



World Cuisine – CERTIFICATE PROGRAM

June – July 2026

Date	Day	Menu
16.06.26	Tuesday	<u>Homemade Yummy Pasta & Sauces</u> Homemade pasta dough Fettuccine in Pesto Fettuccine in Arrabiata Garlic Toast
18.06.26	Thursday	<u>Japanese</u> Veg Tempura, Tenzaru soba sauce, Soba noodles
20.06.26	Saturday	<u>Thai food</u> Tom Kha soup Red Thai vegetable curry Basil Thai rice
23.06.26	Tuesday	<u>INDIAN MITHAI</u> Kala jamun Leyngcha Shakuntala sandesh
25.06.26	Thursday	<u>Tandoor to tawa</u> Chicken changezi Tawa paneer tikka butter masala Tawa Missi Roti
27.06.26	Saturday	<u>Malabar Cuisine (Non-Veg)</u> Paruppu Rasam Chicken Ghee Roast Malabar Paratha
30.06.26	Tuesday	<u>Kathi Rolls (Non-Veg)</u> Kolkata Chicken Kathi Roll Paneer Jhalfrezi Roll Chatpata Chaap Roll
02.07.26	Thursday	<u>Hyderabad Cuisine (Non-Veg)</u> Shikampuri Murgh Kebab Nizami Dum Ka Murgh Hyderabad Biryani
04.07.26	Saturday	<u>Rajasthani Cuisine (Veg)</u> Bharwan Baati with Lehsuni Chutney • Rajasthani Dal • Mirchi Ke Tipore
09.07.26	Thursday	<u>Maharashtrian Cuisine (Non-Veg)</u> Rava Fried Fish Pandhra Rassa (chicken rassa) Masala Bhaat

11.07.26	Saturday	<p align="center"><u>Japanese Sushi (veg)</u> Cucumber & carrot Roll • Mango & Avocado Roll • Sriracha mayo • Sushi Rice cooking</p>
14.07.26	Tuesday	<p align="center"><u>Cocktail Canapés (Non-Veg)</u> Olive Tapenade Devilled Eggs Tomato, Basil & Pine Nut Bruschetta Croque Monsieur with Mixed Green Salad</p>
16.07.26	Thursday	<p align="center"><u>French Mania (Non-Veg)</u> Cream of Tomato Soup Cajun Grilled Chicken Carrots à la Vichy Fondant Potatoes</p>
18.07.26	Saturday	<p align="center"><u>Italian Classics (Non-Veg)</u> Classic Caesar Salad Skillet Chicken Cacciatore Sicilian Risotto</p>
21.07.26	Tuesday	<p align="center"><u>Italian Tradition (Veg)</u> Pizza Dough Pizza Sauce Thick-Crust farm house Pizza Thin-Crust Margherita Pizza</p>
23.07.26	Thursday	<p align="center"><u>Mexican Cuisine (Veg)</u> Tomato Salsa • Sour Cream • Guacamole • Tortillas • Vegetable Quesadilla</p>

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:

- 24 Classes for 2 Months: ₹48,000/-
- 12 Classes for 1 Month: ₹ 27,000/-
- Single Hobby Class: ₹ 3,000/-
- Single Private Class: ₹7,000/-

Add-On (Optional) –CIA ProChef Certification for a special price of ₹7,000/- (Registration) + ₹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 five

To Enroll Please Call Us



WhatsApp

Whatsapp on +91 84477 28601