

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	4- Pro-Skills	5	6-Pro-Skills	7	8
10-Basic Pastry	11- Pro-Skills	12-Basic Pastry	13- Pro-Skills Restaurant	14	15
17-Basic Pastry	18- Pro-Skills	19-Basic Pastry	20- Pro-Skills Final	21	22
24-Basic Pastry	25-	26- Basic Pastry	27	28	29
31- Pro-Skills Track – B (1)					

February

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1-Fabrication (1)	2- Pro-Skills (2)	3- Fabrication (2)	4	5

7-Pro-Skills (3) Yeast Breads (1)	8-Fabrication (3) -	9-Pro-Skills (4) Yeast Breads (2)	10-Fabrication (4)	11	12
14	15- Fabrication (5)	16-	17- Fabrication (6)	18	19
21	22- Fabrication (7)	23- Pro-Skills (5) -Yeast Breads (3)	24-Fabrication (8)	25-	26
28					

March

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2 Pro-Skills (6) Yeast Breads (4)	3	4	5
7-Pro-Skills (7) -Yeast Breads (5)	8	9-Pro-Skills (8) -Yeast Breads (6)	10	11	12
14-Pro-Skills (9) -Yeast Breads (7)	15-Fabrication (9)	16-Pro-Skills (10) -Yeast Breads (8)	17-Fabrication (10)	18	19
21-Pro-Skills (11) -Yeast Breads (9)	22-Fabrication (11)	23-Pro-Skills (12) -Yeast Breads (10)	24-Fabrication (12)	25	26

28-Pro-Skills (13)	29-Fabrication (13)	30-Pro-Skills (14)	31-Fabrication (14)		

April

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2
4-Pro-Skills (15) -Breakfast Baking (1)	5	6-Pro-Skills (16) -Breakfast Baking (2)	7	8	9
11-Pro-Skills (17) -Breakfast Baking (3)	12-Fabrication (15)	13-Pro-Skills (18) -Breakfast Baking (4)	14-Fabrication (16)	15	16
18-Pastry Dough (1) -Pro-Skills (18)	19-Fabrication(17)	20-Pastry Dough (2) -Pro-Skills (19)	21-Fabrication(18)	22	23
25-Pastry Dough (3) -Pro-Skills (19)	26-Fabrication(19)	27-Pastry Dough (4) -Pro-Skills (20)	28-Fabrication(20)	29	30

May

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2-Pro-Skills (23) -Pastry Dough (5)	3	4-Pro-Skills (24) -Pastry Dough (6)	5	6	7

9-	10-	11	12	13	14
-16 Pastry Program- Custard and Frozen Dessert/ Meringues (6weeks) Culinary Arts Program- Fabrication (10 weeks)	17- International Course-Track A (1)	-18	19- International Course-Track A (2)	20	21
-23	24- International Course-Track A (3)	-25	26- International Course-Track A (4)	27	28
30-	31- International Course-Track A (5)				

June

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1-Cakes (5)	2- International Course-Track A (6)	3	4
-6	7- International Course-Track A (7)	8-	9- International Course-Track A (8)	10	11

-13	14	-15	16	17	18
-20	21-International Course-Track A(9)	-22	23-International Course-Track A (10)	24	25
-27	28- International Course-Track A(11)	-29	30- International Course-Track A (12)		

July

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2
4	5	6	7	8	9
-11 Cakes/Cake Decorating at Glendale ARC (8 weeks)	-12	-13	14- International Course-Track A (14)	15	16

-18	19- International Course-Track A (15)	-20	21- International Course-Track A (16)	22	23
25	26- International Course-Track A (17)	27	28- International Course-Track A (18)	29	30

August

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1-Laminated Dough (1)	2- International Course-Track A(19)	3-Laminated Dough(2)	4- International Course-Track A(20)	5	6
8-Laminated Dough(3)	9- International Course-Track A(21)	10-Laminated Dough(4)	11- International Course-Track A(22)	12	13
15-Laminated Dough(5)	16- International Course-Track A (23)	17-Laminated Dough(6)	18- International Course-Track A (24)	19	20
22-Pate a Choux and Pastry Cream (1)	23	24-Pate a Choux and Pastry Cream(2)	25	26	27

29-Pate a Choux and Pastry Cream(3)	30-Garde Manger Course Track A (1)	31-Pate a Choux and Pastry Cream(4)			
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September

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1-Garde Manger Course-Track A(2)	2	3
5	6-Garde Manger Course-Track A(3)	7-Pate a Choux and Pastry Cream(5)	8-Garde Manger Course-Track A(4)	9	10
12-Pate a Choux and Pastry Cream(6)	13-Garde Manger Course-Track A(5)	14	15-Garde Manger Course-Track A(6)	16	17
19-	20-Garde Manger Course-Track A(7)	21-	22-Garde Manger Course-Track A(8)	23	24
26-Custard and Frozen Dessert (1)	27-Garde Manger Course-Track A(9)	28-Custard and Frozen Dessert(2)	29-Garde Manger Course-Track A(10)	30	

October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1
3-Custard and Frozen Dessert(3)	4-Garde Manger Course-Track A(11)	5-Custard and Frozen Dessert(4)	6-Garde Manger Course-Track A(12)	7	8

10-Custard and Frozen Dessert(5)	11-Garde Manger Course-Track A(13)	12-Custard and Frozen Dessert(6)	13-Garde Manger Course-Track A(14)	14	15
17-Meringues (1)	18-Garde Manger Course-Track A(15)	19-Meringues (2)	20-Garde Manger Course-Track A(16)	21	22
24-Meringues(3)	25	26-Meringues(4)	27	28	29
31-					

November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1-American Regional Course(1)	2-Meringues(5)	3-American Regional Course(2)	4	5
7-Meringues(6)	8-American Regional Course(3)	9	10-American Regional Course(4)	11	12
14-	15-American Regional Course(5)	16-	17-American Regional Course(6)	18	19
21	22	23	24	25	26
28-Chocolate and Candy(1)	29-American Regional Course(7)	30-Chocolate and Candy(2)			

December

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1- American Regional Course(8)	2	3
5-Chocolate and	6	7-Chocolate and	8	9	10

Candy (3)		Candy (4)			
12-Chocolate and Candy (5)	13	14-Chocolate and Candy (6)	15	16	17
19-Plated Desserts and Menu Design(1)	20	21-Plated Desserts and Menu Design(2)	22	23	24
26	27	28	29	30	31

January (2012)

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
2-Plated Desserts and Menu Design(3)	3	4-Plated Desserts and Menu Design(4)	5	6	7
9-Plated Desserts and Menu Design(5)	10	11-Plated Desserts and Menu Design(6)	12	13	14
16	17	18	19	20	21
23	24	25	26	27	28
30	31				