



GASTRONOMICOM
- FRANCE -

Course calendar 2023 (1st half)

Cooking courses

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

Pastry courses

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

French language

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

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

Course calendar 2023 (2nd half)

Cooking courses

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

Pastry courses

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

French language

Schedule:
9:30am to 12:30pm
or 1:10pm to 4:10pm

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	Beginner Fish and sauce	Beginner Plated desserts	French Language	2 T				2 S				
3 M			3 T			3 S			3 T				3 F				3 S				
4 T			4 F			4 M			4 W				4 S				4 M	Advanced Fish and sauce	Advanced Plated desserts	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	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	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				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	Holidays			16 T				16 S			
17 M			17 T			17 S	Presentation of the staff, welcome breakfast, French test			17 T	Holidays			17 F				17 S			
18 T			18 F			18 M			18 W	Holidays			18 S				18 M				
19 W			19 S			19 T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	19 T				19 S				19 T			
20 T			20 S			20 W				20 F				20 M	Advanced Cold starters	Advanced Bakery and viennoiserie	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 Bakery and viennoiserie	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				25 S				25 M			
26 W			26 S			26 T				26 T				26 S				26 T			
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			