

Culinary Certificate Program Curriculum Calendar

Our Culinary Certificate Program is 16 weeks, divided into four 4-week quarters.

Q1	DAY 1	DAY 2	SEMINARS
Week 1	Vegetables & Herbs & Knife Skills	Batter Breads	ServSafe®
Week 2	Grains & Beans	Pâte à Choux	ServSafe®
Week 3	Eggs	Pâte Brisée	ServSafe®
Week 4	Soufflés	Lean Bread	Tasting & Finishing
Q2	DAY 1	DAY 2	SEMINARS
Week 5	Soups & Stocks (<i>FB Quiz 1</i>)	Rich Bread	Butchering
Week 6	Dry Heat Cookery	Puff Pastry (<i>BK Quiz 1</i>)	Butchering
Week 7	Moist Heat Cookery	Danish & Croissant	Butchering
Week 8	Chicken	Strudel & Phyllo	Plating
Q3	DAY 1	DAY 2	SEMINARS
Week 9	Beef & Veal (<i>FB Quiz 2</i>)	Cheesecakes	Chocolate
Week 10	Pork	Meringues (<i>BK Quiz 2</i>)	Food Management
Week 11	Lamb	Cake 1	Food Management
Week 12	Fish	Cake 2	Food Management
Q4	DAY 1	DAY 2	SEMINARS
Week 13	Shellfish	Chocolate	Food Management
Week 14	Pasta (<i>FB Quiz 3</i>)	Plated Desserts	Food Management
Week 15	Game	Commercial Baking (<i>BK Quiz 3</i>)	Recipe Writing
Week 16	Review Lab	Final Practicum/Final Written Exam	