



**BAKERY & PASTRY – CERTIFICATE PROGRAME**

Date	Day	Menu
		<b>Pastries &amp; Cakes</b>
14 MARCH	SATURDAY	BASIC SPONGE ,PREPRATION TIRAMISU CAKE AND PINEAPPLE PASTRY PREPRATION.
15 MARCH	SUNDAY	DARK CHOCOLATE MUD CAKE, FLORIDA GATEAUX, PINEAPPLE PASTRY DECORATION.
		<b>Cookies &amp; Tea time</b>
21 MARCH	SATURDAY	ORANGE ALMOND TRAVEL CAKE, CINNAMON WALNUT CARROT CAKE AND CHOCO CHIP MUFFIN.
22 MARCH	SUNDAY	WHOLE WHEAT HONEY OAT COOKIE, ALMOND COOKIE AND WHOLE WHEAT CUMIN COOKIES.
		<b>Breads</b>
28 MARCH	SATURDAY	PAIN AU NOIX, LA BAGUTTE AND WHOLE GRAIN
29 MARCH	SUNDAY	HAZELNUT TWIST BRAED, BASIL TOMATO SWIRLS AND ASSORTED BREAD ROLLS.
		<b>Chocolate Making</b>
4 APRIL	SATURDAY	CHOCOLATE HANDLING TECHNIQUE ALL SPICE FLAVOR WITH DARK CHOCOLATE ,ESPRESSO & MILK CHOCOLATE, BERRY FILLING WITH WHITE CHOCOLATE
5 APRIL	SUNDAY	Coconut & White Chocolate truffle, Dark Chocolate & raisin balls & chocolate garnishes.
		<b>Savory &amp; Snacks</b>
11 APRIL	SATURDAY	PUFF PASTRY, SPINACH AND CORN CHEESE PIE, MUSHROOMS AND CORN QUICHE.
12 APRIL	SUNDAY	MUSHROOMS, JALAPENO, CAPSICUM & CHEESY CALZONE, SAVOURY CUP CAKE AND VEG PUFF.
		<b>Desserts</b>
18 APRIL	SATURDAY	ESPRESSO CHOCOLATE TART, LEMON MERINGUE TART AND FLOURLESS TORT.
19 APRIL	SUNDAY	PINAPPLE UPSIDEDOWN, NEWYORK BAKED CHEESE CAKE AND CINNAMON SUGAR CHURROS.

**Location:** IICA, Chef Development Center – Gurugram

**Batch timings:** 10:30am till 1:30pm &  
2:30pm till 5:30pm

**Fee:** Rs. 18,000/- Or

**Rs. 3400/- for 1 module or**

**Rs. 2000/- for any one class**

(All fees are subject to 18% GST)

**Inclusions:**

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

**Please Note:-**

All cheque (s) to be made in favor of Data Hospitality Management Support Services Pvt. Ltd. 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/ 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.

Shop No 94 HUDA MARKET SECTOR-14 GURUGRAM-122001 Institute- open-10 am -8pm  
(TUESDAY CLOSED) **To enroll please call us/WhatsApp- 7678631598/1800-843-243**

**Website-[www.chefiica.com](http://www.chefiica.com)**

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