



YOUNG CHEF PROGRAM

Date& DAY	Activity	Menu
21.12.2024 (Saturday)	Kitchen safety and hygiene	<u>Christmas Special</u> Cinnamon biscuits Christmas Cake
23.12.2024 (Monday)	Kitchen food vocabulary	<u>Christmas Celebration</u> Sugar cookie Royal icing Christmas theme decoration
26.12.2024 (Thursday)	Mystery basket	<u>Baking Moment</u> Marshmallow, Healthy homemade peanut butter Rocky road brownie
27.12.2024 (Friday)	Spoon relay race	<u>Korean Cuisine</u> Korean Chicken Bao Mushroom Bao learn how to make open faced & stuffed bao
28.12.2024 (Saturday)	Smell and tell?	<u>Mexican Cuisine</u> Vegetable Tacos Chicken Tacos learn to make – sour cream, guacamole & tomato salsa
30.12.2024 (Monday)	Certificate distribution and group Photo	<u>Italian Classes</u> Homemade Gnocchi with Baked Winter Green Puree with Yellow Pepper Coulee



Location– IICA, Hauz Khas, New Delhi

Time– 3pm to 5pm

Fee for Full Program–Rs.8000/-(6 classes)

Fee for Single Class–Rs.1600/-

Inclusions:

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

Please Note:

Mode of Learning: Hands-On

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 an apron

Classes missed shall not be repeated.

**For Enrollment & Enquiries
Call/WhatsApp on
8447728601**