










YOUNG CHEF PROGRAM MAY 2026

DATE	DAY	MENU
25.05.2026	Monday 	Scoop the Mango, Bite the Surprise <ul style="list-style-type: none">• Mango gelato• Centre filled Red Velvet Cookie Learn how to make: <ul style="list-style-type: none">- Gelato from Scratch- Cookie dough Cream cheese filling
26.05.2026	Tuesday 	Japanese Sushi: <ul style="list-style-type: none">• Avacado carrot Sushi• Cream cheese cucumber Sushi Learn how to make: <ul style="list-style-type: none">- How to cook and season sushi rice- Sushi Rolling technique <ul style="list-style-type: none">• Sriracha cream cheese sauce
27.05.2026	Wednesday 	Chocolatey Sundae Creations <ul style="list-style-type: none">• Gelato Sundae Learn how to make: <ul style="list-style-type: none">- Brownie- Cookie crumbs- Chocolate sauce
28.05.2026	Thursday 	Say Cheese: <ul style="list-style-type: none">• Calzone (Italian Folded Pizza) Learn how to make: <ul style="list-style-type: none">- Pizza Dough Making- Pizza sauce making- Filling- Cheesy Caponata
29.05.2026	 Friday	Flippin' Fun Breakfast Bash <ul style="list-style-type: none">• Banana Nutella waffle• Pancakes Learn how to make: <ul style="list-style-type: none">-Waffle from scratch Techniques to achieve fluffy Pancakes from scratch
30.05.2026	  Saturday	Mexican Mania: <ul style="list-style-type: none">• Burrito (Choose one Paneer/Chicken)• Sour Cream, Tomato Salsa, Guacamole Learn how to make: <ul style="list-style-type: none">- Burrito filling (Paneer or Chicken)- Right consistency of sour cream <ul style="list-style-type: none">• Balanced seasoning of Tomato Salsa, Guacamole



**International Institute
of Culinary Arts,
New Delhi**

Sharing Knowledge, Building Happiness

Location- IICA, Hauz Khas New Delhi

Time- 3 pm to 5 pm

Fee for 12 Classes – Rs.16,000 + 18% GST

Fee for 9 Classes – 13,000 + 18% GST

Fee for 6 Classes – Rs.9,500 + 18% GST

**For Enrollment & Enquiries:
Call/whatsapp on 8447728601**

Inclusions:

Hands-on classes

Certificate of Course Completion

Take what you make 'Home''

Printed Recipes provided at the beginning of Class

Please note:

Mode of Learning: Hands-On

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 an apron

Classes missed shall not be repeated.