

JANUARY 2027 INTAKE

Your training pathway at Gastronomicom

Class schedule:

9:30 am to 12:30 pm and/or 1:15 pm to 4:15 pm

	COOKING	PASTRY	FRENCH LANGUAGE	
JANUARY	MONTH 1			
	REGISTRATION DAY (Administrative formalities and final payment)			
	WELCOME DAY (9:30 am -12:00 pm): Meet the team, welcome breakfast, and French placement test.			
	Tuesday 12 Jan. - Friday 15 Jan.	Cold Starters <i>Beginner</i>	Bakery, Boulangerie <i>Beginner</i>	French Language Weekly classes throughout the training period
	Monday 18 Jan. - Friday 22 Jan.	Hot Starters <i>Beginner</i>	Cakes and Entremets <i>Beginner</i>	
	Monday 25 Jan. - Friday 29 Jan.	Fish and Sauces <i>Beginner</i>	Plated Desserts <i>Beginner</i>	
Monday 1 Feb. - Friday 5 Feb.	Meat and Sauces <i>Beginner</i>	Chocolate <i>Beginner</i>		
MONTH 2				
FEBRUARY	Monday 8 Feb. - Friday 12 Feb.	Cold Starters <i>Intermediate</i>	Bakery, Boulangerie <i>Intermediate</i>	French Language Weekly classes throughout the training period
	Monday 15 Feb. - Friday 19 Feb.	Hot Starters <i>Intermediate</i>	Cakes and Entremets <i>Intermediate</i>	
	Monday 22 Feb. - Friday 26 Feb.	Fish and Sauces <i>Intermediate</i>	Plated Desserts <i>Intermediate</i>	
	Monday 1 Mar. - Friday 5 Mar.	Meat and Sauces <i>Intermediate</i>	Chocolate <i>Intermediate</i>	
	MONTH 3			
MARCH	Monday 8 Mar. - Friday 12 Mar.	Cold Starters <i>Advanced</i>	Bakery, Boulangerie <i>Advanced</i>	French Language Weekly classes throughout the training period
	Monday 15 Mar. - Friday 19 Mar.	Hot Starters <i>Advanced</i>	Cakes and Entremets <i>Advanced</i>	
	Monday 22 Mar. - Friday 26 Mar.	Fish and Sauces <i>Advanced</i>	Plated Desserts <i>Advanced</i>	
	Monday 29 Mar. - Friday 2 Apr.	Meat and Sauces + Buffet <i>Advanced</i>	Chocolate + Buffet <i>Advanced</i>	
	Thursday 1 Apr.	GRADUATION CEREMONY (7:30 pm -10:00 pm)		
APRIL				

Internship period after training

7-month Program

Internship: 11 April 2027 - 31 August 2027

12-month Program

Internship: 4 July 2027 - 3 January 2028

Note: Internship dates are indicative and may vary depending on the placement agreement with the host establishment.

APRIL 2027 INTAKE

Your training pathway at Gastronomicom

Class schedule:

9:30 am to 12:30 pm and/or 1:15 pm to 4:15 pm

COOKING

PASTRY

FRENCH LANGUAGE

MONTH 1

Saturday 3 Apr.

REGISTRATION DAY (Administrative formalities and final payment)

Monday 5 Apr.

WELCOME DAY (9:30 am -12:00 pm): Meet the team, welcome breakfast, and French placement test.

Tuesday 6 Apr. -
Friday 9 Apr.

Cold Starters
Beginner

Bakery, Boulangerie
Beginner

Monday 12 Apr. -
Friday 16 Apr.

Hot Starters
Beginner

Cakes and Entremets
Beginner

Monday 19 Apr. -
Friday 23 Apr.

Fish and Sauces
Beginner

Plated Desserts
Beginner

Monday 26 Apr. -
Friday 30 Apr.

