



Culinary Lab and Seminar Schedule

Two laboratory classes (8 hours each) and one evening seminar (3 hours) per week.

Culinary Certificate Program & Professional Chef's Program

	Lab I	Lab II	Seminar
Week 1	Vegetables & Knife Skills	Batter Breads	ServSafe®
Week 2	Grains & Beans	Pâte à Choux	ServSafe®
Week 3	Eggs	Pâte Brisée	ServSafe®
Week 4	Souffles	Lean Bread	Tasting & Finishing
Week 5	Soups & Stocks	Rich Bread	Butchering
Week 6	Dry Heat Cookery	Puff Pastry	Butchering
Week 7	Moist Heat Cookery	Danish & Croissant	Butchering
Week 8	Chicken	Strudel & Phyllo	Plating
Week 9	Beef & Veal	Cheesecakes	Chocolate
Week 10	Pork	Meringues	Food Management
Week 11	Lamb	Cake I	Food Management
Week 12	Fish	Cake II	Food Management
Week 13	Shellfish	Chocolate	Food Management
Week 14	Pasta	Plated Desserts	Food Management
Week 15	Game	Commercial Baking	Recipe Writing
Week 16	Review Lab	Final/Midterm Practicum and Written Exam	

Certificate Program Concludes. Professional Program Continues.

	Lab I	Lab II	Seminar
Week 17	Italian (Piedmont)	Italian (Lombardy)	Wine
Week 18	Italian (Liguria)	Italian (Veneto)	Wine
Week 19	Italian (Emilia Romagna)	Italian (Campania)	Wine
Week 20	Italian (Tuscany)	Italian (Apulia)	Wine
Week 21	Italian (Lazio)	Italian (Sicily)	Wine
Week 22	Italian (Abruzzi)	Italian (Sardinia)	Olive Oil/Vinegar
Week 23	Classical French	French (Normandy/Brittany)	Gluten Free
Week 24	Classical French	French (Touraine)	Nutrition
Week 25	Classical French	French (Bordeaux)	Nutrition
Week 26	Haute Cuisine	French (Languedoc)	Nutrition
Week 27	Haute Cuisine	French (Provence)	Food Writing
Week 28	Garde Manger	French (Auverne/Savoie)	Food History
Week 29	Garde Manger	French (Burgandy)	Cheese
Week 30	Nouvelle Cuisine	French (Alsace/Lorraine)	Current Culinary Trends
Week 31	Asian (China)	American (North/Mid Atlantic)	Personal Chef
Week 32	Asian (Japan)	American (South)	Modern Cuisine
Week 33	Asian (India)	American (Louisiana)	Current Culinary Trends
Week 34	Asian (Southeast)	American (Central US)	Catering
Week 35	Fusion	American Southwest)	Pickling & Preservation
Week 36	Review Lab	American (West)	Food Trucks
Week 37	Final Practicum / Written Final / Creative Practicum		

*Schedule is subject to change of topic or sequence without notice.