

CCP PM 923 CALENDAR SUBJECT TO CHANGE WITHOUT NOTICE
 (NOTE: LETTER BEFORE CLASS TIME AND TITLE DESIGNATE KITCHEN)

September

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
AUG 27	28	29	30	31	SEP 1	2
3	4	5	6	7	8	9
10	11	12	13	14 A/B) ORIENTATION & KNIFE SKILLS	15 A/B) ORIENTATION & KNIFE SKILLS	16
17 WEEK 1 <u>THIS WEEK:</u> <u>NOTE</u> <u>SCHEDULE</u> <u>CHANGE;</u> <u>UNIFORM REQ.</u> <u>SEMINAR</u>	18	19 A) 4:30PM – VEGETABLES & HERBS – CHEF ANTHONY HALEY	20 B) 6:00PM – TASTING & FINISHING – MARK FARONE	21 C) 4:30PM – BATTER BREADS – CHEF MARIE PERFETTI	22	23
24 WEEK 2	25 C) 4:30PM – LEAN BREADS – CHEF MARIE PERFETTI	26 A) 4:30PM – GRAINS & BEANS – CHEF ANTHONY HALEY	27 B) 6:00PM – FOOD SAFETY 1 – DANIEL CLARKE	28	29	30

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October

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
OCT 1 WEEK 3	2 C) 4:30PM – ENRICHED BREADS – CHEF MARIE PERFETTI	3 A) 4:30PM – EGGS – CHEF ANTHONY HALEY	4 B) 6:00PM – FOOD SAFETY 2 – DANIEL CLARKE	5	6	7
8 WEEK 4 <u>THIS WEEK:</u> <u>SERVSAFE®</u> <u>EXAM</u>	9 C) 4:30PM – CUSTARDS – CHEF MARIE	10 A) 4:30PM – SOUFFLÉS – CHEF ANTHONY	11 B) 6:00PM – SERVSAFE® EXAM – DANIEL CLARKE	12	13	14
15 WEEK 5 <u>THIS WEEK:</u> <u>FOOD BASICS</u> <u>QUIZ 1;</u> <u>UNIFORM REQ.</u> <u>SEMINAR</u>	16 C) 4:30PM – PÂTE À CHOUX – CHEF MARIE	17 A) 4:30PM – STOCKS & SOUPS – CHEF ANTHONY	18 B) 6:00PM – BUTCHERING 1 – MARK FARONE	19 E	20	21
22 WEEK 6 <u>THIS WEEK:</u> BAKING QUIZ 1 <u>UNIFORM REQ.</u> <u>SEMINAR</u>	23 C) 4:30PM – PÂTE BRISÉE – CHEF MARIE	24 A) 4:30PM – DRY HEAT – CHEF ANTHONY	25 B) 6:00PM – BUTCHERING 2 – MARK FARONE	26	27	28
29 WEEK 7 <u>THIS WEEK:</u> <u>UNIFORM REQ.</u> <u>SEMINAR</u>	30 C) 4:30PM – PUFF PASTRY – CHEF MARIE	31 A) 4:30PM – MOIST HEAT – CHEF ANTHONY	NOV 1 B) 6:00PM – BUTCHERING 3 – MARK FARONE	2	3	4

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November

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
NOV 5	6	7	8	9	10	11
WEEK 8 <u>THIS WEEK:</u> <u>STUDENT</u> <u>EVALUATIONS:</u> <u>UNIFORMS</u> <u>REQ. SEMINAR</u>	C) 4:30PM – CROISSANT & DANISH – CHEF MARIE PERFETTI	A) 4:30PM – CHICKEN – CHEF ANTHONY HALEY	B) 6:00PM – PLATING – MARCOS SANCHEZ			
12	13	14	15	16	17	18
WEEK 9 <u>THIS WEEK:</u> <u>1ST QTR ENDS:</u> <u>FOOD BASICS</u> <u>QUIZ 2</u>	C) 4:30PM – STRUDEL & PHYLLO – CHEF MARIE PERFETTI	A) 4:30PM – PORK – CHEF ANTHONY HALEY	B) 6:00PM – CHOCOLATE – LUCIA PATRICK			
19	20	21	22	23	24	25
<u>THIS WEEK:</u> <u>THANKSGIVING</u> <u>BREAK – NO</u> <u>CLASSES</u>			THANKSGIVING	BREAK!		
26	27	28	29	30	DEC 1	2
WEEK 10 <u>THIS WEEK: 1ST</u> <u>QTR GRADE</u> <u>REPORTS DUE:</u> <u>BAKING QUIZ 2</u>	C) 4:30PM – MERINGUE – CHEF MARIE PERFETTI	A) 4:30PM – BEEF & VEAL – CHEF ANTHONY HALEY	B) 6:00PM – FOOD MANAGEMENT 1 – JAMES DEMOTSES			

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December

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DEC 3	4	5	6	7	8	9
WEEK 11	C) 4:30PM – CREAMED CAKES – CHEF MARIE PERFETTI	A) 4:30PM – LAMB – CHEF ANTHONY HALEY	B) 6:00PM – FOOD MANAGEMENT 2 – JAMES DEMOTSES			
10	11	12	13	14	15	16
WEEK 12	C) 4:30PM – FOAM CAKES – CHEF MARIE PERFETTI	A) 4:30PM – FISH – CHEF ANTHONY HALEY	B) 6:00PM – FOOD MANAGEMENT 3 – JAMES DEMOTSES			
17	18	19	20	21	22	23
WEEK 13	C) 4:30PM – CHOCOLATE – CHEF MARIE PERFETTI	A) 4:30PM – SHELLFISH – CHEF ANTHONY HALEY	B) 6:00PM – FOOD MANAGEMENT 4 – JAMES DEMOTSES			
24	25	26	27	28	29	30
<u>THIS WEEK:</u> <u>WINTER</u> <u>BREAK</u>		WINTER	BREAK!			

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January

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
DEC 31	JAN 1	2	3	4	5	6
WEEK 14 <u>THIS WEEK: NOTE SCHEDULE CHANGE; FOOD BASICS QUIZ 3; FOOD MANAGEMENT PROJECT PRESENTATIONS</u>	NO CLASSES DUE TO NEW YEAR'S DAY HOLIDAY – ALL MONDAY CLASSES MOVED TO JANUARY 4	A) 4:30PM – PASTA – CHEF ANTHONY HALEY	B) 6:00PM – FOOD MANAGEMENT 5– JAMES DEMOTSES	C) 4:30PM – PLATED DESSERTS – CHEF MARIE PERFETTI		
7	8	9	10	11	12	13
WEEK 15 <u>THIS WEEK: BAKING QUIZ 3</u>	C) 4:30PM – COMMERCIAL BAKING – CHEF MARIE PERFETTI	A) 4:30PM – GAME – CHEF ANTHONY HALEY	B) 6:00PM – RECIPE WRITING – CAMILA CHAPARRO			
14	15	16	17	18	19	20
WEEK 16 <u>THIS WEEK: MIDTERM/FINAL PRACTICUM & WRITTEN EXAM</u>	C) 4:30PM – SAUCES/REVIEW – CHEF ANTHONY HALEY	A) 4:30PM – PRACTICUM – CHEFS ANTHONY & MARIE				B) 9:00AM – MID-TERM /FINAL WRITTEN EXAM CPP PORTFOLIO DUE
21	22	23	24	25	26	27
						2024