

Professional Chef's Program Curriculum Calendar

Our Professional Chef's Program is 37 weeks, divided into four 9-week quarters.

Q1	DAY 1	DAY 2	SEMINARS
Week 1	Vegetables & Herbs & Knife Skills	Batter Breads	ServSafe®
Week 2	Grains and Beans	Pâte à Choux	ServSafe®
Week 3	Eggs	Pâte Brisée	ServSafe®
Week 4	Soufflés	Lean Bread	Tasting & Finishing
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	Croissant & Danish	Butchering
Week 8	Chicken	Strudel & Phyllo	Plating
Week 9	Beef and Veal (<i>FB Quiz 2</i>)	Cheesecake	Chocolate
Q2	DAY 1	DAY 2	SEMINARS
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
Week 13	Shellfish	Chocolate	Food Management
Week 14	Pasta (<i>FB Quiz 3</i>)	Gelatin & Bavarians	Food Management
Week 15	Game	Commercial Baking (<i>BK Quiz 3</i>)	Recipe Writing
Week 16	Review Lab	Mid-Term Practicum/ Mid-Term Written	No Seminar Exam week
Week 17	Italian (Piedmont)	Italian (Lombardy)	Wine
Week 18	Italian (Liguria)	Italian (Veneto)	Wine
Q3	DAY 1	DAY 2	SEMINARS
Week 19	Italian (Emilia Romagna)	Italian (Campania)	Wine
Week 20	Italian (Tuscany) (<i>Ital. Quiz</i>)	Italian (Apulia)	Wine
Week 21	Italian (Lazio)	Italian (Sicily)	Wine
Week 22	Italian (Abruzzi)	Italian (Sardinia) (<i>Ital. Unit Test</i>)	Olive Oil/Balsamic Vin
Week 23	Classical French	Prov. Fr. (Normandy/Brittany)	Gluten Free
Week 24	Classical French	Prov. Fr. (Touraine, et al.)	Nutrition
Week 25	Classical French	Prov. Fr. (Bordeaux)	Nutrition
Week 26	Haute Cuisine (<i>Inten FR Quiz</i>)	Prov. Fr. (Languedoc)	Nutrition
Week 27	Haute Cuisine	Prov. Fr. (Provence) (<i>PF Quiz</i>)	Food Writing
Q4	DAY 1	DAY 2	SEMINARS
Week 28	Garde Manger	Prov. Fr. (Auv. & Sav.)	Food History
Week 29	Garde Manger (<i>Int FR Unit Test</i>)	Prov. Fr. (Burgundy)	Cheese
Week 30	Nouvelle Cuisine	Prov. Fr. (Alsace & Lor) (<i>PF Unit Test</i>)	Current Culinary Trends
Week 31	Asian (China)	American (New England & Mid Atlantic)	Personal Chef
Week 32	Asian (Japan)	American (South)	Modern Cuisine
Week 33	Asian (India)	American (Louisiana)	Current Culinary Trends
Week 34	Asian (Thai & Viet & Indonesia)	American (Central US)	Catering
Week 35	Fusion (<i>Asian Quiz</i>)	American (Southwest)	Pickling & Preservation
Week 36	Review Lab	American (West) (<i>American Quiz</i>)	Food Trucks
Week 37	Final Practicum / Final Written Final / Creative Practicum		