Meat and Sauces
Beginner

Chocolate
Beginner

French Language

Weekly classes throughout
the training period

MAY

Monday 3 May -
Friday 7 May

SCHOOL HOLIDAYS

MONTH 2

Monday 10 May -
Friday 14 May

Cold Starters
Intermediate

Bakery, Boulangerie
Intermediate

Monday 17 May -
Friday 21 May

Hot Starters
Intermediate

Cakes and Entremets
Intermediate

Monday 24 May -
Friday 28 May

Fish and Sauces
Intermediate

Plated Desserts
Intermediate

Monday 31 May -
Friday 4 Jun.

Meat and Sauces
Intermediate

Chocolate
Intermediate

French Language

Weekly classes throughout
the training period

JUNE

MONTH 3

Monday 7 Jun. -
Friday 11 Jun.

Cold Starters
Advanced

Bakery, Boulangerie
Advanced

Monday 14 Jun. -
Friday 18 Jun.

Hot Starters
Advanced

Cakes and Entremets
Advanced

Monday 21 Jun. -
Friday 25 Jun.

Fish and Sauces
Advanced

Plated Desserts
Advanced

Monday 28 Jun. -
Friday 2 Jul.

Meat and Sauces + Buffet
Advanced

Chocolate + Buffet
Advanced

French Language

Weekly classes throughout
the training period

JULY

Thursday 1 Jul.

GRADUATION CEREMONY (7:30 pm -10:00 pm)

Internship period after training

7-month Program

Internship: 4 July 2027 - 4 November 2027

12-month Program

First internship period: 4 July 2027 - 17 September 2027
Second internship period: 19 December 2027 - 19 April 2028

Note: Internship dates are indicative and may vary depending on the placement agreement with the host establishment.

SEPTEMBER 2027 INTAKE

Your training pathway at Gastronomicom

Class schedule:

9:30 am to 12:30 pm and/or 1:15 pm to 4:15 pm

COOKING

PASTRY

FRENCH LANGUAGE

MONTH 1

Saturday 18 Sept.

REGISTRATION DAY (Administrative formalities and final payment)

Monday 20 Sept.

WELCOME DAY (9:30 am -12:00 pm): Meet the team, welcome breakfast, and French placement test.

Tuesday 21 Sept. -
Friday 24 Sept.

Cold Starters
Beginner

Bakery, Boulangerie
Beginner

Monday 27 Sept. -
Friday 1 Oct.

Hot Starters
Beginner

Cakes and Entremets
Beginner

French Language

Monday 4 Oct. -
Friday 8 Oct.

Fish and Sauces
Beginner

Plated Desserts
Beginner

Weekly classes throughout
the training period

Monday 11 Oct. -
Friday 15 Oct.

Meat and Sauces
Beginner

Chocolate
Beginner

Monday 18 Oct. -
Friday 22 Oct.

SCHOOL HOLIDAYS

MONTH 2

Monday 25 Oct. -
Friday 29 Oct.

Cold Starters
Intermediate

Bakery, Boulangerie
Intermediate

Monday 1 Nov. -
Friday 5 Nov.

Hot Starters
Intermediate

Cakes and Entremets
Intermediate

French Language

Monday 8 Nov. -
Friday 12 Nov.

Fish and Sauces
Intermediate

Plated Desserts
Intermediate

Weekly classes throughout
the training period

Monday 15 Nov. -
Friday 19 Nov.

Meat and Sauces
Intermediate

Chocolate
Intermediate

MONTH 3

Monday 22 Nov. -
Friday 26 Nov.

Cold Starters
Advanced

Bakery, Boulangerie
Advanced

Monday 29 Nov. -
Friday 3 Dec.

Hot Starters
Advanced

Cakes and Entremets
Advanced

French Language

Monday 6 Dec. -
Friday 10 Dec.

Fish and Sauces
Advanced

Plated Desserts
Advanced

Weekly classes throughout
the training period

Monday 13 Dec. -
Friday 17 Dec.

Meat and Sauces + Buffet
Advanced

Chocolate + Buffet
Advanced

Thursday 16 Dec.

GRADUATION CEREMONY (7:30 pm -10:00 pm)

Internship period after training

7-month Program

Internship: 19 December 2027 - 19 April 2028

12-month Program

Internship: 9 April 2028 - 8 October 2028

Note: Internship dates are indicative and may vary depending on the placement agreement with the host establishment.