

**CCP PCP 923 AM** CALENDAR SUBJECT TO CHANGE WITHOUT NOTICE  
 (NOTE: LETTER BEFORE CLASS TIME AND TITLE DESIGNATES KITCHEN)

# September

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

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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>
<b>OCT 1</b>  WEEK 3	<b>2</b> A) 8:30AM – EGGS – CHEF CHRIS DIAMOND  C) 8:30AM – ENRICHED BREADS – CHEF ELISE BAYARD	<b>3</b> A) 8:30AM – EGGS – CHEF MARK FARONE  C) 8:30AM – ENRICHED BREADS – CHEF SIMONE MONTALI  B) 6:00PM – FOOD SAFETY 2 – DANIEL CLARKE	<b>4</b>    B) 6:00PM – FOOD SAFETY 2 – DANIEL CLARKE	<b>5</b>	<b>6</b>	<b>7</b>
<b>8</b>  WEEK 4 <b><u>THIS WEEK:</u></b> <b><u>SERVSAFE® EXAM</u></b>	<b>9</b> A) 8:30AM – SOUFFLÉS – CHEF CHRIS DIAMOND  C) 8:30AM – CUSTARDS – CHEF ELISE BAYARD	<b>10</b> A) 8:30AM – SOUFFLÉS – CHEF MARK FARONE  C) 8:30AM – CUSTARDS – CHEF SIMONE MONTALI  B) 6:00PM – SERVSAFE® EXAM – DANIEL CLARKE	<b>11</b>    B) 6:00PM – SERVSAFE® EXAM – DANIEL CLARKE	<b>12</b>	<b>13</b>	<b>14</b>
<b>15</b>  WEEK 5 <b><u>THIS WEEK:</u></b> <b><u>FOOD BASICS QUIZ 1; UNIFORM REQ. SEMINAR</u></b>	<b>16</b> A) 8:30AM – STOCKS & SOUPS – CHEF CHRIS DIAMOND  C) 8:30AM – PÂTE À CHOUX – CHEF ELISE BAYARD	<b>17</b> A) 8:30AM – STOCKS & SOUPS – CHEF MARK FARONE  C) 8:30AM – PÂTE À CHOUX – CHEF SIMONE MONTALI  B) 6:00PM – BUTCHERING 1 – MARK FARONE	<b>18</b>    B) 6:00PM – BUTCHERING 1 – MARK FARONE	<b>19</b>	<b>20</b>	<b>21</b>
<b>22</b>  WEEK 6 <b><u>THIS WEEK:</u></b> <b><u>BAKING QUIZ 1; UNIFORM REQ. SEMINAR</u></b>	<b>23</b> A) 8:30AM – DRY HEAT – CHEF CHRIS DIAMOND  C) 8:30AM – PÂTE BRISÉE – CHEF ELISE BAYARD	<b>24</b> A) 8:30AM – DRY HEAT – CHEF MARK FARONE  C) 8:30AM – PÂTE BRISÉE – CHEF SIMONE MONTALI  B) 6:00PM – BUTCHERING 2 – MARK FARONE	<b>25</b>    B) 6:00PM – BUTCHERING 2 – MARK FARONE	<b>26</b>	<b>27</b>	<b>28</b>

