



GASTRONOMICOM
- FRANCE -

Course calendar 2026 (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 T				1 Su				1 Su				1 W				1 F	Holidays				1 M						
2 F				2 M				2 M				2 T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	2 Sa				2 T				2 T			
3 Sa	JANUARY INTAKE			3 T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	3 T	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	3 F				3 Su				3 W	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	3 W			
4 Su				4 W				4 W				4 Sa				4 M				4 T				4 T			
5 M	Presentation of the staff, welcome breakfast, French test			5 T				5 T				5 Su				5 T				5 F				5 F			
6 T				6 F				6 F				6 M				6 W	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	6 Sa				6 Sa			
7 W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	7 Sa				7 Sa				7 T				7 T				7 Su				7 Su			
8 T				8 Su				8 Su				8 W	Beginner Hot starters	Beginner Cakes and Entremets	French Language	8 F				8 M				8 M			
9 F				9 M				9 M				9 T				9 Sa				9 T				9 T			
10 Sa				10 T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	10 T	Advanced Hot starters	Advanced Cakes and Entremets	French Language	10 F				10 Su				10 W	Advanced Hot starters	Advanced Cakes and Entremets	French Language	10 W			
11 Su				11 W				11 W				11 Sa				11 M				11 T				11 T			
12 M				12 T				12 T				12 Su				12 T	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	12 F				12 F			
13 T	Beginner Hot starters	Beginner Cakes and Entremets	French Language	13 F				13 F				13 M				13 W				13 Sa				13 Sa			
14 W				14 Sa				14 Sa				14 T	Beginner Fish and sauce	Beginner Plated desserts	French Language	14 T				14 Su				14 Su			
15 T				15 Su				15 Su				15 W				15 F				15 M				15 M			
16 F				16 M				16 M				16 T				16 Sa				16 T				16 T			
17 Sa				17 T	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	17 T	Advanced Fish and sauce	Advanced Plated desserts	French Language	17 F				17 Su				17 W				17 W			
18 Su				18 W				18 W				18 Sa				18 M				18 T				18 T			
19 M				19 T				19 T				19 Su				19 T				19 F				19 F			
20 T				20 F				20 F				20 M				20 W	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	20 Sa				20 Sa			
21 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	21 Sa				21 Sa				21 T				21 T				21 Su				21 Su			
22 T				22 Su				22 Su				22 W	Beginner Meat and sauce	Beginner Chocolate	French Language	22 F				22 M				22 M			
23 F				23 M				23 M	Advanced Meat and sauce	Advanced Chocolate	French Language	23 T				23 Sa				23 T	Advanced Meat and sauce	Advanced Chocolate	French Language	23 T			
24 Sa				24 T	Intermediate Meat and sauce	Intermediate Chocolate	French Language	24 T				24 F				24 Su				24 W				24 W			
25 Su				25 W				25 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	25 Sa				25 M				25 T	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	25 T			
26 M				26 T				26 T				26 Su				26 T				26 F				26 F			
27 T	Beginner Meat and sauce	Beginner Chocolate	French Language	27 F				27 F				27 M				27 W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	27 Sa				27 Sa			
28 W				28 Sa				28 Sa	APRIL INTAKE			28 T				28 T				28 Su				28 Su			
29 T								29 Su				29 W				29 F				29 M				29 M			
30 F								30 M	Presentation of the staff, welcome breakfast, French test			30 T				30 Sa				30 T				30 T			
31 Sa								31 T	Beginner Cold starters	Beginner Bakery	French Language					31 Su											

Course calendar 2026 (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 W			1 Sa			1 T			1 T	Beginner Hot starters	Beginner Cakes and Entremets	French Language	1 Su			1 T	Advanced Hot starters	Advanced Cakes and Entremets	French Language		
2 T			2 Su			2 W			2 F				2 M	Intermediate Hot starters	Intermediate Cakes and Entremets	French Language	2 W				
3 F			3 M			3 T			3 Sa				3 T				3 T				
4 Sa			4 T			4 F			4 Su				4 W				4 F				
5 Su			5 W			5 Sa			5 M	Beginner Fish and sauce	Beginner Plated desserts	French Language	5 T				5 Sa				
6 M			6 T			6 Su			6 T				6 F				6 Su				
7 T			7 F			7 M			7 W				7 Sa				7 M	Advanced Fish and sauce	Advanced Plated desserts	French Language	
8 W			8 Sa			8 T			8 T				8 Su				8 T				
9 T			9 Su			9 W			9 F				9 M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	9 W				
10 F			10 M			10 T			10 Sa				10 T				10 T				
11 Sa			11 T			11 F			11 Su				11 W				11 F				
12 Su			12 W			12 Sa			12 M	Beginner Meat and sauce	Beginner Chocolate	French Language	12 T				12 Sa				
13 M			13 T			13 Su			13 T				13 F				13 Su				
14 T			14 F			14 M			14 W				14 Sa				14 M	Advanced Meat and sauce	Advanced Chocolate	French Language	
15 W			15 Sa			15 T			15 T				15 Su				15 T				
16 T			16 Su			16 W			16 F				16 M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	16 W	Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony	
17 F			17 M			17 T			17 Sa				17 T				17 T				
18 Sa			18 T			18 F			18 Su				18 W				18 F				
19 Su			19 W			19 Sa	SEPTEMBER INTAKE			19 M	Holidays			19 T				19 Sa			
20 M			20 T			20 Su			20 T				20 F				20 Su				
21 T			21 F			21 M	Presentation of the staff, welcome breakfast, French test			21 W				21 Sa				21 M			
22 W			22 Sa			22 T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	22 T				22 Su				22 T			
23 T			23 Su			23 W				23 F				23 M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	23 W			
24 F			24 M			24 T				24 Sa				24 T				24 T			
25 Sa			25 T			25 F				25 Su				25 W				25 F			
26 Su			26 W			26 Sa				26 M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	26 T				26 Sa			
27 M			27 T			27 Su				27 T				27 F				27 Su			
28 T			28 F			28 M	Beginner Hot starters	Beginner Cakes and Entremets	French Language	28 W				28 Sa				28 M			
29 W			29 Sa			29 T				29 T				29 Su				29 T			
30 T			30 Su			30 W				30 F				30 M	Advanced Hot starters	Advanced Cakes	French Language	30 W			
31 F			31 M							31 Sa								31 T			