



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

YOUNG CHEF PROGRAM – JANUARY MONTH PLANNER

Date	Day	(Veg./Non-veg.)	Menu
02.01.2026	Friday	Culinary (Veg)	Japanese food <ul style="list-style-type: none"> Asparagus & avocado Sushi Sushi rice cooking Siracha Cream Cheese
03.01.2026	Saturday	Bakery (Non-veg)	Hogwarts Treats <ul style="list-style-type: none"> Sorting hat Cupcakes Harry's favorite M & M Brownies
05.01.2026	Monday	Culinary (Veg)	Pasta Mania <ul style="list-style-type: none"> Vegetable Lasagna Cheese Sauce Grilled vegetable in Tomato Sause
06.01.2026	Tuesday	Bakery (Veg)	Chocolate Delight <ul style="list-style-type: none"> Peanut butter Cups Chocolate chip Almond Bar
07.01.2026	Wednesday	Culinary (Both Option available)	Way to Korea Open face Bao: <ul style="list-style-type: none"> Mushroom & Cheese (For Veg) Chicken & Leeks (For Non-veg) Bao Dough
08.01.2026	Thursday	Bakery (Both Option available)	Dough Tales <ul style="list-style-type: none"> Doughnuts jam Berliner custard poppers



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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**