

THREE MONTH HOBBY CHEF PROGRAMME

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|  | **Date** | **Day** | **Menu** |
|  |  |  | **Cookies and tea time** |
| 1 | 3 April 2020 | Friday | Lemon Drizzle Cake, honey almond cake and marble cake |
| 2 | 6 April 2020 | Monday | Nutty biscotti, apple cinnamon cake and banana walnut cake. |
| **3** | 8 April 2020 | Wednesday | Almond macaroon, black forest pavlova, berry filling for macaroon. |
| **4** | 10 April 2020 | Friday | Peanut butter cookies, almond cookies and chocolate brownie cookie |
| **5** | 13 April 2020 | Monday | Cumin yoghurt cookie, custard cookie and bull eyes cookie. |
|  |  |  | **Desserts Cakes and pastry** |
| 6 | 15 April 2020 | Wednesday | Chocolate sponge German black forest gateaux finishing and decoration |
| 7 | 20 April 2020 | Friday | Dark chocolate truffle pastry, pineapple pastry and ganache. |
| 8 | 22 April 2020 | Monday | Red velvet sponge , finishing and decoration |
| 9 | 24 April 2020 | Wednesday | Vanilla sponge for exotic fresh fruit gateaux Decoration |
| 10 | 27 April 2020 | Friday | Mango mint chilled cake, choco praline mousse and garnishes. |
| **11** | 29 April 2020 | Monday | Fresh pineapple strudel, apple pie and linzer tort**.** |
| 12 | 1 may 2020 | Wednesday | Vanilla crème caramel, jasmine tea crème brulee and Choco lawa cake |
| 13 | 4 may 2020 | Friday | Baked cheese cake, flourless rich chocolate cake and saffron cardamom bake yoghurt |
| 14 | 6 may 2020 | Monday | Wild berry cremoux, fresh fruit trifle and tiramisu |
|  | 1  |  | **Savory** |
| **15** | 8 may 2020 | Wednesday | Preparation of puff pastry dough and vegetable savory muffins. |
| **16** | 11 may 2020 | Friday | Stuffed green pea and potato puff, mushroom and corn cheesy- vol -au vent andCheese twist. |
| **17** | 13 may 2020 | Monday | **Tomato fresh basil cheese Quiche, English vegetable pie and veg roulade.** |
|  | 1 |  | **Gift and hamper** |
| 18 | 15 may 2020 | Wednesday | **Apple cinnamon jam, homemade peanut butter and French hearts.** |
| 19 | 18 may 2020 | Friday | Saffron almond dundi cake, walnut fudge brownie and multigrain crackers. |
| 20 | 20 may 2020 | Monday | Coconut truffle, choco nutty rock and chocolate bars. |
| 21 | 22 may 2020 | Wednesday | Peppermint jujubes, strawberry marshmallows and banana choco fudge. |
|  |  |  | **Breads** |
| 22 | 25 may 2020 | Friday | Milk toast bread, multigrain toast and bread sticks |
| 23 | 27 may 2020 | Monday | Assorted dinner rolls beet root slider mix grain hard rolls and hot dog bun |
| 24 | 29 may 2020 | Wednesday | Multigrain subway bread, French baguette and tomato ciabatta. |
| 25 | 1 June | Friday | Hot cross bun, bagels and sausage rolls. |

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|  |  |  | **Morning bakeries** |
| **26** | 3June | Monday | Preparation of pastry dough, chocolate doughnut and jam Berliners. |
| **27** | 5 June | Wednesday | Croissant, pan au chocolat, cinnamon raisin Danish. |
| **28** | 8 June | Friday | American muffin, pan cake and sweet waffles |
|  |  |  | **Sweet tart bites** |
| **29** | 10 June | Monday | Sweet crust pastry dough, tart shells lemon curd /lemon tart Decoration. |
| **30** | 12 June | Wednesday | Choux paste :Paris Brest, profit role and muslin cream |
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|  |  |  | **Bonbon Chocolates** |
| **31** | 15 June | Friday | Chocolate handling technique |
| **32** | 17 June | Monday | Butter scotch with sea salt ,macchiato and blueberry |
|  |  |  | **Fondant cake Decoration.** |
| **33** | 19 June | Wednesday | Cake layering and sugar paste figuring |
| **34** | 22 June | Friday | Decoration of fondant cake with sugar paste figuring. |
|  |  |  | **Ice cream and sorbet** |
| **35** |  24 June | Monday | Paan with gulkand, butterscotch |
| **36** |  26 June | Wednesday | Watermelon and ginger, kala khatta with black salt.(sorbet) |

Location: IICA, Chef Development Center – Gurugram

 INCULSION 10% discount on valid student-id

* Hands on Classes

 **Please Note:-** All cheque (s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd
 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

* Certificate of Course Completion
* Take what you make ‘home’
* Printed Recipes provided at the beginning of the class

 Batch timings: 10:30am till 1:30pm & 2:30pm till 5:30pm

 Fee: Rs. 54,000/- for the complete programme

 Or Rs. 36,000/- for 24 classes

 Or Rs. 18,000/- for 12 classes

 Fee for 1 module-Rs 6800

 Rs. 2 ,000/- for any one class .
 ( All fees are subject to 18% GST)