



BAKERY & PASTRY – CERTIFICATE PROGRAMEGURUGRAM CAMPUS(3 Months Program)

Date	Day	Menu
		Pastries & Cakes
14 th May	Tuesday	Choco Sponge &Vanilla Sponge
16 th May	Tuesday	Piñata Candy Cake , Rocky Road Cake
18 th May	Saturday	Red Velvet Sponge,Joconde Sponge and French Butter Cream
21 st May	Tuesday	Red Velvet Pastry and French Opera Pastry and Garnishes
		Cold Desserts
23 rd May	Thursday	Passion Fruit Mousse, Hazelnut Choco Mousse and Almond Sable
25 th May	Saturday	White Chocolate Glaze, Mirror Glaze and Dessert Plating
28 th May	Tuesday	Flourless Rich Chocolate Cake, Baked Cheese Cake
30 th May	Thursday	Tiramisu, Lady Finger Choco Fudge Brownie
		Boulangerie
1 st June	Saturday	Pastry Dough Processing
4 th June	Tuesday	Croissant, Danish Pastry, Pain au Cholat
6 th June	Thursday	Pastry Cream, Cinnamon Raisin Danish and Cruffin
8 th June	Saturday	Doughnuts, Berliner and Brioche
		Breads
11 th June	Tuesday	Toast Breads→ Whole Wheat, Mix Grain & Milk Bread
13 th June	Thursday	Artisan Breads →Multigrain, French Baguette and Rye Bread
15 th June	Saturday	Assorted Dinner Rolls, Soup Stick and Spice Lavash
18 th June	Tuesday	Italian Focaccia, Pesto Garlic Twist and Olive Ciabatta
		Chocolates
20 th June	Thursday	Chocolate Bonbon ,Chocolate Coloring Technique
22 nd June	Saturday	Assorted Chocolate Truffles
25 th June	Tuesday	Chocolate Garnishes
27 th June	Thursday	Designer Chocolate Sculpture
		Advance Desserts
29 th June	Saturday	Soft center choco cake, Berry Souffle and Berry Coulis
2 nd July	Tuesday	Crème Brulee and Crème Caramel
4 th July	Thursday	Fruit Baked Yogurt, Peach Flan and Fresh Fruit Tarts
6 th July	Saturday	Brandy Snap Cannoli, Mississippi Mud Pie and Apple Crumble

Cookies and Tea times		
9 th July	Tuesday	Classic Choco Chip Cookies, Honey Oat Cranberry Cookies and Crunchy Coconut
11 th July	Thursday	Blueberry Tea Time Cake ,Honey and Nutty Cake & Jaggery Bananas
13 th July	Saturday	Assorted Muffin and Cup Cakes Decorations
16 th July	Tuesday	Varieties of Macaroons and Macaroons Fillings
Fondant Cake		
18 th July	Thursday	Making Cake Sponge For Theme Base Cake
20 th July	Saturday	Making Characters for Forest Theme Cake
23 rd July	Tuesday	Making Cartoon Characters
25 th July	Thursday	Finishing of Forest & Cartoon Theme Cake
Savory& Snacks		
27 th July	Saturday	Veg Quiche, Veg Pie & Savoury Tart
30 th July	Tuesday	Veg Roullade, Veg Pizza & Calzone Pizza
1 st August	Thursday	Puff Pastry, Cheese Straws & Veg Patties
3 rd August	Saturday	Masala Bread, Italian Bruschetta & Veg Burgers

Location: IICA-Gurugram Center

Timings: 02:30pm till 6:00pm

Mode of Learning: Hands-On

**Fee: Rs. 54,000/- for the complete program
(36 Classes)**

Fee: Rs. 36,000/- for 24 classes

Fee: Rs. 18,000/- for 12 classes

Fee for 1 Module: Rs. 6800/-

Fee for 1 Day: Rs. 2000/-

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/ What's App 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 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