

# Gastronomicom course calendar 2022 (1st half)

**Cooking courses**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

**Pastry courses**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

**French language**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

January			February			March			April			May			June			
1 S			1 T	Beginner Meat and Sauce	Beginner Chocolate	1 T	Intermediate Meat and sauce	Intermediate Chocolate	1 F	Advanced Meat and sauce	Advanced Chocolate	1 S			1 W	Intermediate Meat and Sauce	Intermediate Chocolate	
2 S			2 W			2 W			2 S	APRIL INTAKE			2 M			2 T		
3 M			3 T			3 T			3 S			3 T	Holidays			3 F		
4 T			4 F			4 F			4 M	Presentation of the staff, welcome breakfast, French test			4 W			4 S		
5 W			5 S			5 S			5 T	Beginner Cold starters	Beginner Breads and doughs	5 T			5 S			
6 T			6 S			6 S			6 W			6 F			6 M			
7 F			7 M			7 M			7 T			7 S			7 T	Advanced Cold starters	Advanced Breads and doughs	
8 S	JANUARY INTAKE			8 T	Intermediate Cold starters	Intermediate Breads and doughs	8 T	Advanced Cold starters	Advanced Breads and doughs	8 F			8 S			8 W		
9 S	Presentation of the staff, welcome breakfast, French test			9 W			9 W			9 S			9 M	Intermediate Cold starters	Intermediate Breads and doughs	9 T		
10 M			10 T			10 T			10 S			10 T			10 F			
11 T	Beginner Cold starters	Beginner Breads and doughs	11 F			11 F			11 M	Beginner Hot starters	Beginner Cakes and Entremets	11 W	Intermediate Cold starters	Intermediate Breads and doughs	11 S			
12 W			12 S			12 S			12 T			12 T			12 S			
13 T			13 S			13 S			13 W			13 F			13 M	Advanced Hot starters	Advanced Cakes and Entremets	
14 F			14 M			14 M			14 T			14 S			14 T			
15 S			15 T	Intermediate Hot starters	Intermediate Cakes and Entremets	15 T	Advanced Hot starters	Advanced Cakes and Entremets	15 F			15 S			15 W			
16 S			16 W			16 W			16 S			16 M	Intermediate Hot starters	Intermediate Cakes and Entremets	16 T			
17 M	Beginner Hot starters	Beginner Cakes and Entremets	17 T			17 T			17 S			17 T			17 F			
18 T			18 F			18 F			18 M			18 W			18 S			
19 W			19 S			19 S			19 T	Beginner Fish and sauce	Beginner Plated desserts and decoration	19 T			19 S			
20 T			20 S			20 S			20 W			20 F			20 M	Advanced Fish and Sauce	Advanced Plated desserts and decoration	
21 F			21 M			21 M			21 T			21 S			21 T			
22 S			22 T	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	22 T	Advanced Fish and sauce	Advanced Plated desserts and decoration	22 F			22 S			22 W			
23 S			23 W			23 W			23 S			23 M	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	23 T			
24 M			24 T			24 T			24 S			24 T			24 F			
25 T			25 F			25 F			25 M			25 W			25 S			
26 W	Beginner Fish and sauce	Beginner Plated desserts and decoration	26 S			26 S			26 T	Beginner Meat and sauce	Beginner Chocolate	26 T			26 S			
27 T			27 S			27 S			27 W			27 F			27 M	Advanced Meat and Sauce	Advanced Chocolate	
28 F			28 M	Intermediate Meat and sauce	Intermediate Chocolate	28 M	Advanced Meat and sauce	Advanced Chocolate	28 T			28 S			28 T			
29 S			29 T			29 T	Cocktail and graduation ceremony	Graduation ceremony	29 F			29 S			29 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	
30 S			30 W			30 W			30 S			30 M	Intermediate Meat and sauce	Intermediate Chocolate	30 T			
31 M	Beginner Meat and sauce	Beginner Chocolate	31 T			31 T			31 T			31 T			31 T			



# Gastronomicom course calendar 2022 (2<sup>nd</sup> half)

**Cooking courses**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

**Pastry courses**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

**French language**

**Schedule:**  
9:30am to 12:30pm  
or 1:15pm to 4:15pm

July			August			September			October			November			December							
1 F	Advanced Meat and sauce	Advanced Chocolate	Advanced Language	1 M			1 T			1 S			1 T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	1 T	Advanced Hot starters	Advanced Cakes and Entremets	French Language		
2 S				2 T			2 F			2 S			2 W				2 F					
3 S				3 W			3 S			3 M	Beginner Fish and sauce	Beginner Plated desserts and decoration	French Language	3 T				3 S				
4 M				4 T			4 S			4 T				4 F				4 S				
5 T				5 F			5 M			5 W				5 S				5 M	Advanced Fish and sauce	Advanced Plated desserts and decoration	French Language	
6 W				6 S			6 T			6 T				6 S				6 T				
7 T				7 S			7 W			7 F				7 M	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	French Language	7 W				
8 F				8 M			8 T			8 S				8 T				8 T				
9 S				9 T			9 F			9 S				9 W				9 F				
10 S				10 W			10 S			10 M	Beginner Meat and sauce	Beginner Chocolate	French Language	10 T				10 S				
11 M				11 T			11 S			11 T				11 F				11 S				
12 T				12 F			12 M			12 W				12 S				12 M	Advanced Meat and sauce	Advanced Chocolate	French Language	
13 W				13 S			13 T			13 T				13 S				13 T				
14 T				14 S			14 W			14 F				14 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	14 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	
15 F				15 M			15 T			15 S				15 T				15 T				
16 S				16 T			16 F			16 S				16 W				16 F				
17 S				17 W			17 S	SEPTEMBER INTAKE			17 M	Holidays			17 T				17 S			
18 M				18 T			18 S			18 T				18 F				18 S				
19 T				19 F			19 M	Presentation of the staff, welcome breakfast, French test			19 W				19 S				19 M			
20 W				20 S			20 T	Beginner Cold starters	Beginner Breads and doughs	French Language	20 T				20 S				20 T			
21 T				21 S			21 W				21 F				21 M	Advanced Cold starters	Advanced Breads and doughs	French Language	21 W			
22 F				22 M			22 T				22 S				22 T				22 T			
23 S				23 T			23 F				23 S				23 W				23 F			
24 S				24 W			24 S				24 M	Intermediate Cold starters	Intermediate Breads and doughs	French Language	24 T				24 S			
25 M				25 T			25 S				25 T				25 F				25 S			
26 T				26 F			26 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	26 W				26 S	Advanced Hot starters	Advanced Cakes and Entremets	French Language	26 M			
27 W				27 S			27 T				27 T				27 S				27 T			
28 T				28 S			28 W				28 F				28 M				28 W			
29 F				29 M			29 T				29 S				29 T				29 T			
30 S				30 T			30 F				30 S				30 W				30 F			
31 S				31 W							31 M	Intermediate Hot starters	Intermediate Cakes	French Language					31 S			