

Course calendar 2025 (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	W			1	Sa			1	Sa			1	T			1	T	Holidays				1	Su						
2	T			2	Su			2	Su			2	W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	2	F	Holidays				2	M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language		
3	F			3	M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	3	M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	3	Sa				3	T	Holidays				3	T	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language
4	Sa	JANUARY INTAKE		4	T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	4	T	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	4	F				4	Su	Holidays				4	W	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language
5	Su			5	W	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	5	W	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	5	Sa				5	M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	5	T				
6	M	Presentation of the staff, welcome breakfast, French test		6	T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	6	T				6	Su				6	T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	6	F				
7	T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	7	F				7	F				7	W	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	7	W				7	Sa			
8	W				8	Sa				8	Sa				8	T	Beginner Hot starters	Beginner Cakes and Entremets	French Language	8	T				8	Su			
9	T				9	Su				9	Su				9	W	Beginner Hot starters	Beginner Cakes and Entremets	French Language	9	F				9	M	Advanced Hot starters	Advanced Cakes and Entremets	French Language
10	F				10	M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	10	M	Advanced Hot starters	Advanced Cakes and Entremets	French Language	10	Sa				10	T				10	T	Advanced Hot starters	Advanced Cakes and Entremets	French Language
11	Sa				11	T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	11	T	Advanced Hot starters	Advanced Cakes and Entremets	French Language	11	F				11	Su				11	W	Advanced Hot starters	Advanced Cakes and Entremets	French Language
12	Su				12	W	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	12	W	Advanced Hot starters	Advanced Cakes and Entremets	French Language	12	Sa				12	M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	12	T			
13	M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	13	T				13	T				13	Su				13	T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	13	F			
14	T				14	F				14	F				14	M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	14	W	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	14	Sa			
15	W	Beginner Hot starters	Beginner Cakes and Entremets	French Language	15	Sa				15	Sa				15	T	Beginner Fish and sauce	Beginner Plated desserts	French Language	15	T				15	Su			
16	T				16	Su				16	Su				16	W	Beginner Fish and sauce	Beginner Plated desserts	French Language	16	F				16	M	Advanced Fish and sauce	Advanced Plated desserts	French Language
17	F				17	M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	17	M	Advanced Fish and sauce	Advanced Plated desserts	French Language	17	T				17	Sa				17	T			
18	Sa				18	T	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	18	T	Advanced Fish and sauce	Advanced Plated desserts	French Language	18	F				18	Su				18	W	Advanced Fish and sauce	Advanced Plated desserts	French Language
19	Su				19	W	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	19	W	Advanced Fish and sauce	Advanced Plated desserts	French Language	19	Sa				19	M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	19	T			
20	M				20	T				20	T				20	Su				20	T	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	20	F			
21	T	Beginner Fish and sauce	Beginner Plated desserts	French Language	21	F				21	F				21	M	Beginner Meat and sauce	Beginner Chocolate	French Language	21	W	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	21	Sa			
22	W				22	Sa				22	Sa				22	T	Beginner Meat and sauce	Beginner Chocolate	French Language	22	T				22	Su			
23	T				23	Su				23	Su				23	W	Beginner Meat and sauce	Beginner Chocolate	French Language	23	F				23	M	Advanced Meat and sauce	Advanced Chocolate	French Language
24	F				24	M	Advanced Meat and sauce	Advanced Chocolate	French Language	24	M	Advanced Meat and sauce	Advanced Chocolate	French Language	24	T				24	Sa				24	T	Advanced Meat and sauce	Advanced Chocolate	French Language
25	Sa				25	T	Advanced Meat and sauce	Advanced Chocolate	French Language	25	T	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	25	F				25	Su				25	W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony
26	Su				26	W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	26	W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	26	Sa				26	M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	26	T			
27	M				27	T				27	T				27	Su				27	T	Intermediate Meat and sauce	Intermediate Chocolate	French Language	27	F			
28	T	Beginner Meat and sauce	Beginner Chocolate	French Language	28	F				28	F				28	M				28	W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	28	Sa			
29	W				29	Sa	APRIL INTAKE			29	Sa	APRIL INTAKE			29	T	Holidays			29	Su								
30	T				30	Su				30	Su				30	T				30	F				30	M			
31	F				31	T	Presentation of the staff, welcome breakfast, French test			31	T	Presentation of the staff, welcome breakfast, French test			31	Sa				31	Sa								

Course calendar 2025 (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 T			1 F			1 M			1 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	1 Sa			1 M	Advanced Fish and sauce	Advanced Plated desserts	French Language		
2 W			2 Sa			2 T			2 T				2 Su			2 T					
3 T			3 Su			3 W			3 F				3 M	Intermediate Fish and sauce	Intermediate Plated desserts	3 W			French Language		
4 F			4 M			4 T			4 Sa				4 T			4 T					
5 Sa			5 T			5 F			5 Su				5 W			5 F					
6 Su			6 W			6 Sa			6 M	Beginner Meat and sauce	Beginner Chocolate	French Language	6 T			6 Sa					
7 M			7 T			7 Su			7 T				7 F			7 Su					
8 T			8 F			8 M			8 W				8 Sa			8 M	Advanced Meat and sauce	Advanced Chocolate	French Language		
9 W			9 Sa			9 T			9 T				9 Su			9 T					
10 T			10 Su			10 W			10 F				10 M	Intermediate Meat and sauce	Intermediate Chocolate	10 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony		
11 F			11 M			11 T			11 Sa				11 T			11 T					
12 Sa			12 T			12 F			12 Su				12 W			12 F					
13 Su			13 W			13 Sa	SEPTEMBER INTAKE			13 M	Holidays			13 T			13 Sa				
14 M			14 T			14 Su	Presentation of the staff, welcome breakfast, French test			14 T						14 F			14 Su		
15 T			15 F			15 M				15 W						15 Sa			15 M		
16 W			16 Sa			16 T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	16 T			16 Su			16 T					
17 T			17 Su			17 W				17 F			17 M	Advanced Cold starters	Advanced Bakery and viennoiserie	17 W					
18 F			18 M			18 T				18 Sa			18 T			18 T					
19 Sa			19 T			19 F				19 Su			19 W			19 F					
20 Su			20 W			20 Sa				20 M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	20 T			20 Sa					
21 M			21 T			21 Su				21 T			21 F			21 Su					
22 T			22 F			22 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	22 W			22 Sa			22 M					
23 W			23 Sa			23 T				23 T			23 Su			23 T					
24 T			24 Su			24 W				24 F			24 M	Advanced Hot starters	Advanced Cakes and Entremets	24 W					
25 F			25 M			25 T				25 Sa			25 T			25 T					
26 Sa			26 T			26 F				26 Su			26 W			26 F					
27 Su			27 W			27 Sa				27 M	Intermediate Hot starters	Intermediate Cakes and Entremets	27 T			27 Sa					
28 M			28 T			28 Su				28 T			28 F			28 Su					
29 T			29 F			29 M	Beginner Fish and sauce	Beginner Plated desserts	French Language	29 W			29 Sa			29 M					
30 W			30 Sa			30 T				30 T			30 Su			30 T					
31 T			31 Su			31 T				31 F						31 W					