

## Course calendar 2023 (1st half)

Cooking courses

French language

Schedule:

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

Pastry courses

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

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

January			February				March					April				May				June			
1 S				1 W	Beginner	Beginner	French	1 W	Intermediate	Intermediate	French	1 F		APRIL INTAK	E	1 M				1 T	Intermediate	Intermediate	French
2 M				2 T	Meat and sauce	Chocolate	Language	2 T	Meat and sauce	Chocolate	Language	2 S				2 T				2 F	Meat and sauce	Chocolate	Language
3 T				3 F				3 F				3 M	Presentation o	Presentation of the staff, welcome breakfast, French test			Holidays						
4 W				4 s				4 s				4 T				4 T				4 S			
5 T				5 S				5 S				5 W	Beginner	Beginner Bakery and	French	5 F				5 M			
6 F				6 M				6 M				6 T	Cold starters	viennoiserie	Language	6 S				6 T		Advanced	
7 S	JAN	NUARY INTA	KE	7 T		Intermediate		7 T		Advanced		7 F				7 S				7 W	Advanced  Cold starters	Bakery and	French Language
8 S				8 W	Intermediate Cold starters	Bakery and	French Language	8 W	Advanced  Cold starters	Bakery and	French Language	8 s				8 M				8 T		viennoiserie	
9 M	Presentation of t	he staff, welcome breakf	ast, French test	9 T		viennoiserie		9 T		viennoiserie		9 s				9 T		Intermediate		9 F			
10 T				10 F				10 F				10 M				10 W	Intermediate Cold starters	Bakery and	French Language	10 s			
11 W	Beginner	Beginner	French	11 S				11 S				11 T	0.00	Doginano		11 T	colu startels	viennoiserie	zanguage	11 S			
12 T	Cold starters	Bakery and viennoiserie	Language	12 S				12 S				12 W	Beginner Hot starters	Beginner Cakes and	French Language	12 F				12 M			
13 F				13 M	4			13 M				13 T	Hot starters	Entremets	Language	13 S				13 T			
14 S				14 T				14 T				14 F				14 S				14 W	Advanced	Advanced  Cakes and	French
15 S				15 W	Intermediate	Intermediate  Cakes and	French	15 W	Advanced	Advanced  Cakes and	French	15 S				15 M				15 T	Hot starters	Entremets	Language
16 M				16 T	Hot starters	Entremets	Language	16 T	Hot starters	Entremets	Language	16 S				16 T				16 F			
17 T				17 F				17 F				17 M				17 W	Intermediate	Intermediate  Cakes and	French	17 S			
18 W	Beginner Cakes an	Beginner Cakes and	French			4		18 5			4	18 T	1			18 T	Hot starters Entremets		Language	18 S			
19 T	Hot starters	Entremets	Language	19 6				19 S				19 14/	Beginner	Beginner	French	19 F				19 M			
20 5				20 14				20 14				20 T	Fish and sauce	Plated desserts	Language	20 S				20 T			
20 7				20 101				20 101				20 1				21 S				20 1	Advanced	Advanced	French
21 3				21 1	Intermediate	Intermediate	French	21	Advanced	Advanced	French	22 7								21 00	Fish and sauce	Plated desserts	Language
22 5				22 W	Fish and sauce	Plated desserts	Language	22 W	Fish and sauce	Plated desserts	Language	22 S				22 M				22 T			
23 [V]				23 T	-			23 T	-			23 S				23 T	Intermediate	Intermediate	French	23 F			
24 T	Beginner	Beginner	French	24 F				24 F				24 M				24 W	Fish and sauce	Plated desserts	Language	24 S			
25 W	ish and sauce	Plated desserts	Language	25 S				25 S				25 T	Beginner	Beginner	French	25 T				25 S			
26 T				26 S				26 S				26 W	Meat and sauce	Chocolate	Language	26 F				26 M	Advanced	Advanced	
