

**HOBBYCHEFPROGRAM-BAKERY& PASTRY DEC,
JAN & FEB**

Date	Day	CAKES & MORE
20.12.24	Friday	Christmas favorite plum cake with royal icing,Yule log pastry.
27.12.24	Friday	Coconut sponge,fresh pineapple compot,pina colada cake.
30.12.24	Monday	Walnut and caramel tart & praline gateaux.
ALL TIME CLASSICS		
01.01.25	Wednesday	Passion fruit and orange cheese cake,Raspberry mousse
03.01.25	Friday	Choux pastry dough,chocolate éclairs,churros
06.01.25	Monday	Crème brulee,bake yoghurt,chocolate mousse.
TEA TIME CHOICE		
08.01.25	Wednesday	Lemon drizzle cake,banana and walnut bread,blueberry financier
10.01.25	Friday	Orange chiffon cake, eggless English cake, pistachio Madeline
13.01.25	Monday	Danish pastry, chocolate croissant, custard chocolate roll.
15.01.25	Wednesday	Tomato Fougasse bread, French baguette, Vienna roll
EGGLESS MENU BOULANGERIE		
17.01.25	Friday	Cheese and garlic pull apart bread, chocolate brioche
20.01.25	Monday	Pesto Panini, masala roll , ensaymada bun.
22.01.25	Wednesday	Deconstructed lemon tart, fresh fruit tart with crème diplomat
TEA TIME CHOICE		
24.01.25	Friday	Bake yoghurt, Coffee panacotta, and coffee glaze.
27.01.25	Monday	Crème caramel, spun sugar decoration technique, pineapple upside down cake
29.01.25	Wednesday	Apple strudel, vanilla sauce, handmade phyllo pastry, cherry phyllo tart.(eggless)
ALL TIME CLASSICS		
31.01.25	Friday	Nutella cookie, soft center red velvet cookie, lemon curd cookie.
03.02.25	Monday	Masala roll, spinach and corn mini pie, onion jam tart.(eggless)
05.02.25	Wednesday	Lady finger cookie, tiramisu, coffee crumble.
07.02.25	Friday	sacher torte, sacher sponge, chocolate ganache, apricot jam.
10.02.25	Monday	Banoffee cake, Banana sponge, caramelized banana, toffee sauce, caramel diplomat.
12.02.25	Wednesday	Mocha cake, Coffee and almond sponge cake, coffee butter cream.
EGGLESS MENU BOULANGERIE		
14.02.25	Friday	Fan tan bread, cheesy and sundried tomato bread, (eggless)
17.02.25	Monday	Pesto pulls apart bread, chocolate pizzolo buns.

Inclusions:

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

Timings: 2:00pm to 5:30pm

Fee: ₹48,000/- for the two Months program (24 classes)

Fee: ₹ 27,000/- for One Month program (12 Classes)

Fee: ₹ 3000/- for single class

Fee: ₹7000/- for private class

Add On (Optional)-CIA ProChef Certification for a special price of ₹7000 (Regd.) + ₹40,000/-

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 5

To enroll please Call Us/



WhatsApp on 8447728601