

# PLANTLAB

2018 COURSE CALENDAR - ONSITE COURSES

	DATE	TIME	LOS ANGELES	NEW YORK CITY	BARCELONA	MILAN	CHICAGO	
SESSION I	JAN 2 - JAN 26	8am - 2pm	L1 RAW		L1 RAW			
		3pm - 9pm	FERM+CHEESE (Jan 2 - Jan 12)					
SESSION II	JAN 29 - FEB 23	8am - 2pm	L2 RAW	L1 RAW	L2 RAW			
		3pm - 9pm	L1 RAW					
SESSION III	FEB 26 - MAR 23	8am - 2pm	L1 RAW	L2 RAW	L3 RAW			
		3pm - 9pm	L2 RAW	L1 COOKING				
SESSION IV	MAR 26 - APR 20	8am - 2pm	L2 RAW					
		3pm - 9pm	FERM+CHEESE (Mar 26 - Apr 6)	BAKED				
			ESSENTIALS (Apr 9 - Apr 13)					
RAW DESSERTS (Apr 16 - Apr 20)								
SESSION V	APR 23 - MAY 18	8am - 2pm	L3 RAW	L1 PASTRY		L1 RAW		
		3pm - 9pm	L1 RAW	L1 COOKING				
SESSION VI	MAY 21 - JUN 15	8am - 2pm	L1 RAW	L2 PASTRY		L2 RAW		
		3pm - 9pm	L2 RAW	L1 RAW				
SESSION VII	JUN 18 - JUL 13	8am - 2pm	L2 RAW	L3 PASTRY		L3 RAW		
		3pm - 9pm	FERM+CHEESE (Jun 18 - Jun 29)	L2 RAW				
			CHOCOLATE (Jul 2 - Jul 6)					
RAW DESSERTS (Jul 9 - Jul 13)								
SESSION VIII	JUL 16 - AUG 10	8am - 2pm	L3 RAW	FERM+CHEESE (Jul 16 - Jul 27)				
				CHOCOLATE (July 30 - Aug 3)				
		RAW DESSERTS (Aug 6 - Aug 10)						
3pm - 9pm	L1 RAW	L1 COOKING						
	SESSION IX	AUG 13 - SEP 7	8am - 2pm	L1 RAW	BAKED	L1 RAW		ESSENTIALS (Aug 13 - Aug 17)
							FERM + CHEESE (Aug 20 - Aug 31)	
3pm - 9pm			L2 RAW		L1 COOKING	FERM+CHEESE (Aug 13 - Aug 24)		
						CHOCOLATE (Aug 27 - Aug 31)		
		RAW DESSERTS (Sept 3 - Sept 7)						
SESSION X	SEP 10 - OCT 5	8am - 2pm	L3 RAW	L1 PASTRY	L2 RAW		L1 COOKING	
		3pm - 9pm	L1 RAW	L2 COOKING				
SESSION XI	OCT 8 - NOV 2	8am - 2pm	L1 RAW	L2 PASTRY	L3 RAW		L2 COOKING	
		3pm - 9pm	L2 RAW	L3 COOKING				
SESSION XII	NOV 5 - NOV 30	8am - 2pm	L2 RAW	L3 PASTRY	L1 RAW			
		3pm - 9pm	L3 RAW	L1 COOKING				
SESSION XIII	DEC 3 - DEC 28	8am - 2pm	CHOCOLATE (Dec 3 - Dec 7)	L2 COOKING				
			RAW DESSERTS (Dec 10 - Dec 14)					
			ESSENTIALS (Dec 17 - Dec 21)					
		3pm - 9pm	FERM+CHEESE (Dec 3 - Dec 14)		ESSENTIALS (Dec 3 - Dec 7)			
					CHOCOLATE (Dec 10 - Dec 14)			
CHOCOLATE (Dec 17 - Dec 21)	RAW DESSERTS (Dec 17 - Dec 21)							

CODE	COURSE DESCRIPTION	COURSE LENGTH	CODE	COURSE DESCRIPTION	COURSE LENGTH
L1 RAW	LEVEL 1: FUNDAMENTALS OF RAW CUISINE	4 weeks	BAKED	BAKING	4 weeks
L2 RAW	LEVEL 2: ADVANCED RAW CUISINE	4 weeks	FERM+CHEESE	FERMENTATION + CHEESE	2 weeks
L3 RAW	LEVEL 3: PROFESSIONAL RAW CUISINE	4 weeks	CHOCOLATE	CHOCOLATE	1 week
L1 COOKING	LEVEL 1: FUNDAMENTALS OF COOKING	4 weeks	RAW DESSERTS	RAW DESSERTS	1 week
L2 COOKING	LEVEL 2: ADVANCED COOKING	4 weeks	WORKSHOPS	WORKSHOP SERIES	1 week
L3 COOKING	LEVEL 3: PROFESSIONAL COOKING	4 weeks	ESSENTIALS	ESSENTIALS OF RAW	1 week
L1 PASTRY	LEVEL 1: PASTRY + DESSERT	4 weeks			
L2 PASTRY	LEVEL 2: PASTRY + DESSERT	4 weeks			
L3 PASTRY	LEVEL 3: PASTRY + DESSERT	4 weeks			

## INSTRUCTOR-SUPPORTED ONLINE PROGRAM START DATES

APRIL 23 - MAY 21 - JUNE 18 - JULY 16 - AUGUST 13 - SEPTEMBER 10 - OCTOBER 8 - NOVEMBER 5 - DECEMBER 3