







YOUNG CHEF PROGRAM JUNE 2026

DATE	DAY	MENU
08.06.2026	Monday 	<p>Churro Crunch & Cream Puff Party</p> <ul style="list-style-type: none"> • Churros and chocolate Sauce • Profiterole <p>Learn how to make:</p> <ul style="list-style-type: none"> - Choux paste - Craquelin - Filling
09.06.2026	Tuesday 	<p>It's Greek:</p> <ul style="list-style-type: none"> • Spanakopita (Spanakopita is a traditional Greece savory pie made with flaky phyllo pastry) • Greek Salad and Dip • Greek Dip <p>Learn how to make:</p> <ul style="list-style-type: none"> - Spanakopita filling and folding - Dressing and tossing of salad - Greek yoghurt dip
10.06.2026	Wednesday 	<p>Soft, Soaky & Creamy Mango Delight</p> <ul style="list-style-type: none"> • Mango Tres Leches <p>Learn how to make:</p> <ul style="list-style-type: none"> - Sponge - Soaking Mixture - Whipped cream Topping
11.06.2026	Thursday 	<p>All-time Favorite:</p> <ul style="list-style-type: none"> • Spaghetti & Meatballs <p>Learn how to make:</p> <ul style="list-style-type: none"> - Marinara Sauce - Seasoning and cooking of Chicken Meatballs
12.06.2026	Friday 	<p>Truffle Treasure Treats</p> <ul style="list-style-type: none"> • Handmade truffles <p>Learn how to make:</p> <ul style="list-style-type: none"> -Chocolate truffle -Almond truffle -Peanut butter truffle -Lemon truffle
13.06.2026	Saturday 	<p>French Breakfast:</p> <ul style="list-style-type: none"> • Egg Florentine (It is a french classic dish of poached eggs) • Mornay sauce • Poaching of Egg (technique) <p>Learn how to make:</p> <ul style="list-style-type: none"> - Perfect poaching of eggs - Preserving colour of sauted spinach - Right consistency of the cheese sauce.



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.