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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>
<b>OCT 29</b>	<b>30</b>	<b>31</b>	<b>NOV 1</b>	<b>2</b>	<b>3</b>	<b>4</b>
WEEK 7 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>SEMINAR</u></b>	A) 8:30AM – MOIST HEAT – CHEF CHRIS DIAMOND  C) 8:30AM – PUFF PASTRY – CHEF ELISE BAYARD	A) 8:30AM – MOIST HEAT – CHEF MARK FARONE  C) 8:30AM – PUFF PASTRY – CHEF SIMONE MONTALI  B) 6:00PM – BUTCHERING 3 – MARK FARONE	B) 6:00PM – BUTCHERING 3 – MARK FARONE			
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
WEEK 8 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>SEMINAR</u></b>	A) 8:30AM – CHICKEN – CHEF CHRIS DIAMOND  C) 8:30AM – CROISSANT & DANISH – CHEF ELISE BAYARD	A) 8:30AM – CHICKEN – CHEF MARK FARONE  C) 8:30AM – CROISSANT & DANISH – CHEF SIMONE MONTALI  B) 6:00PM – PLATING – MARCOS SANCHEZ	B) 6:00PM – PLATING – MARCOS SANCHEZ			
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
WEEK 9 <b><u>THIS WEEK:</u></b> <b><u>FOOD BASICS</u></b> <b><u>QUIZ 2; 1<sup>ST</sup> QTR</u></b> <b><u>ENDS</u></b>	A) 8:30AM – PORK – CHEF CHRIS DIAMOND  C) 8:30AM – STRUDEL & PHYLLO – CHEF ELISE BAYARD	A) 8:30AM – PORK – CHEF MARK FARONE  C) 8:30AM – STRUDEL & PHYLLO – CHEF SIMONE MONTALI  B) 6:00PM – CHOCOLATE – LUCIA PATRICK	B) 6:00PM – CHOCOLATE – LUCIA PATRICK			
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
<b><u>THIS WEEK:</u></b> <b><u>THANKSGIVING</u></b> <b><u>BREAK: NO</u></b> <b><u>CLASSES</u></b>		<b>THANKSGIVING</b>	<b>BREAK !</b>			
					<b>2023</b>	

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# December

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>NOV 26</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>DEC 1</b>	<b>2</b>
WEEK 10 <u>BAKING QUIZ 2;</u> <u>1<sup>ST</sup> OTR GRADE</u> <u>REPORTS DUE</u>	A) 8:30AM – BEEF & VEAL – CHEF CHRIS DIAMOND  C) 8:30AM – MERINGUE – CHEF ELISE BAYARD	A) 8:30AM – BEEF & VEAL – CHEF MARK FARONE  C) 8:30AM – MERINGUE – CHEF SIMONE MONTALI  B) 6:00PM – FOOD MGMT 1 – JAMES DEMOTSES	B) 6:00PM – FOOD MGMT 1 – JAMES DEMOTSES			
<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>
WEEK 11	B) 8:30AM – LAMB – CHEF CHRIS DIAMOND  C) 8:30AM – CREAMED CAKES – CHEF ELISE BAYARD	A) 8:30AM – LAMB – CHEF MARK FARONE  C) 8:30AM – CREAMED CAKES – CHEF SIMONE MONTALI  B) 6:00PM – FOOD MGMT 2 – JAMES DEMOTSES	B) 6:00PM – FOOD MGMT 2 – JAMES DEMOTSES			
<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>
WEEK 12	A) 8:30AM – FISH – CHEF CHRIS DIAMOND  C) 8:30AM – FOAM CAKES – CHEF ELISE BAYARD	A) 8:30AM – FISH – CHEF MARK FARONE  C) 8:30AM – FOAM CAKES – CHEF SIMONE MONTALI  B) 6:00PM – FOOD MGMT 3 – JAMES DEMOTSES	B) 6:00PM – FOOD MGMT 3 – JAMES DEMOTSES			
<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>
WEEK 13	A) 8:30AM – SHELLFISH – CHEF CHRIS DIAMOND  C) 8:30AM – CHOCOLATE – CHEF ELISE BAYARD	A) 8:30AM – SHELLFISH – CHEF MARK FARONE  C) 8:30AM – CHOCOLATE – CHEF SIMONE MONTALI  B) 6:00PM – FOOD MGMT 4 – JAMES DEMOTSES	B) 6:00PM – FOOD MGMT 4 – JAMES DEMOTSES			
<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>		
<u>NO CLASSES</u>		<b>WINTER</b>	<b>BREAK!</b>			

