



BAKERY & PASTRY – CERTIFICATE PROGRAM GURUGRAM CAMPUS(3 Months Program)

Date	Day	Menu
		Pastries & Cakes
23 rd April	Tuesday	Choco Sponge & Vanilla Sponge
25 th April	Thursday	Piñata Candy Cake , Rocky Road Cake
27 th April	Saturday	Red Velvet Sponge, Joconde Sponge and French Butter Cream
30 th April	Tuesday	Red Velvet Pastry and French Opera Pastry and Garnishes
		Cold Desserts
2 nd May	Thursday	Passion Fruit Mousse, Hazelnut Choco Mousse and Almond Sable
4 th May	Saturday	White Chocolate Glaze, Mirror Glaze and Dessert Plating
7 th May	Tuesday	Flourless Rich Chocolate Cake, Baked Cheese Cake
9 th May	Thursday	Tiramisu, Lady Finger Choco Fudge Brownie
		Boulangerie
11 th May	Saturday	Pastry Dough Processing
14 th May	Tuesday	Croissant, Danish Pastry, Pain au Cholat
16 th May	Tuesday	Pastry Cream, Cinnamon Raisin Danish and Cruffin
18 th May	Saturday	Doughnuts, Berliner and Brioche
		Breads
21 st May	Tuesday	Toast Breads → Whole Wheat, Mix Grain & Milk Bread
23 rd May	Thursday	Artisan Breads → Multigrain, French Baguette and Rye Bread
25 th May	Saturday	Assorted Dinner Rolls, Soup Stick and Spice Lavash
28 th May	Tuesday	Italian Focaccia, Pesto Garlic Twist and Olive Ciabatta
		Chocolates
30 th May	Thursday	Chocolate Bonbon , Chocolate Coloring Technique
1 st June	Saturday	Assorted Chocolate Truffles
4 th June	Tuesday	Chocolate Garnishes
6 th June	Thursday	Designer Chocolate Sculpture
		Advance Desserts
8 th June	Saturday	Soft center choco cake, Berry Souffle and Berry Coulis
11 th June	Tuesday	Crème Brulee and Crème Caramel
13 th June	Thursday	Fruit Baked Yogurt, Peach Flan and Fresh Fruit Tarts
15 th June	Saturday	Brandy Snap Cannoli, Mississippi Mud Pie and Apple Crumble

Cookies and Tea times		
18 th June	Tuesday	Classic Choco Chip Cookies, Honey Oat Cranberry Cookies and Crunchy Coconut
20 th June	Thursday	Blueberry Tea Time Cake ,Honey and Nutty Cake & Jaggery Bananas
22 nd June	Saturday	Assorted Muffin and Cup Cakes Decorations
25 th June	Tuesday	Varieties of Macaroons and Macaroons Fillings
Fondant Cake		
27 th June	Thursday	Making Cake Sponge For Theme Base Cake
29 th June	Saturday	Making Characters for Forest Theme Cake
2 nd July	Tuesday	Making Cartoon Characters
4 th July	Thursday	Finishing of Forest & Cartoon Theme Cake
Savory& Snacks		
6 th July	Saturday	Veg Quiche, Veg Pie & Savoury Tart
9 th July	Tuesday	Veg Roullade, Veg Pizza & Calzone Pizza
11 th July	Thursday	Puff Pastry, Cheese Straws & Veg Patties
13 th July	Saturday	Masala Bread, Italian Bruschetta & Veg Burgers

Location: IICA-Gurugram Center

Timings: 02:30pm till 6:00pm

Mode of Learning: Hands-On

**Fee: Rs. 54,000/- for the complete program
(36 Classes)**

Fee: Rs. 36,000/- for 24 classes

Fee: Rs. 18,000/- for 12 classes

Fee for 1 Module: Rs. 6800/-

Fee for 1 Day: Rs. 2000/-

Inclusions:

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

**To enroll please call
us/ WhatsApp on
7678631598**

www.chefiica.com

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 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**