



## 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

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

### Certificate Program Concludes. Professional Program Continues.

	<b>Lab I</b>	<b>Lab II</b>	<b>Seminar</b>
Week 17	Italian (Piedmont)	Italian (Lombardy)	Wine
Week 18	Italian (Emilia Romagna)	Italian (Veneto)	Wine
Week 19	Italian (Tuscany)	Italian (Liguria)	Wine
Week 20	Italian (Lazio)	Italian (Campania)	Wine
Week 21	Italian (Abruzzi)	Italian (Apulia)	Wine
Week 22	Italian (Sicily)	Italian (Sardinia)	Olive Oil/Vinegar
Week 23	Classical French	French (Normandy/Brittany)	Nutrition
Week 24	Classical French	French (Loire Valley)	Nutrition
Week 25	Classical French	French (Nouvelle-Aquitaine)	Nutrition
Week 26	Haute Cuisine	French (Occitanie)	Spices
Week 27	Haute Cuisine	French (Provence)	Food Writing
Week 28	Garde Manger	French (Auverne, Rhone, Alps)	Food History
Week 29	Garde Manger	French (Burgundy)	Cheese
Week 30	Nouvelle Cuisine	French (Grand East)	Current Culinary Trends
Week 31	Asian (China)	American (NE & 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 Coast)	Food Trucks
Week 37	<b>Final Practicum / Written Final / Creative Practicum</b>		

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