

**HOBBY CHEF PROGRAM – BAKERY & PASTRY OF  
AUGUST- SEPTEMBER**

| DATE                       | DAY       | AUGUST – SEPTEMBER MENU                                                                                                                                                                                         |
|----------------------------|-----------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 21 <sup>ST</sup> September | Monday    | Milk bread,<br>Multigrain Bread<br>Cinnamon Roll                                                                             |
| 23 <sup>RD</sup> September | Wednesday | Baguette<br>Cherry Tomato & Basil Focaccia,<br>Bagels                                                                        |
| 25 <sup>TH</sup> September | Friday    | Sourdough<br>Chocolate and Hazelnut Babka<br>Korean Cream Cheese Buns                                                        |
| 28 <sup>TH</sup> September | Monday    | Banana Walnut Cake<br>Blueberry Lemon Cake<br>Coconut Lamington Cake                                                         |
| 30 <sup>TH</sup> September | Wednesday | Fig & Walnut Upside-down Cake<br>Brown Butter Hazelnut Coffee Tea Cake<br>Coconut and Jaggery Tea Cake                       |
| 5 <sup>TH</sup> October    | Monday    | Christmas Cake<br>Carrot Cream Cheese Cake<br>Earl Grey Cake                                                               |
| 7 <sup>TH</sup> October    | Wednesday | Opera Cake Almond Joconde Sponge<br>coffee Syrup<br>Coffee Buttercream<br>Chocolate Ganache<br>Chocolate Glaze             |
| 9 <sup>TH</sup> October    | Friday    | Chocolate Caramel and Almond cake- Chocolate Sponge<br>Salted Caramel<br>Crunchy Almond Praline<br>Ganache                 |
| 12 <sup>TH</sup> October   | Monday    | Red velvet cake - American Cake Featuring Soft<br>Velvety Cocoa-flavoured Sponge Layered with Tangy Cream Cheese Frosting  |
| 14 <sup>TH</sup> October   | Wednesday | Choux pastry - Paris Brest<br>profiterole and éclair                                                                       |
| 16 <sup>TH</sup> October   | Friday    | Palmier<br>Crème Caramel<br>Soufflé                                                                                        |
| 19 <sup>TH</sup> October   | Monday    | French Macaro<br>Blueberry Financier<br>Strawberry White Chocolate Petit Four                                              |

**Inclusions:**

- Hands-on class
- Certificate of Course Completion
- Take what you make 'Home'
- Printed Recipes will be provided at the beginning of the class

**Timings:**

2:00 PM To 5:30 PM

**Fees:**

- 24 Classes for 2 Months: ₹48,000/-
- 12 Classes for 1 Month: ₹ 27,000/-
- Single Hobby Class: ₹ 3,000/-
- Single Private Class: ₹7,000/-
- 10% additional discount for 2 people if they join the entire 12 class program
- 20% additional discount for 3 people if they join the entire 12 class program

**Add-On (Optional) –CIA ProChef Certification for a special price of ₹7,000/- (Registration) + ₹40,000/-**

**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 are non-refundable, IICA reserves the right to change any menu item without prior notice
- All students are required to carry our apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of Learning: Hands-On
- Minimum number of students required to start the program is five

**To Enroll Please Call Us**



**Whatsapp on +91 84477 28601**