



World Cuisine – CERTIFICATEPROGRAM

Date	Activity	Menu
2/6/25 Monday	Kitchen safety and hygiene	Italian Spaghetti Cacio e pepe, Garlic Toast with tomato and garlic confit
3/6/25 Tuesday	"Guess the Ingredient" Blindfold Game	Korean Open face bao, mushroom and cheese, chicken and leeks.
4/6/25 Wednesday	Edible Paint Party	Breakfast Menu Spanish Omellette & French Toast
5/6/25 Thursday	Spoon relay race	Handmade Truffles coconut, biscoff & almond and almond, strawberry & mint.
6/6/25 Friday	Food Pictionary	Ice-Cream & Donut Making Homemade Salted Caramel Ice Cream with Peanut Crunch Berliner & Donut
7/6/25 Saturday	Certificate distribution and group Photo	Waffle & Crepe Making. Mango Waffles & Nutella Crepes



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**