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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>
<b>DEC 31</b>	<b>JAN 1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
WEEK 14 <b><u>THIS WEEK: NOTE SCHEDULE CHANGE</u></b> <b><u>BASICS QUIZ 3; FOOD MGMT PROJECT PRESENTATION</u></b>	<b>NO CLASSES DUE TO NEW YEAR'S DAY HOLIDAY – ALL MONDAY CLASSES MOVED TO WEDNESDAY JANUARY 3</b>	A) 8:30AM – PASTA – CHEF MARK FARONE  C) 8:30AM – PLATED DESSERTS – CHEF SIMONE MONTALI  B) 6:00PM – FOOD MGMT 5 – JAMES DEMOTSES	A) 8:30AM – PASTA – CHEF CHRIS DIAMOND  C) 8:30AM – PLATED DESSERTS – CHEF ELISE BAYARD  B) 6:00PM – FOOD MGMT 5 – JAMES DEMOTSES			
<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>
WEEK 15 <b><u>THIS WEEK: BAKING QUIZ 3</u></b>	A) 8:30AM – GAME – CHEF CHRIS DIAMOND  C) 8:30AM – COMMERCIAL BAKING – CHEF ELISE BAYARD	A) 8:30AM – GAME – CHEF MARK FARONE  C) 8:30AM – COMMERCIAL BAKING – CHEF SIMONE MONTALI  B) 6:00PM – RECIPE WRITING – CAMILA C.	B) 6:00PM – RECIPE WRITING – CAMILA C.			
<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
WEEK 16 <b><u>THIS WEEK: MIDTERM PRACTICUM, &amp; WRITTEN EXAM</u></b>	A) 8:30AM – REVIEW/SAUCES – CHEF CHRIS DIAMOND  C) 8:30AM – REVIEW/SAUCES – CHEF MARK FARONE	A) 8:30AM – MIDTERM PRACTICUM  C) 8:30AM – MIDTERM PRACTICUM				B) 9:00AM – MIDTERM/FINAL WRITTEN EXAM & CCP PORTFOLIO DUE
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>
WEEK 17 <b><u>THIS WEEK: PCP CONTINUES</u></b>	B) 8:30AM – PIEDMONT – CHEF SIMONE MONTALI	B) 8:30AM – LOMBARDY – CHEF STEVE NILL  B) 6:00PM – WINE 1 – JEN MURRAY	B) 6:00PM – WINE 1 – JEN MURRAY			

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# February

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>JAN 29</b>	<b>30</b>	<b>31</b>	<b>FEB 1</b>	<b>2</b>	<b>3</b>	<b>4</b>
WEEK 18 <u><b>THIS WEEK: 2<sup>ND</sup></b></u> <u><b>QTR ENDS</b></u>	B) 8:30AM – EMILIA ROMAGNA – CHEF SIMONE MONTALI	B) 8:30AM – VENETO – CHEF STEVE NILL  B) 6:00PM – WINE 2 – JEN MURRAY	B) 6:00PM – WINE 2 – JEN MURRAY			
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
WEEK 19	B) 8:30 – TUSCANY – CHEF SIMONE MONTALI	B) 8:30AM – LIGURIA – CHEF STEVE NILL  B) 6:00PM – WINE 3 – JEN MURRAY	B) 6:00PM – WINE 3 – JEN MURRAY			
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
WEEK 20 <u><b>THIS WEEK: ITALIAN QUIZ, A SIDE; UNIFORM REQ. FOR SEMINAR</b></u>	B) 8:30AM – LAZIO – CHEF SIMONE MONTALI	B) 8:30AM – CAMPANIA – CHEF STEVE NILL  B) 6:00PM – WINE 4 – JEN MURRAY	B) 6:00PM – WINE 4 – JEN MURRAY			
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
WEEK 21 <u><b>THIS WEEK: WINE EXAM; UNIFORM REQ. FOR SEMINAR</b></u>	B) 8:30AM – ABRUZZO – CHEF SIMONE MONTALI	B) 8:30AM – APULIA – CHEF STEVE NILL  B) 6:00PM – WINE 5 – JEN MURRAY	B) 6:00PM – WINE 5 – JEN MURRAY			

