



JAPANESE CUISINE CLASSES- DEC 2024

Date	Day	Menu
		Japanese classes
05-12-2024	Thursday	Yaki tori – tofu, chicken and prawn shio and tare sauce
07-12-2024	Saturday	Tempura – yasai tempura, chicken tempura, prawn tempura.
10-12-2024	Tuesday	Sushi class- asparagus tograshi cream cheese roll , siracha mayo avocado roll
12-12-2024	Thursday	Curry rice- chicken katsu curry rice, tofu curry rice.
14-12-2024	Saturday	Stir frai – gochujan miso chicken, yasai pepper vegetables, yakimisi rice.

Inclusions:

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

Timings: 2:00pm to 5:30 pm

Fee: ₹ 11,250/- for Full program (5 Classes)

Fee: ₹3000/- for a single class

Fee: ₹ 7000/-for private class

Add On (Optional) - CIA ProChef Certification for a special price of ₹7000 (Regd.) + ₹ 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 5

To enroll please Call Us/



WhatsApp On 8447728601