

Course calendar 2027 (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	F			1	M			1	M			1	T	Advanced Meat and sauce	Advanced Chocolate Graduation ceremony	French Language Graduation ceremony	1	Sa	Holidays			1	T						
2	Sa			2	T			2	T			2	F				2	W							2	W	Intermediate Meat and sauce	Intermediate Chocolate	French Language
3	Su			3	W	Beginner Meat and sauce	Beginner Chocolate	French Language	3	W	Intermediate Meat and sauce	Intermediate Chocolate	French Language	3	Sa	APRIL INTAKE						3	M						
4	M			4	T				4	T				4	Su									4	T				
5	T			5	F				5	F				5	M	Presentation of the staff, welcome breakfast, French test						5	W						
6	W			6	Sa				6	Sa				6	T						6	T							
7	T			7	Su				7	Su				7	W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	7	F									
8	F			8	M				8	M				8	T						8	Sa							
9	Sa	JANUARY INTAKE			9	T			9	T				9	F						9	Su							
10	Su				10	W	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	10	W	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	10	Sa					10	M							
11	M	Presentation of the staff, welcome breakfast, French test			11	T				11	T				11	Su					11	T	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language				
12	T				12	F				12	F				12	M					12	W							
13	W	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	13	Sa				13	Sa				13	T					13	T							
14	T				14	Su				14	Su				14	W	Beginner Hot starters	Beginner Cakes and entremets	French Language	14	F								
15	F				15	M				15	M				15	T					15	Sa							
16	Sa				16	T				16	T				16	F					16	Su							
17	Su				17	W	Intermediate Hot starters	Intermediate Cakes and entremets	French Language	17	W	Advanced Hot starters	Advanced Cakes and entremets	French Language	17	Sa					17	M							
18	M				18	T				18	T				18	Su					18	T							
19	T				19	F				19	F				19	M					19	W	Intermediate Hot starters	Intermediate Cakes and entremets	French Language				
20	W	Beginner Hot starters	Beginner Cakes and entremets	French Language	20	Sa				20	Sa				20	T					20	T							
21	T				21	Su				21	Su				21	W	Beginner Fish and sauce	Beginner Plated desserts	French Language	21	F								
22	F				22	M				22	M				22	T					22	Sa							
23	Sa				23	T	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	23	T	Advanced Fish and sauce	Advanced Plated desserts	French Language	23	F					23	Su							
24	Su				24	W				24	W				24	Sa					24	M							
25	M				25	T				25	T				25	Su					25	T							
26	T				26	F				26	F				26	M					26	W	Intermediate Fish and sauce	Intermediate Plated desserts	French Language				
27	W	Beginner Fish and sauce	Beginner Plated desserts	French Language	27	Sa				27	Sa				27	T					27	T							
28	T				28	Su				28	Su				28	W	Beginner Meat and sauce	Beginner Chocolate	French Language	28	F								
29	F								29	M	Advanced Meat and sauce Cocktail and graduation ceremony	Advanced Chocolate Cocktail and graduation ceremony	French Language Graduation ceremony	29	T					29	Sa								
30	Sa								30	T				30							30	Su	Intermediate Meat and sauce	Intermediate Chocolate	French Language				
31	Su								31	W											31	M							

Course calendar 2027 (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	T	Advanced Meat and sauce Graduation ceremony	Advanced Chocolate Graduation ceremony	French Language Graduation ceremony	1	Su				1	W				1	F	Beginner Hot starters	Beginner Cakes	French Language	1	M	Intermediate Hot starters	Intermediate Cakes and entremets	French Language	1	W	Advanced Hot starters	Advanced Cakes and entremets	French Language									
2	F				2	M				2	T				2	Sa				2	T										2	T						
3	Sa				3	T				3	F				3	Su				3	W										3	F						
4	Su				4	W				4	Sa				4	M	Beginner Fish and sauce	Beginner Plated desserts	French Language	4	T										4	Sa						
5	M				5	T				5	Su				5	T										5				F				5	Su			
6	T				6	F				6	M				6	W							6	Sa				6	M	Advanced Fish and sauce	Advanced Plated desserts	French Language						
7	W				7	Sa				7	T				7	T							7	Su				7	T									
8	T				8	Su				8	W				8	F							8	M	Intermediate Fish and sauce	Intermediate Plated desserts	French Language	8	W									
9	F				9	M				9	T				9	Sa				9	T							9	T									
10	Sa				10	T				10	F				10	Su				10	W							10	F									
11	Su				11	W				11	Sa				11	M	Beginner Meat and sauce	Beginner Chocolate	French Language	11	T							11	Sa									
12	M				12	T				12	Su				12	T							12	F							12	Su						
13	T				13	F				13	M				13	W							13	Sa				13	M	Advanced Meat and sauce	Advanced Chocolate	French Language						
14	W				14	Sa				14	T				14	T							14	Su				14	T									
15	T				15	Su				15	W				15	F							15	M	Intermediate Meat and sauce	Intermediate Chocolate	French Language	15	W				Cocktail and graduation ceremony	Cocktail and graduation ceremony	Graduation ceremony			
16	F				16	M				16	T				16	Sa				16	T							16	T									
17	Sa				17	T				17	F				17	Su				17	W							17	F									
18	Su				18	W				18	Sa	SEPTEMBER INTAKE			18	M	Holidays			18	T							18	Sa									
19	M				19	T				19	Su				19	T							19	F							19	Su						
20	T				20	F				20	M	Presentation of the staff, welcome breakfast, French test			20	W							20	Sa				20	M									
21	W				21	Sa				21	T	Beginner Cold starters	Beginner Bakery and viennoiserie	French Language	21	T				21	Su				21	T												
22	T				22	Su				22	W										22	F				22	M	Advanced Cold starters	Advanced Bakery and viennoiserie	French Language	22	W						
23	F				23	M				23	T										23	Sa				23	T							23	T			
24	Sa				24	T				24	F										24	Su				24	W							24	F			
25	Su				25	W				25	Sa										25	M	Intermediate Cold starters	Intermediate Bakery and viennoiserie	French Language	25	T							25	Sa			
26	M				26	T				26	Su				26	T				26	F										26	Su						
27	T				27	F				27	M	Beginner Hot starters	Beginner Cakes and entremets	French Language	27	W				27	W							27	M									
28	W				28	Sa				28	T							28	T							28	Sa				28	T						
29	T				29	Su				29	W							29	F							29	M	Advanced Hot starters	Advanced Cakes	French Language	29	W						
30	F				30	M				30	T							30	Sa				30	T							30	T						
31	Sa				31	T												31	Su												31	F						