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**March**

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>FEB 26</b>	<b>27</b>	<b>28</b>	<b>MAR 1</b>	<b>2</b>	<b>3</b>	<b>4</b>
WEEK 22 <b><u>THIS WEEK:</u></b> <b><u>ITALIAN UNIT</u></b> <b><u>EXAM</u></b>	B) 8:30AM – SICILY – CHEF SIMONE MONTALI	B) 8:30AM – SARDINIA – CHEF STEVE NILL  B) 6:00PM – EVOO/BALSAMIC VIN – HANNAH MORROW	B) 6:00PM – EVOO/BALSAMIC VIN – HANNAH MORROW			
<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>
WEEK 23	B) 8:30AM – NORMAND/BRITTANY – CHEF SIMONE MONTALI	B) 8:30AM – CLASSICAL FRENCH 1 – CHEF TBD  C) 6:00PM – CHEESE – HANNAH MORROW	C) 6:00PM – CHEESE – HANNAH MORROW			
<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>
WEEK 24	B) 8:30AM – LOIRE VALLEY – CHEF SIMONE MONTALI	B) 8:30AM – CLASSICAL FRENCH 2 – CHEF TBD  C) 6:00PM – NUTRITION 1 – KAREN WICZYNSKI	C) 6:00PM – NUTRITION 1 – KAREN WICZYNSKI			
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
WEEK 25 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	B) 8:30AM – NOUVELLE AQUITAINE – CHEF SIMONE MONTALI	B) 8:30AM – CLASSICAL FRENCH 3 – CHEF TBD  C) 6:00PM – NUTRITION 2 – KAREN WICZYNSKI	C) 6:00PM – NUTRITION 2 – KAREN WICZYNSKI			
<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b>	<b>APR 1</b>
WEEK 26 <b><u>THIS WEEK: INT.</u></b> <b><u>FR. QUIZ:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	B) 8:30AM – OCCITANIE – CHEF SIMONE MONTALI	B) 8:30AM – HAUTE 1 – CHEF TBD  C) 6:00PM – NUTRITION 3 – KAREN WICZYNSKI	C) 6:00PM – NUTRITION 3 – KAREN WICZYNSKI			<b>2024</b>

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**April**

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>APR 2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>
WEEK 27 <b><u>THIS WEEK:</u></b> <b><u>PROVINCIAL</u></b> <b><u>QUIZ</u></b>	B) 8:30AM – PROVENÇE – CHEF SIMONE MONTALI	B) 8:30AM – HAUTE 2 – CHEF TBD  C) 6:00PM – CATERING – DENNIS TOURSE	C) 6:00PM – CATERING – DENNIS TOURSE			
<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>
WEEK 28 <b><u>THIS WEEK: 3<sup>RD</sup></u></b> <b><u>QTR ENDS</u></b>	B) 8:30AM – AUVERGNE – CHEF SIMONE MONTALI	B) 8:30AM – GARDE MANGER I – CHEF TBD  C) 6:00PM – PERSONAL CHEF – YVETTE TAYLOR	C) 6:00PM – PERSONAL CHEF – YVETTE TAYLOR			
<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>
WEEK 29 <b><u>THIS WEEK: 3<sup>RD</sup></u></b> <b><u>QTR GRADE</u></b> <b><u>REPORTS DUE;</u></b> <b><u>INT. FR. UNIT</u></b> <b><u>EXAM</u></b>	B) 8:30AM – BURGUNDY – CHEF SIMONE MONTALI	B) 8:30AM – GARDE MANGER II – CHEF TBD  C) 6:00PM – FOOD WRITING – RACHEL CALDWELL	C) 6:00PM – FOOD WRITING – RACHEL CALDWELL			
<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>
WEEK 30 <b><u>THIS WEEK:</u></b> <b><u>PROVINCIAL</u></b> <b><u>UNIT EXAM;</u></b> <b><u>SEMINAR</u></b> <b><u>OFFSITE AT</u></b> <b><u>CURIO SPICES,</u></b> <b><u>2265 MASS AVE</u></b>	B) 8:30AM – GRAND EST – CHEF SIMONE MONTALI	B) 8:30AM – NOUVELLE – CUISINE – CHEF TBD  R) 6:00PM – CULINARY SPICES – CLAIRE CHENEY				

