



Course calendar 2024 (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 M			1 T	Beginner Meat and sauce	Beginner Chocolate	French Language	1 F	Intermediate Meat and sauce	Intermediate Chocolate	French Language	1 M	Presentation of the staff, welcome breakfast, French test			1 Sa				
2 T			2 F				2 Sa				2 T	Holidays			2 Su				
3 W			3 Sa				3 Su				3 W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	3 M				
4 T			4 Su				4 M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	4 T				4 T	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	
5 F			5 M				5 T				5 F				5 W				
6 Sa	JANUARY INTAKE			6 T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	6 W				6 M				6 T			
7 Su			7 W				7 T				7 Su				7 F				
8 M	Presentation of the staff, welcome breakfast, French test			8 T				8 W				8 M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	8 Sa			
9 T			9 F				9 Sa				9 T				9 Su				
10 W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	10 Sa				10 Su				10 W	Beginner Hot starters	Beginner Cakes and Entremets	French Language	10 M			
11 T				11 Su				11 M	Advanced Hot starters	Advanced Cakes and Entremets	French Language	11 T				11 T	Advanced Hot starters	Advanced Cakes and Entremets	French Language
12 F				12 M				12 T				12 F				12 W			
13 Sa				13 T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	13 W				13 Sa				13 M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language
14 Su				14 W				14 T				14 Su				14 T			
15 M				15 T				15 F				15 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	15 Sa			
16 T				16 F				16 Sa				16 T				16 Su			
17 W	Beginner Hot starters	Beginner Cakes and Entremets	French Language	17 Sa				17 Su				17 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	17 M			
18 T				18 Su				18 M	Advanced Fish and sauce	Advanced Plated desserts	French Language	18 T				18 T	Advanced Fish and sauce	Advanced Plated desserts	French Language
19 F				19 M				19 T				19 F				19 W			
20 Sa				20 T	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	20 W				20 Sa				20 M			
21 Su				21 W				21 T				21 Su				21 F			
22 M				22 T				22 F				22 M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	22 Sa			
23 T				23 F				23 Sa				23 T				23 Su			
24 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	24 Sa				24 Su				24 W	Beginner Meat and sauce	Beginner Chocolate	French Language	24 M	Advanced Meat and sauce	Advanced Chocolate	French Language
25 T				25 Su				25 M	Advanced Meat and sauce	Advanced Chocolate	French Language	25 T				25 Sa			
26 F				26 M				26 T	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	26 F				26 Su			
27 Sa				27 T	Intermediate Meat and sauce	Intermediate Chocolate	French Language	27 W				27 Sa				27 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language
28 Su				28 W				28 T				28 Su				28 F			
29 M				29 T				29 F				29 M	Holidays			29 Sa			
30 T	Beginner Meat and sauce	Beginner Chocolate	French Language					30 Sa	APRIL INTAKE			30 T				30 Su			
31 W								31 Su				31 F							

Course calendar 2024 (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 M			1 T			1 Su			1 T	Beginner Fish and sauce	Beginner Plated desserts	French Language	1 F	Intermediate Hot starters	Intermediate Cakes, entremets	French Language	1 Su			
2 T			2 F			2 M			2 W				2 Sa				2 M	Advanced Fish and sauce	Advanced Plated desserts	
3 W			3 S			3 T			3 T				3 Su				3 T			
4 T			4 S			4 W			4 F				4 M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	4 W			
5 F			5 M			5 T			5 Sa				5 T				5 T			
6 S			6 T			6 F			6 Su				6 W				6 F			
7 S			7 W			7 Sa			7 M	Beginner Meat and sauce	Beginner Chocolate	French Language	7 T				7 Sa			
8 M			8 T			8 Su			8 T				8 F				8 Su			
9 T			9 F			9 M			9 W				9 Sa				9 M	Advanced Meat and sauce	Advanced Chocolate	
10 W			10 S			10 T			10 T				10 Su				10 T	Cocktail and graduation ceremony	Cocktail and graduation ceremony	
11 T			11 S			11 W			11 F				11 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	11 W			
12 F			12 M			12 T			12 Sa				12 T				12 T			
13 S			13 T			13 F			13 Su				13 W				13 F			
14 S			14 W			14 Sa	SEPTEMBER INTAKE			14 M	Holidays			14 T				14 Sa		
15 M			15 T			15 Su			15 T				15 F				15 Su			
16 T			16 F			16 M	Presentation of the staff, welcome breakfast, French test			16 W				16 Sa				16 M		
17 W			17 S			17 T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	17 T				17 Su				17 T		
18 T			18 S			18 W				18 F				18 M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	18 W		
19 F			19 M			19 T				19 Sa				19 T				19 T		
20 S			20 T			20 F				20 Su				20 W				20 F		
21 S			21 W			21 Sa				21 M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	21 T				21 Sa		
22 M			22 T			22 Su				22 T				22 F				22 Su		
23 T			23 F			23 M				23 W				23 Sa				23 M		
24 W			24 S			24 T	Beginner Hot starters	Beginner Cakes and Entremets	French Language	24 T				24 Su				24 T		
25 T			25 S			25 W				25 F				25 M	Advanced Hot starters	Advanced Cakes and Entremets	French Language	25 W		
26 F			26 M			26 T				26 Sa				26 T				26 T		
27 S			27 T			27 F				27 Su				27 W				27 F		
28 S			28 W			28 Sa				28 M	Intermediate Hot starters	Intermediate Cakes	French Language	28 T				28 Sa		
29 M			29 T			29 Su				29 T				29 F				29 Su		
30 T			30 F			30 M	Beginner Fish and sauce	Beginner Plated desserts	French Language	30 W				30 Sa				30 M		
31 W			31 S							31 T								31 T		