

## BAKERY & PASTRY - CERTIFICATE PROGRAME-(Weekend program)

Date	Day	Menu
		Chocolate Making
6 <sup>th</sup> April	Saturday	Tempering of chocolates, making of assorted varieties:
		Dark Chocolate & Macchiato, Passion Fruit & White Chocolate, Chilly Milk Chocolate.
7 <sup>th</sup> April	Sunday	Three varieties of Handmade Truffles:
		Coffee, Coconut, Crunchy Praline & Chocolate Garnishes.
		Savory & Snacks
13 <sup>th</sup> April	Saturday	Savory Crepe- Spinach & Corn with cheese, Sun Dried Tomato & English Bread Pithivier.
14 <sup>th</sup> April	Sunday	Creamy Mushroom & Green Pea Roulade, Smoked Cottage Cheese & Bell Pepper Roulade.
		Deserts
20 <sup>th</sup> April	Saturday	Making of Sweat Crust, Honey and Almond Tart & Lemon Curd Tart.
21 <sup>st</sup> April	Sunday	Crème Brulee, Peach Flan & Italian Choco Pie.
		Cookies & Tea time
27 <sup>th</sup> April	Saturday	Banana Walnut Tea Time Cake, Almond Cake (sliced) & Assorted Mini Muffins.
28 <sup>th</sup> April	Sunday	Healthy Honey & Fig Cookies, Whole Wheat Flour with Corn Flakes Cookies and Crystal Vanilla Cookies.
		Cakes & Pastries
4 <sup>th</sup> May	Saturday	Making of Chocolate Sponge, German Black Forest Cake, French Opera Gateau/ Pastry.
5 <sup>th</sup> May	Sunday	Blueberry New York Cheese Cake, Chocolate Moist Cake, Pear/ Pineapple upside down Cake.
		Breads
11 <sup>th</sup> May	Saturday	Fresh Basil Pesto Bread Rolls, Beetroot Slider Buns, Caramalized Onion Loaf.
12 <sup>th</sup> May	Sunday	Multigrain Sandwich Bread, French Baugette, American Rye Bread.

Location: IICA, Chef Development Center – Gurugram Timings: 10:30am till 1:30pm Mode of Learning: Hands-On Fee: Rs. 18,000/- for the complete program Or Rs. 3400/- for 1 module Or Rs. 2000/- for any one class

Hands on Classes

Certificate of Course Completion

- Take what you make 'home'
- Printed Recipes provided at the beginning of the class
  Please Note:-

What's App on 7678631598 All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd All fees are subject to 18% GST

www.chefiica.com

To enroll please call us/

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