

## Hobby Chef Program-Bakery & Pastry

## Mar-April 2019(Delhi)

Date	Day	Menu
		Tea time
29-03-2019	Friday	Lemondrizzlecake, jamcenteredsable, sweetandspicycookie
01-04-2019	Monday	Custard cookies, fudge brownie, linzer cake
		Breads
03-04-2019	Wednesday	Figandhoneyloaf, onionpepper cheese and tomato roll, soft dinner rolls
05-04-2019	Friday	Danish pastry( cheese croissant, blueberry Danish and almond cinnamon Danish)
		Advance and plated desserts
08-04-2019	Monday	Millionaire short cake, hazelnut ganache filled macaroons
10-04-2019	Wednesday	Jaffa cake, Pyramid pastry,
12-04-2019	Friday	Fresh fruit mille feuille( puff pastry, crème patisserie and fresh fruits), white chocolate and walnut marquise(white chocolate mousse, chocolate Swiss roll and roasted walnuts).
15-04-2019	Monday	Garnish making and platting of desserts
		Sweet and savory
17-04-2019	Wednesday	Apple doughnut(apple and waffle batter),Assorted cream filled choux pastry(profitrolls,éclairs,paris breast)
19-04-2019	Friday	Pineapple jalousie, vegetable quiche, chocolate Palmiers
		Cakes
22-04-2019	Monday	Devil's food cake, raspberry mousse cake(red shiny glaze)
24-04-2019	Wednesday	Fresh strawberry charlotte, Japanese cheese cake

Location: IICA, New Delhi, Hauz Khas Campus Timings: 2:00 pm till 5:30 pm Mode of Learning: Hands-On Fee: Rs. 18,000/- for the complete program, Rs. 3400/- for 1 module OR Rs. 2000/- for any one class <u>Note:</u>(Advance desserts is a 2 module program) To enroll please call us/

**Please Note:** 

All cheque(s) to be made in favor of Datta Hospitality Management Support Services Pvt. Ltd Allfees aresubjectto18%GST 100%feesmustbesubmittedtosecureas eatinanyoftheprogramsng

Inclusions:

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



On 8447728601