am till 1:30pm

Mode of Learning: Hands-On

Fee: Rs. 21,000/- for the complete program for Website Rs. 16,800/-

Or Rs. 3400/- for 1 module for Website Rs. 2720/-

Or Rs. 2000/- for any one class for Website Rs. 1600/-

Inclusions:

- Hands on Classes
- Certificate of Course Completion
- Take what you make ‘home’
- Printed Recipes provided at the beginning of the class
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To enroll please call us 1800-843-2433

WhatsApp on 7678631598

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