



Gastronomicom course calendar 2023 (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 W	Beginner Meat and sauce	Beginner Chocolate	1 W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	1 F	APRIL INTAKE			1 M	Holidays			1 T	Intermediate Meat and sauce	Intermediate Chocolate	French Language		
2 M			2 T			2 T				2 S				2 T				2 F					
3 T			3 F			3 F				3 M	Presentation of the staff, welcome breakfast, French test			3 W	Holidays			3 S					
4 W			4 S			4 S				4 T				4 T				4 S					
5 T			5 S			5 S				5 W	Beginner Cold starters	Beginner Breads and doughs	French Language	5 F	Holidays			5 M					
6 M			6 M			6 M				6 T				6 S	Holidays			6 T					
7 S	JANUARY INTAKE			7 T	Intermediate Cold starters	Intermediate Breads and doughs	French Language	7 T	Advanced Cold starters	Advanced Breads and doughs	French Language	7 F				7 W	Advanced Cold starters	Advanced Breads and doughs	French Language				
8 S			8 W			8 W				8 S				8 M	Intermediate Cold starters	Intermediate Breads and doughs	French Language	8 T					
9 M	Presentation of the staff, welcome breakfast, French test			9 T			9 T			9 S				9 T				9 F					
10 T	Beginner Cold starters	Beginner Breads and doughs	French Language	10 F			10 F			10 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	10 W				10 S					
11 W				11 S			11 S			11 T				11 T	Intermediate Cold starters	Intermediate Breads and doughs	French Language	11 S					
12 T				12 S			12 S			12 W				12 F				12 M	Advanced Hot starters	Advanced Cakes and Entremets	French Language		
13 F				13 M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	13 M	Advanced Hot starters	Advanced Cakes and Entremets	French Language	13 S				13 S				13 T			
14 S				14 T			14 T			14 F				14 S				14 W					
15 S				15 W			15 W			15 S				15 M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	15 T					
16 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	16 T			16 T			16 S				16 T				16 F					
17 T				17 F			17 F			17 M	Beginner Fish and sauce	Beginner Plated desserts and decoration	French Language	17 W				17 S					
18 W				18 S			18 S			18 T				18 T				18 S					
19 T				19 S			19 S			19 W				19 F				19 M	Advanced Fish and sauce	Advanced Plated desserts and decoration	French Language		
20 M				20 M	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	French Language	20 M	Advanced Fish and sauce	Advanced Plated desserts and decoration	French Language	20 T				20 S				20 T			
21 S				21 T			21 T			21 F				21 S				21 W					
22 S				22 W			22 W			22 S				22 M	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	French Language	22 T					
23 M	Beginner Fish and sauce	Beginner Plated desserts and decoration	French Language	23 T			23 T			23 S				23 T				23 F					
24 T				24 F			24 F			24 M				24 W				24 S					
25 W				25 S			25 S			25 T				25 T				25 S					
26 T				26 S			26 S			26 W	Beginner Meat and sauce	Beginner Chocolate	French Language	26 F				26 M	Advanced Meat and sauce	Advanced Chocolate	French Language		
27 F				27 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	27 M	Advanced Meat and sauce	Advanced Chocolate	French Language	27 T				27 S				27 T			
28 S				28 T			28 T			28 F				28 S				28 S					
29 S				29 W			29 W	Cocktail and graduation ceremony	Graduation ceremony	29 S				29 M				29 T	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony		
30 M	Beginner Meat and sauce	Beginner Chocolate	French Language	30 T			30 T			30 S				30 T	Intermediate Meat and sauce	Intermediate Chocolate	French Language	30 F					
31 T				31 F			31 F			31 F				31 W				31 W					



Gastronomicom course calendar 2023 (2nd 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 S			1 T			1 F			1 S			1 W	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	1 F	Advanced Hot starters	Advanced Cakes and Entremets	French Language		
2 S			2 W			2 S			2 M			2 T				2 S					
3 M			3 T			3 S			3 T			3 F				3 S					
4 T			4 F			4 M			4 W	Beginner Fish and sauce	Beginner Plated desserts and decoration	French Language	4 S				4 M	Advanced Fish and sauce	Advanced Plated desserts and decoration	French Language	
5 W			5 S			5 T			5 T				5 S				5 T				
6 T			6 S			6 W			6 F				6 M	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	French Language	6 W				
7 F			7 M			7 T			7 S				7 T				7 T				
8 S			8 T			8 F			8 S				8 W	Intermediate Fish and sauce	Intermediate Plated desserts and decoration	French Language	8 F				
9 S			9 W			9 S			9 M	Beginner Meat and sauce	Beginner Chocolate	French Language	9 T				9 S				
10 M			10 T			10 S			10 T				10 F				10 S				
11 T			11 F			11 M			11 W	Beginner Meat and sauce	Beginner Chocolate	French Language	11 S				11 M	Advanced Meat and sauce	Advanced Chocolate	French Language	
12 W			12 S			12 T			12 T				12 S				12 T				
13 T			13 S			13 W			13 F				13 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	13 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	
14 F			14 M			14 T			14 S				14 T				14 T				
15 S			15 T			15 F			15 S				15 W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	15 F				
16 S			16 W			16 S	SEPTEMBER INTAKE			16 M				16 T				16 S			
17 M			17 T			17 S			17 T	Holidays			17 F				17 S				
18 T			18 F			18 M	Presentation of the staff, welcome breakfast, French test			18 W	Holidays			18 S				18 M			
19 W			19 S			19 T	Beginner Cold starters	Beginner Breads and doughs	French Language	19 T	Holidays			19 S				19 T			
20 T			20 S			20 W				20 F				20 M	Advanced Cold starters	Advanced Breads and doughs	French Language	20 W			
21 F			21 M			21 T				21 S				21 T				21 T			
22 S			22 T			22 F				22 S				22 W				22 F			
23 S			23 W			23 S				23 M	Intermediate Cold starters	Intermediate Breads and doughs	French Language	23 T				23 S			
24 M			24 T			24 S				24 T				24 F				24 S			
25 T			25 F			25 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	25 W	Intermediate Cold starters	Intermediate Breads and doughs	French Language	25 S				25 M			
26 W			26 S			26 T				26 T				26 S				26 S			
27 T			27 S			27 W				27 F				27 M	Advanced Hot starters	Advanced Cakes and Entremets	French Language	27 W			
28 F			28 M			28 T				28 S				28 T				28 T			
29 S			29 T			29 F				29 S				29 W				29 F			
30 S			30 W			30 S				30 M	Intermediate Hot starters	Intermediate Cakes	French Language	30 T				30 S			
31 M			31 T							31 T								31 S			