



INDIAN MODULE - CERTIFICATE PROGRAM

(Sept - Oct)

18th Sep	<u>Royal cuisine of india (Non-veg)</u> Makhmali mahi tikka Ghost kundan kaliya Moti pulao		Friday
19 th Sep	<u>Hyderabadi Cuisine (Non-Veg)</u> Murgh reshmi Kebab Nizami Murgh rezala Khameeri roti		Saturday
25 th Sep	<u>Gujrati cuisine (veg)</u> Khandvi with till ki chutney Sev tamatar nu shaak Thepla Mango shreekhand		Friday
26 th Sep	<u>Cuisine of undivided india (VEG)</u> Multani paneer tikka Pothohari shahi channa Methi paratha		Saturday
3 rd OCT	<u>Rajasthani Delicacy</u> Laal Maas, Kuti Mirch aur Pyaz ka Paratha, bajre ki roti, Lehsun ki Chutney		Saturday
9 th Oct	<u>Taste of Kerala</u> Meen Moilee, Kozhi Sukka, Malabar Parotta		Friday
10 th Oct	<u>Shraddha</u> South Indian healthy breakfast(vegan) Pesarattu Beetroot paniyaram Ragi dosa with roasted garlic chutney and coconut chutney		Saturday
16th Oct	<u>Kolkata Durga Puja Special</u> Chanar paturi Dhokar dalna Ghee bhat Baked Rasgulla		Friday



Inclusions:

- Hands-on class
- Certificate of Course Completion
- Take what you make 'Home'
- Printed Recipes will be provided at the beginning of the class

Timings:

2:00 PM To 5:30 PM

Fees:

Single Classes: ₹2500 (inaugural offer valid for all enrolments till 8th September, any enrolment post 8th September @₹3000)

8 Classes: ₹21,600 for non IICA Students

8 Classes: ₹20,000 for IICA Students and Alumni

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 our 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 five

To Enroll Please Call Us



Whatsapp on +91 84477 28601