



BAKERY & PASTRY – CERTIFICATE PROGRAM DECEMBER-March 2022-DELHI

Date	Day	Menu
		Patisserie (cakes)
29.03.2022	Tuesday	Victoria cake, linzer torte, sweet paste
31.03.2022	Thursday	Chocolate genoise sponge, coco glaze, Chocolate truffle cake
02.04.2022	Saturday	Rich vanilla sponge, fresh pineapple compote, pineapple cake
		Tea Time Treats
05.04.2022	Tuesday	Lemon Tea cake, short crust dough, baked lemon tart.
07.04.2022	Thursday	Homemade Peanut butter, peanut butter cookie, choc chunk cookie
09.04.2022	Saturday	Fruit tart, cream diplomat, peanut butter brownie
		Breads
12.04.2022	Tuesday	Gluten free bread, hard roll, sourdough starter
14.04.2022	Thursday	Sourdough bread, French baguette
16.04.2022	Saturday	Olive ciabatta, soup stick, potato rosemary bread
		Boulangerie
19.04.2022	Tuesday	Herby roast Chicken Quiche, masala cheesy roll
21.04.2022	Thursday	spring onion and cheesy chicken sausages brioche, zucchini and mushroom rosemary muffins
23.04.2022	Saturday	Cinnamon and sugar roll with fondant, lavash, croissant dough

Location: IICA, Chef Development Center –Delhi

Timings:2:00pm to 5:00pm

Mode of Learning: Hands-On

Fee: 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
- Take what you make 'home'
- Printed Recipes provided at the beginning of

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 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