

JANUARY 2028 INTAKE

Your training pathway at Gastronomicom

Class schedule:

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

COOKING

PASTRY

FRENCH LANGUAGE

JANUARY

MONTH 1

Saturday 8 Jan.

REGISTRATION DAY (Administrative formalities and final payment)

Monday 10 Jan.

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

Tuesday 11 Jan. -
Friday 14 Jan.

Cold Starters
Beginner

Bakery and Viennoiserie
Beginner

Monday 17 Jan. -
Friday 21 Jan.

Hot Starters
Beginner

Cakes and Entremets
Beginner

Monday 24 Jan. -
Friday 28 Jan.

Fish and Sauces
Beginner

Plated Desserts
Beginner

Monday 31 Jan. -
Friday 4 Feb.

Meat and Sauces
Beginner

Chocolate
Beginner

French Language

Weekly classes throughout
the training period

FEBRUARY

MONTH 2

Monday 7 Feb. -
Friday 11 Feb.

Cold Starters
Intermediate

Bakery and Viennoiserie
Intermediate

Monday 14 Feb. -
Friday 18 Feb.

Hot Starters
Intermediate

Cakes and Entremets
Intermediate

Monday 21 Feb. -
Friday 25 Feb.

Fish and Sauces
Intermediate

Plated Desserts
Intermediate

Monday 28 Feb. -
Friday 3 Mar.

Meat and Sauces
Intermediate

Chocolate
Intermediate

French Language

Weekly classes throughout
the training period

MARCH

MONTH 3

Monday 6 Mar. -
Friday 10 Mar.

Cold Starters
Advanced

Bakery and Viennoiserie
Advanced

Monday 13 Mar. -
Friday 17 Mar.

Hot Starters
Advanced

Cakes and Entremets
Advanced

Monday 20 Mar. -
Friday 24 Mar.

Fish and Sauces
Advanced

Plated Desserts
Advanced

Monday 27 Mar. -
Friday 31 Mar.

Meat and Sauces + Buffet
Advanced

Chocolate + Buffet
Advanced

French Language

Weekly classes throughout
the training period

Thursday 30 Mar.

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

Internship period after training

7-month Program

Internship: 9 April 2028 - 31 August 2028

12-month Program

Internship: 2 July 2028 - 2 January 2029

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

APRIL 2028 INTAKE

Your training pathway at Gastronomicom

Class schedule:

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

COOKING

PASTRY

FRENCH LANGUAGE

MONTH 1

Saturday 1 Apr.

REGISTRATION DAY (Administrative formalities and final payment)

Monday 3 Apr.

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

Tuesday 4 Apr. -
Friday 7 Apr.

Cold Starters
Beginner

Bakery and Viennoiserie
Beginner

Monday 10 Apr. -
Friday 14 Apr.

Hot Starters
Beginner

Cakes and Entremets
Beginner

Monday 17 Apr. -
Friday 21 Apr.

Fish and Sauces
Beginner

Plated Desserts
Beginner

Monday 24 Apr. -
Friday 28 Apr.

Meat and Sauces
Beginner

Chocolate
Beginner

French Language

Weekly classes throughout
the training period

MAY

Monday 1 May -
Friday 5 May

SCHOOL HOLIDAYS

MONTH 2

Monday 8 May -
Friday 12 May

Cold Starters
Intermediate

Bakery and Viennoiserie
Intermediate

Monday 15 May -
Friday 19 May

Hot Starters
Intermediate

Cakes and Entremets
Intermediate

Monday 22 May -
Friday 26 May

Fish and Sauces
Intermediate

Plated Desserts
Intermediate

Monday 29 May -
Friday 2 Jun.

Meat and Sauces
Intermediate

Chocolate
Intermediate

French Language

Weekly classes throughout
the training period

JUNE

MONTH 3

Monday 5 Jun. -
Friday 9 Jun.

Cold Starters
Advanced

Bakery and Viennoiserie
Advanced

Monday 12 Jun. -
Friday 16 Jun.

Hot Starters
Advanced

Cakes and Entremets
Advanced

Monday 19 Jun. -
Friday 23 Jun.

Fish and Sauces
Advanced

Plated Desserts
Advanced

Monday 26 Jun. -
Friday 30 Jun.

Meat and Sauces + Buffet
Advanced

Chocolate + Buffet
Advanced

French Language

Weekly classes throughout
the training period

Thursday 29 Jun.

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

Internship period after training

7-month Program

Internship: 2 July 2028 - 31 October 2028

12-month Program

First internship period: 2 July 2028 - 15 September 2028
Second internship period: 17 December 2028 - 17 April 2029

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

SEPTEMBER 2028 INTAKE

Your training pathway at Gastronomicom

Class schedule:

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

COOKING

PASTRY

FRENCH LANGUAGE

MONTH 1

Saturday 16 Sept.

REGISTRATION DAY (Administrative formalities and final payment)

Monday 18 Sept.

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

Tuesday 19 Sept. -
Friday 22 Sept.

Cold Starters
Beginner

Bakery and Viennoiserie
Beginner

Monday 25 Sept. -
Friday 29 Sept.

Hot Starters
Beginner

Cakes and Entremets
Beginner

French Language

Monday 2 Oct. -
Friday 6 Oct.

Fish and Sauces
Beginner

Plated Desserts
Beginner

Weekly classes throughout
the training period

Monday 9 Oct. -
Friday 13 Oct.

Meat and Sauces
Beginner

Chocolate
Beginner

Monday 16 Oct. -
Friday 20 Oct.

SCHOOL HOLIDAYS

MONTH 2

Monday 23 Oct. -
Friday 27 Oct.

Cold Starters
Intermediate

Bakery and Viennoiserie
Intermediate

Monday 30 Oct. -
Friday 3 Nov.

Hot Starters
Intermediate

Cakes and Entremets
Intermediate

French Language

Monday 6 Nov. -
Friday 10 Nov.

Fish and Sauces
Intermediate

Plated Desserts
Intermediate

Weekly classes throughout
the training period

Monday 13 Nov. -
Friday 17 Nov.

Meat and Sauces
Intermediate

Chocolate
Intermediate

MONTH 3

Monday 20 Nov. -
Friday 24 Nov.

Cold Starters
Advanced

Bakery and Viennoiserie
Advanced

Monday 27 Nov. -
Friday 1 Dec.

Hot Starters
Advanced

Cakes and Entremets
Advanced

French Language

Monday 4 Dec. -
Friday 8 Dec.

Fish and Sauces
Advanced

Plated Desserts
Advanced

Weekly classes throughout
the training period

Monday 11 Dec. -
Friday 15 Dec.

Meat and Sauces + Buffet
Advanced

Chocolate + Buffet
Advanced

Thursday 14 Dec.

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

Internship period after training

7-month Program

Internship: 17 December 2028 - 17 April 2029

12-month Program

Internship: 8 April 2029 - 7 October 2029

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