27 F				27 M	Intermediate	Intermediate	French	27 M	Advanced	Advanced		27 T				27 S				27 T	Meat and sauce	Chocolate	French Language
28 S				28 T	Meat and sauce	Chocolate	Language	28 T	Meat and sauce	Chocolate	French Language	28 F				28 S				28 W	Cocktail and	Cocktail and	Graduation
29 S								29 W	Cocktail and	Cocktail and	Graduation	29 S				29 M	to to one office	to to our office	F1	29 T	graduation ceremony	graduation ceremony	ceremony
30 M	Beginner	Beginner	French					30 T	graduation ceremony	graduation ceremony	ceremony	30 S				30 T	Intermediate Meat and sauce	Intermediate Chocolate	French Language	30 F	ceremony	ceremony	
31 T	leat and sauce	Chocolate	Language					31 F	ceremony	ceremony						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	y August			September					C	ctober			No	vember			December			
1 S		1 T			1 F				1 S				1 W		Intermediate		1 F	Advanced Hot starters	Advanced Cakes and Entremets	French Language	
2 S		2 W			2 S				2 M				2 T	Intermediate Hot starters	Cakes and	French Language	2 S				
3 M		3 T			3 S				3 T	7			3 F	not starters	Entremets		3 S				
4 T		4 F			4 M				4 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	4 S				4 M				
5 W		5 S			5 T				5 T			Lunguage	5 S				5 T		Advanced Plated desserts		
6 T		6 S			6 W			6	6 F				6 M			French Language	6 W	Advanced Fish and sauce		French Language	
7 F		7 M			7 T				7 S				7 T				7 T			88-	
8 S		8 T			8 F				8 S				8 W	Intermediate Fish and sauce	Intermediate Plated desserts		8 F				
9 S		9 W			9 S				9 M				9 T				9 S				
10 M		10 T			10 S				10 T	9			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	Advanced Chocolate		
12 W		12 S			12 T				12 T			88-	12 S				12 T	Advanced Meat and sauce		French Language	
13 T		13 S			13 W				13 F	-			13 M				13 W	Cocktail and	Cocktail and		
14 F		14 M			14 T				14 S				14 T				14 T	graduation	graduation	Graduation ceremony	
15 S		15 T			15 F				15 S				15 W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	15 F	ceremony	ceremony		
16 S		16 W			16 S	SEP	TEMBER INT	AKE	16 M				16 T	meat and sauce	Cilocolate	Lunguage	16 S				
17 M		17 T			17 S			1					17 F				17 S				
18 T		18 F			18 M	Presentation of	the staff, welcome break	fast, French test	18 W		Holidays		18 S				18 M				
19 W		19 S			19 T				19 T				19 S				19 T				
20 T		20 S			20 W	Beginner	Beginner	French	20 F				20 M			French Language	20 W				
21 F		21 M			21 T	Cold starters	Bakery and viennoiserie	Language	21 S				21 T		Advanced Bakery and viennoiserie		21 T				
22 S		22 T			22 F				22 S				22 W	Advanced  Cold starters			22 F				
22 S 23 S 24 M		23 W			23 S				23 M				23 T	colu starters		Language	23 S				
24 M		24 T			24 S				24 T		Intermediate		24 F				24 S				
25 T		25 F			25 M				25 W	Intermediate Cold starters	Intermediate Bakery and	French Language	25 S				25 M				
26 W		26 S			26 T		Beginner Cakes and Entremets		26 T	cold starters	viennoiserie	Language	26 S				26 T				
27 T		27 S			27 W	Beginner Hot starters		French Language	27 F				27 M				27 W				
28 F		28 M			28 T	not starters		Language	28 S				28 T	Advanced	Advanced	French Language	28 T				
29 S		29 T			29 F				29 S				29 W	Hot starters	Cakes and Entremets		29 F				
30 S		30 W			30 S				30 M	Intermediate	Intermediate	French	30 T				30 S				
30 S 31 M		31 T				ı	1	1	31 T	Hot starters	Cakes	Language					31 S				