

BAKERY & PASTRY – CERTIFICATE PROGRAME-(September 2021)(Egg Less)

Date	Days	Menu
		Tea Time Treats
21.09.2021	Tuesday	Italian chocolate pie, fresh frui t tart, sweet paste
23.09.2021	Thursday	Banoffee pie, chocolate caramel tart, mixed mushroom & cheese phyllo parcel
		Cakes & gateaux
25.09.2021	Saturday	Vanilla sponges,pineapple cake,almond & orange moufflet
28.09.2021	Tuesday	Basboussa;almond coconut semolina cake, oreo cake
30.09.2021	Thursday	Lemon drizzle cake,florida gateaux
		Cookies & Easy bake product
05.10.2021	Saturday	Mango mousse in jar, carrot cake, brownie
07.10.2021	Tuesday	Diamond cookie, peanut butter cookie, Jeera cookie
09.10.2021	Thursday	Potato rosemary focaccia roll, cheese & garlic bread, farm fresh pizza
		Bread
12.10.2021	Tuesday	Semmel bread, jalapeno & cheddar cheese bread, gluten free bread
14.10.2021	Thursday	Spinach bagel , rye bread, fougasse bread
		Ice cream ,Sweet & Savoury
16.10.2021	Saturday	Feta tomato & rosemary swirl ,puff dough & lamination)
19.10.2021	Tuesday	Pasties de legume, jaggery ice cream

Location: IICA, Chef Development Center – Delhi, Timings: 02:00pm till 5:30pm Mode of Learning: Hands-On Fee: Rs. 48,600/- for the 3 Months program (36 Classes) or 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
- Takewhat you make 'home'
- Printed Recipes provided at the beginning of the class.

To enroll please call us/ What'sApp 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