



BAKERY & PASTRY – CERTIFICATE PROGRAME-(September 2021)(Egg Less)

Date	Days	Menu
		Bread
21.09.2021	Tuesday	Semmel bread, jalapeno & cheddar cheese bread, gluten free bread
23.09.2021	Thursday	Spinach bagel , rye bread, fougasse bread
		Ice cream ,Sweet & Savoury
25.09.2021	Saturday	Feta tomato & rosemary swirl ,puff dough & lamination)
28.09.2021	Tuesday	Pasties de legume, jaggery ice cream
		Tea Time Treats
30.09.2021	Thursday	Italian chocolate pie, fresh fruit tart, sweet paste
05.10.2021	Saturday	Banoffee pie, chocolate caramel tart, mixed mushroom & cheese phyllo parcel
		Cakes & gateaux
07.10.2021	Tuesday	Vanilla sponges,pineapple cake,almond & orange moufflet
09.10.2021	Thursday	Basboussa;almond coconut semolina cake, oreo cake
12.10.2021	Tuesday	Lemon drizzle cake,florida gateaux
		Cookies & Easy bake product
14.10.2021	Thursday	Mango mousse in jar, carrot cake, brownie
16.10.2021	Saturday	Diamond cookie, peanut butter cookie, Jeera cookie
19.10.2021	Tuesday	Potato rosemary focaccia roll, cheese & garlic bread, farm fresh pizza

Location: IICA, Chef Development Center – Delhi,
Timings: 02:00pm till 5:30pm Mode of Learning:
Hands-On
Fee: Rs. 48,600/- for the 3 Months
program (36 Classes) or
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
- Takewhat you make 'home'
- Printed Recipes provided at the beginning of the class.

To enroll please call us/

WhatsApp on

**7678631598/1800-843-
2433**

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