



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

YOUNG CHEF PROGRAM – DECEMBER MONTH PLANNER

Date	Day	(Veg./Non-veg.)	Menu
23.12.2025	Tuesday	Bakery (Non –veg.)	Christmas Special <ul style="list-style-type: none"> • Ginger Bread House • Ginger Bread Man Cookie
24.12.2025	Wednesday	Culinary – Non-Veg. (Veg. option available)	Trip to Mexico <ul style="list-style-type: none"> • Periperi Chicken/Paneer Tortilla Wraps • Tomato Salsa • Guacamole
26.12.2025	Friday	Culinary (Veg.)	Say Cheese <ul style="list-style-type: none"> • Pizza Dough & Pizza Sauce • Make your choice of pizza • Four Cheese Pizza
27.12.2025	Saturday	Bakery (Veg.)	Handmade Truffles <ul style="list-style-type: none"> • Coconut, Biscoff & Almond, Strawberry & mint.
29.12.2025	Monday	Culinary – Non-Veg. (Veg. option available)	Steaming Dim Sum <ul style="list-style-type: none"> • Chicken & Spring Onion • Corn & Cottage Cheese • Sweet Chilli Mayo
30.12.2025	Tuesday	Bakery (Non-Veg.)	New Year Welcome Cake <ul style="list-style-type: none"> • Learn how to make Genoese sponge • Butter Cream Frosting • Yule Log Cake



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Location– IICA, Hauz Khas, New Delhi

Time– 3pm to 5pm

Fee for Full Program–Rs.8000/- (6 classes)

Fee for Single Class–Rs.1600/-

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.

**For Enrollment & Enquiries
Call/WhatsApp on
8447728601**