



**BAKERY & PASTRY – CERTIFICATE PROGRAM-(Weekday program) -Gurgaon**

Date	Day	Menu
		<b>Tea Time Treats</b>
14.09.2021	Tuesday	Pineapple upside down, chocolate brownie cookies & Danish butter cookie.
		<b>Cakes &amp; gateaux</b>
16.09.2021	Thursday	Checker board cake with butter cream frosting(preparation of cake sponge, butter cream assembling of the finish product.
18.09.2021	Saturday	Old fashion Classic pineapple cake (making of cake sponge ,diplomat cream, pineapple compote and assembling.
21.09.2021	Tuesday	chocolate mirror glaze cake(making of mousse jelly assembling and glazing next day)
23.09.2021	Thursday	New York baked cheese cake,creme brulee .
		<b>Boulangeries products</b>
25.09.2021	Saturday	Doughnuts ( berliners: jam filled & patisserie cream, blueberry glazed, sugar glazed and chocolate glaze)
28.09.2021	Tuesday	Lamination of croissant dough, pancakes and waffles.
30.09.2021	Thursday	Almond croissant, butter croissant, cream cheese danish ,pain au chocolate and kouign amann
		<b>Chocolate and macaroon</b>
5.10.2021	Tuesday	Coconut macaroon, Italian macaroon (blueberry and coffee)
7.10.2021	Thursday	Center filled bonbons (mint, caramel)
		<b>Savory and snacks</b>
9.10.2021	Saturday	Puff pastry lamination, cheese sticks and mini palmier.
12.10.2021	Tuesday	English vegetable pie, tomato olive mozzarella quiche.

Location: IICA, Chef Development Center – Delhi

## Timings:

Mode of Learning: Hands-On

Fee: Rs. 18,000/- for the complete program

Or Rs. 3400/- for 1 module

Or Rs. 2000/- for any one class

## Inclusions:

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

To enroll please call us/

What'sApp on

7678631598/1800-843-2433

[www.chefiica.com](http://www.chefiica.com)

### 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/ 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