

HOBBY CHEF PROGRAM-BAKERY & PASTRY

Date	Day	Menu
		ARTISINAL BREAD
01.11.2023	Wednesday	Farm fresh Vegetable bun, mexican bobilo bread, omega 3 rich bread
03.11.2023	Friday	Polenta dinner roll, Tiger bread and garlic baguette (Eggless)
		CHOCOLATE (Eggless)
06.11.2023	Monday	Almond and pistachio chocolate bar, chocolate rocks,
08.11.2023	Wednesday	roasted sesame seed and prunes milk chocolate bon bon
10.11.2023	Friday	Salted caramel, coconut, passion fruit truffle
		TEA TIME CHOICE
15.11.2023	Monday	Pistachio and almond tuiles, Viennese fingers cookie, jam cookie
17.11.2023	Friday	Citrus crescents, lamington cake, lemon and poppy seeds muffin.
20.11.2023	Monday	Peanut butter brownie, honey almond cookie, blueberry muffin.
		GATEAUX AND CAKES
22.11.2023	Wednesday	Vanilla sponges, strawberry Frasier cake, almond Orange moufflet (Eggless)
24.11.2023	Friday	Basbousa: Almond Coconut Semolina Cake, Oreo cake
29.11.2023	Wednesday	Lemon drizzle cake, Florida gateaux
		ARTISINAL BREAD
1.12.2023	Friday	Whole wheat bread, yellow lentil country loaf, mother dough for soft bagel (Eggless)

Location: IICA,

Delhi Timings: 2:00pm to 5:30pm

Mode of Learning: Hands-On

Fee: ₹ 27,000/- for the one Month program (12 classes)

Fee: ₹ 3000/-for single class

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 item without prior notice
- All students are required to carry your apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is 5

Inclusions:

- Take home what you make
- Certificate of Course completion
- Printed Recipes provided at the Beginning of the class

For more details 7678631598/1800-843-2433