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**May**

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>APR 30</b>	<b>MAY 1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
WEEK 31	B) 8:30AM – CHINA – CHEF TBD	B) 8:30AM – NEW ENGLAND – CHEF STEVE NILL  C) 6:00PM – MODERN CUISINE – MARCOS SANCHEZ	C) 6:00PM – MODERN CUISINE – MARCOS SANCHEZ			
<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>
WEEK 32 <u><b>THIS WEEK:</b></u> <u><b>UNIFORM REQ.</b></u> <u><b>FOR SEMINAR</b></u>	B) 8:30AM – JAPAN – CHEF TBD	B) 8:30AM – SOUTH – CHEF STEVE NILL  C) 6:00PM – PLANT-BASED CUISINE – ADRIENE WORTHINGTON	C) 6:00PM – PLANT-BASED CUISINE – ADRIENE WORTHINGTON			
<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>
WEEK 33 <u><b>THIS WEEK:</b></u> <u><b>UNIFORM REQ.</b></u> <u><b>FOR SEMINAR</b></u>	B) 8:30AM – INDIA – CHEF TBD	B) 8:30AM – LOUISIANA – CHEF STEVE NILL  B) 6:00PM – FOOD PHOTOGRAPHY – TBD	B) 6:00PM – FOOD PHOTOGRAPHY – TBD			
<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>
WEEK 34 <u><b>THIS WEEK:</b></u> <u><b>UNIFORM REQ.</b></u> <u><b>FOR SEMINAR</b></u>	B) 8:30AM – SOUTHEAST ASIA – CHEF TBD	B) 8:30AM – CENTRAL US – CHEF STEVE NILL  C) 6:00PM – SUSTAINABLE KITCHEN – KAREN WICZYNSKI	C) 6:00PM – SUSTAINABLE KITCHEN – KAREN WICZYNSKI			

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**June**

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
<b>MAY 28</b>	<b>29</b>	<b>30</b>	<b>31</b>	<b>JUN 1</b>	<b>2</b>	<b>3</b>
WEEK 35 <u><b>THIS WEEK: ASIA QUIZ</b></u>	B) 8:30AM – FUSION I – CHEF TBD	B) 8:30AM – SOUTHWEST US – CHEF STEVE NILL  C) 6:00PM – FOOD TRUCKS – EDITH MURNANE	C) 6:00PM – FOOD TRUCKS – EDITH MURNANE			
<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
WEEK 36 <u><b>THIS WEEK: AMERICAN QUIZ; UNIFORM REQ. FOR SEMINAR</b></u>	B) 8:30AM – FUSION II/REVIEW – CHEF TBD	B) 8:30AM – WEST COAST – CHEF STEVE NILL  C) 6:00PM – PICKLING & PRESERVING – ALEX LEWIN	C) 6:00PM – PICKLING & PRESERVING – ALEX LEWIN			
<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>
WEEK 37 <u><b>THIS WEEK: ALL PRACTICUMS, WRITTEN EXAM, PORTFOLIO DUE</b></u>	B) 8:30AM – FINAL PRACTICUM	B) 8:30AM – CREATIVE PRACTICUM  <u>NO SEMINAR EXAM WEEK</u>	<u>NO SEMINAR EXAM WEEK</u>			<u><b>9:00AM - FINAL WRITTEN EXAM!!</b></u>  <u><b>PORTFOLIO DUE!!</b></u>
<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>
<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b> GRADUATION!	<b>30</b>	<b>1 JUL 1</b>

**2024**