

**CPP/PPP 123 CALENDAR SUBJECT TO CHANGE WITHOUT NOTICE**  
 (NOTE: LETTER BEFORE CLASS TIME AND TITLE DESIGNATE KITCHEN)

**January**

<i>Sun</i>	<i>Mon</i>	<i>Tue</i>	<i>Wed</i>	<i>Thu</i>	<i>Fri</i>	<i>Sat</i>
JAN 1	2	3	4	5	6	7
8	9	10	11	11 B) ORIENTATION	13	14
15	16	17	18	19	20	21
WEEK 1 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – SCONES, MUFFINS, QUICK BREADS – CHEF MEG	E) 8:30AM – BASIC BREADS – CHEF JODY  E) 6:00PM – PIPING 1 – CHEF SHARON	E) 6:00PM – PIPING 1 – CHEF SHARON			
22	23	24	25	26	27	28
WEEK 2	E) 8:30AM – LEAN BREADS – CHEF MEG	E) 8:30AM – ENRICHED BREADS – CHEF JODY  C) 6:00PM – FOOD SAFETY 1 – DANIEL CLARKE	C) 6:00PM – FOOD SAFETY 1 – DANIEL CLARKE			

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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>
JAN 29	30	31	FEB 1	2	3	4
WEEK 3 <b><u>THIS WEEK:</u></b> <b><u>QUIZ 1, DAY 1</u></b>	E) 8:30AM – CUSTARDS & FILLINGS – CHEF MEG	E) 8:30AM – PÂTE À CHOUX – CHEF JODY  C) 6:00PM – FOOD SAFETY 2 – DANIEL CLARKE	C) 6:00PM – FOOD SAFETY 2 – DANIEL CLARKE			
5	6	7	8	9	10	11
WEEK 4 <b><u>THIS WEEK:</u></b> <b><u>SERVSAFE®</u></b> <b><u>EXAM</u></b>	E) 8:30AM – CLASSIC DOUGHS – CHEF MEG	E) 8:30AM – COMMERCIAL BAKING – CHEF JODY  C) 6:00PM – SERVSAFE® EXAM – DANIEL CLARKE	C) 6:00PM – SERVSAFE® EXAM – DANIEL CLARKE			
12	13	14	15	16	17	18
WEEK 5 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – FROZEN DESSERTS – CHEF MEG	E) 8:30AM – DESSERT SAUCES – CHEF JODY  A) 6:00PM – FRUITS, HERBS, SPICES 1 – SHARON DONOVAN	C) 6:00PM – FRUITS, HERBS, SPICES 1 – SHARON DONOVAN			
19	20	21	22	23	24	25
WEEK 6 <b><u>THIS WEEK:</u></b> <b><u>QUIZ 2, DAY 1;</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – PETIT FOUR SEC – CHEF MEG	E) 8:30AM – PETIT FOUR DEMI SEC – CHEF JODY  C) 6:00PM – FRUITS, HERBS, SPICES 2 – SHARON DONOVAN	E) 6:00PM – FRUITS, HERBS, SPICES 2 – SHARON DONOVAN			

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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 7 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – JAMS & JELLIES – CHEF MEG	E) 8:30AM – CHEESECAKES – CHEF JODY  C) 6:00PM – PIPING 2 – SHARON DONOVAN	E) 6:00PM – PIPING 2 – SHARON DONOVAN			
<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>UNIFORMS REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – BUTTER CAKES – CHEF MEG	E) 8:30AM – CAKE DECO – CHEF JODY  E) 6:00PM – DESSERT PLATING – CHEF JODY	A) 6:00PM – DESSERT PLATING – CHEF JODY			
<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>QUIZ 3, DAY 1:</u></b> <b><u>1ST OTR GRADE</u></b> <b><u>REPORTS DUE</u></b>	E) 8:30AM – SPONGE CAKES – CHEF MEG	E) 8:30AM – MERINGUE – CHEF JODY  B) 6:00PM – RECIPE WRITING – CAMILA CHAPARRO	B) 6:00PM – RECIPE WRITING – CAMILA CHAPARRO			
<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>
WEEK 10	E) 8:30AM – MOUSSES & BAV I – CHEF MEG	E) 8:30AM – MOUSSES & BAV II – CHEF JODY  B) 6:00PM – FOOD MANAGEMENT 1 – JIM DEMOTSES	B) 6:00PM – FOOD MANAGEMENT 1 – JIM DEMOTSES			

