



JAPANESE CLASSES – OCT 2024

Date	Day	Menu
		Japanese classes
24/10/24	Thursday	Unagi kabayaki – eel fish, tare sauce, rice bowl.
26/10/24	Saturday	Ramen- ramen noodle, mushroom stock, mushroom ramen.
29/10/24	Tuesday	Yaki tori – tofu and chicken, shio and tare sauce.
31/10/24	Thursday	Okomoniyaki – Vegetarian, non vegetarian, seafood.
05/11/24	Saturday	Donburi bowls- prawn and chicken.

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 One Month 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

WhatsApp On 8447728601