International Institute of Culinary Arts, New Delhi
Sharing Knowledge, Building Happiness

Hobby chef program world cuisine

Date	Day	European treats
8/8/24	Thursday	**Greek** Greek salad ,Mutton Moussaka, Greek potato hash.
10/8/24	Saturday	**British** Beer batter fish ,Tatar sauce, Potato wages ,English garden salad
13/8/24	Tuesday	**German** Chicken schnitzel, German spaetzle, German potato salad
Date	**Day**	**South east asia**
17/8/24	Thursday	**Thailand** Tom kha, Green chicken Thai Curry, Egg Fried Rice
20/8/24	Tuesday	**Indonesian** Sambal, Chicken rendang curry ,lemongrass rice
22/8/24	Thursday	**Laos** Larb[mince meat salad],Kaipen [fried seaweed],Khao jee [meat stuffed baguette]
Date	**Day**	**Sandwiches and more**
24/8/24	Tuesday	**Happy Sandwiches** Club Chicken Sandwich, Grilled Vegetable Sandwich, Tomato& Basil (Open Face)
27/8/24	Tuesday	**Baguettes and Panini** Chicken sausage po-boy, chorizo baguettes, Avocado and salsa Panini.
29/8/24	Thursday	**Burgers and more** Juicy lucy veggie burger ,Mini Chicken slider, country style potato wedges
Date	**Day**	**Explore India**
31/8/24	Saturday	**kerala touch** Tomato rasam, Chicken ghee roast, Malabar prantha
3/9/24	Tuesday	**Rajasthani mewar** Mirchi lehsun ki chutney, laal maas, bajare ka rotla
5/9/24	Thursday	**Punjabi tadka** Tandoori chicken,Saag meat,Tawa garlic prantha.

Location: IICA,
Daily Timings: 2:00pmto5:30pm
Mode of Learning: Hands-On
Fee: ₹ 27,000/- for the one Month program [12 classes]
Fee:₹3000/-for single class
Fee : ₹ private class 7000/-

Inclusion:
- Take home what you make
- Certificate of course completion
- Printed recipes provided at the beginning of the class
- For more details : 8447728601/1800-843-2433

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PleaseNote:

- All cheque(s)to be made in favor of Datta Hospitality Management Support Services Pvt.Ltd
- All fees are subject to18%GST
- 100% Fees must be submitted to secure as eatin any of the programs
- Fees are non-refundable iica reserves the right to change any minute without prior notice
- All students are required to carry your apron & two kitchen dusters any class
- Classes missed shall not be repeated
- Mode of learning :Hands-On
- Minimum number of students required to start the program is 5.