

Course calendar 2026 (1st half)

Cooking courses

Schedule:
9:30am to 12:30pm
or 1:15pm to 4:15pm

Pastry courses

Schedule:
9:30am to 12:30pm
or 1:15pm to 4:15pm

French language

Schedule:
9:30am to 12:30pm
or 1:15pm to 4:15pm

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

Pastry courses

Schedule:
9:30am to 12:30pm
or 1:15pm to 4:15pm

French language

Schedule:
9:30am to 12:30pm
or 1:15pm to 4:15pm

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			
2 T				2 Su				2 W				2 F				2 M				2 W	Advanced Hot starters	Advanced Cakes and entremets	French Language
3 F				3 M				3 T				3 Sa				3 T				3 T			
4 Sa				4 T				4 F				4 Su				4 W	Intermediate Hot starters	Intermediate Cakes and entremets	French Language	4 F			
5 Su				5 W				5 Sa				5 M				5 T				5 Sa			
6 M				6 T				6 Su				6 T				6 F				6 Su			
7 T				7 F				7 M				7 W	Beginner Fish and sauce	Beginner Plated desserts	French Language	7 Sa				7 M			
8 W				8 Sa				8 T				8 T				8 Su				8 T			
9 T				9 Su				9 W				9 F				9 M				9 W	Advanced Fish and sauce	Advanced Plated desserts	French Language
10 F				10 M				10 T				10 Sa				10 T				10 T			
11 Sa				11 T				11 F				11 Su				11 W	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	11 F			
12 Su				12 W				12 Sa				12 M				12 T				12 Sa			
13 M				13 T				13 Su				13 T				13 F				13 Su			
14 T				14 F				14 M				14 W	Beginner Meat and sauce	Beginner Chocolate	French Language	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				16 W			
17 F				17 M				17 T				17 Sa				17 T				17 T			
18 Sa				18 T				18 F				18 Su				18 W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	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				22 T				22 Su				22 T			
23 T				23 Su				23 W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	23 F				23 M				23 W			
24 F				24 M				24 T				24 Sa				24 T				24 T			
25 Sa				25 T				25 F				25 Su				25 W	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	25 F			
26 Su				26 W				26 Sa				26 M				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	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	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			