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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>
MAR 26	27	28	29	30	31	APR 1
WEEK 11	E) 8:30AM – ENTREMETS I – CHEF MEG	E) 8:30AM – ENTREMETS II – CHEF JODY  B) 6:00PM – FOOD MANAGEMENT 2 – JIM DEMOTSES	B) 6:00PM – FOOD MANAGEMENT 2 – JIM DEMOTSES			
2	3	4	5	6	7	8
WEEK 12 <u><b>THIS WEEK:</b></u> <u><b>QUIZ 4, DAY 1</b></u>	E) 8:30AM – VIENNOISERIE I – CHEF MEG	E) 8:30AM – VIENNOISERIE II – CHEF JODY  B) 6:00PM – FOOD MANAGEMENT 3 – JIM DEMOTSES	B) 6:00PM – FOOD MANAGEMENT 3 – JIM DEMOTSES			
9	10	11	12	13	14	15
WEEK 13	E) 8:30AM – VIENNOISERIE III – CHEF MEG	E) 8:30AM – VIENNOISERIE IV – CHEF JODY  B) 6:00PM – FOOD MANAGEMENT 4 – JIM DEMOTSES	B) 6:00PM – FOOD MANAGEMENT 4 – JIM DEMOTSES			
16	17	18	19	20	21	22
WEEK 14 <u><b>THIS WEEK:</b></u> <u><b>SEMINAR</b></u> <u><b>PROJECT DUE</b></u>	E) 8:30AM – PETIT FOUR FRAIS – CHEF MEG	E) 8:30AM – CHOCOLATE – CHEF JODY  B) 6:00PM – FOOD MANAGEMENT 5 – JIM DEMOTSES	B) 6:00PM – FOOD MANAGEMENT 5 – JIM DEMOTSES			

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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>
APR 23  WEEK 15 <u><b>THIS WEEK:</b></u> <u><b>QUIZ 5, DAY 2:</b></u> <u><b>UNIFORM REQ.</b></u> <u><b>FOR SEMINAR</b></u>	24  E) 8:30AM – EURO CLASSICS I – CHEF MEG	25  E) 8:30AM – EURO CLASSICS II – CHEF JODY  B) 6:00PM – CHOCOLATE – LUCIA PATRICK	26  B) 6:00PM – CHOCOLATE – LUCIA PATRICK	27	28	29
30  WEEK 16 <u><b>THIS WEEK:</b></u> <u><b>MIDTERM PRACTICUM &amp; WRITTEN EXAM</b></u>	1  E) 8:30AM – REVIEW CHEF MEG	2  E) 8:30AM – MIDTERM PRACTICUM  <u><b>NO SEMINAR EXAM WEEK</b></u>	3  <u><b>NO SEMINAR EXAM WEEK</b></u>	4	5	6  9:00 AM – WRITTEN MID-TERM EXAM – PORTFOLIO DUE
7  WEEK 17 <u><b>PPP CONTINUES</b></u>	8  E) 8:30AM – SOUPS & SALADS – CHEF MARK	9  E) 8:30AM – EGGS – CHEF MARK  B) 6:00PM – EVOO – HANNAH MORROW	10  B) 6:00PM – EVOO – HANNAH MORROW	11	12	13
14  WEEK 18	15  E) 8:30AM – VEGETABLES & GRAINS – CHEF MARK	16  E) 8:30AM – PASTA – CHEF MARK  B) 6:00PM – CHEESE – HANNAH MORROW	17  B) 6:00PM – CHEESE – HANNAH MURROW	18	19	20

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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 21</b>	<b>22</b>	<b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>
WEEK 19 <b><u>THIS WEEK:</u></b> <b><u>QUIZ 6, DAY 1:</u></b> <b><u>2<sup>ND</sup> OTR GRADE</u></b> <b><u>REPORTS DUE</u></b>	E) 8:30AM – DRY HEAT COOKERY I – CHEF MARK	E) 8:30AM – DRY HEAT COOKERY II – CHEF MARK  B) 6:00PM – WINE 1 – JEN MURRAY	B) 6:00PM – WINE 1 – JEN MURRAY			
<b>28</b>	<b>29</b>	<b>30</b>	<b>31</b>	<b>JUN 1</b>	<b>2</b>	<b>3</b>
WEEK 20:	E) 8:30AM – ARTISAN BREADS I – CHEF JODY	E) 8:30AM – ARTISAN BREADS II – CHEF JODY  B) 6:00PM – WINE 2 – JEN MURRAY	B) 6:00PM – WINE 2 JEN MURRAY			
<b>4</b>	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b>	<b>9</b>	<b>10</b>
WEEK 21 <b><u>THIS WEEK:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – MOIST HEAT COOKERY I – CHEF MARK	E) 8:30AM – MOIST HEAT COOKERY II – CHEF MARK  C) 6:00PM – WINE 3 JEN MURRAY	C) 6:00PM – WINE 3 JEN MURRAY			
<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>
WEEK 22 <b><u>THIS WEEK:</u></b> <b><u>QUIZ 7, DAY 1:</u></b> <b><u>UNIFORM REQ.</u></b> <b><u>FOR SEMINAR</u></b>	E) 8:30AM – SAVORY BAKING I – CHEF JODY	E) 8:30AM – SAVORY BREADS II – CHEF JODY  B) 6:00PM – WINE 4 JEN MURRAY	B) 6:00PM – WINE 4 JEN MURRAY			
<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b>	<b>23</b>	<b>24</b>
<b><u>PPP RESUMES</u></b> <b><u>SEPTEMBER 11,</u></b> <b><u>2023</u></b>						

**2023**