

PLANTLAB

2019 COURSE CALENDAR - ONSITE COURSES

	DATE	TIME	LOS ANGELES	NEW YORK CITY	BARCELONA	UBUD, BALI - POPUP
SESSION I	JAN 7 - FEB 1	8am - 2pm	L1 RAW	L3 COOKING	L1 RAW	
		3pm - 9pm	CHOCOLATE (Jan 7 - Jan 11) FERM + CHEESE (Jan 14 - Jan 25) RAW DESSERTS (Jan 28 - Feb 1)	L1 PASTRY		
SESSION II	FEB 4 - MAR 1	8am - 2pm	L1 RAW	BAKING	L2 RAW	
		3pm - 9pm	ESSENTIALS (Feb 4 - Feb 8) CHOCOLATE (Feb 11 - Feb 15) FERM + CHEESE (Feb 18 - Mar 1)	L2 PASTRY		
SESSION III	MAR 4 - MAR 29	8am - 2pm	L2 RAW	L1 COOKING	L3 RAW	L1 RAW
		3pm - 9pm	L1 RAW	L3 PASTRY		RAW DESSERTS (Mar 4 - Mar 8) FERM + CHEESE (Mar 11 - Mar 22) ESSENTIALS (Mar 25 - Mar 29)
SESSION IV	APR 1 - APR 26	8am - 2pm	L3 RAW	L2 COOKING	L1 COOKING	L2 RAW
		3pm - 9pm	CULINARY NUTRITION	BAKING	L1 RAW	RAW DESSERTS (Apr 1 - Apr 5) FERM + CHEESE (Apr 8 - Apr 19) ESSENTIALS (Apr 22 - Apr 26)
SESSION V	APR 29 - MAY 24	8am - 2pm	-	L1 RAW	L2 COOKING	
		3pm - 9pm	L1 RAW	L1 COOKING	L2 RAW	
SESSION VI	MAY 27 - JUN 21	8am - 2pm	L1 RAW	L2 RAW	L3 COOKING	
		3pm - 9pm	L2 RAW	BAKING	L3 RAW	
SESSION VII	JUN 24 - JUL 19	8am - 2pm	L1 RAW	L3 RAW	L1 PASTRY	
		3pm - 9pm	L3 RAW	L1 COOKING	L1 RAW	
SESSION VIII	JUL 22 - AUG 16	8am - 2pm	L2 RAW	L1 PASTRY	L2 PASTRY	
		3pm - 9pm	-	L2 COOKING	L2 RAW	
SESSION IX	AUG 19 - SEP 13	8am - 2pm	L3 RAW	L2 PASTRY	L3 PASTRY	
		3pm - 9pm	L1 RAW	L3 COOKING	L3 RAW	
SESSION X	SEP 16 - OCT 11	8am - 2pm	L2 RAW	L1 COOKING	L1 COOKING	
		3pm - 9pm	L1 RAW	L3 PASTRY	BAKING	
SESSION XI	OCT 14 - NOV 8	8am - 2pm	CULINARY NUTRITION	L2 COOKING	L2 COOKING	
		3pm - 9pm	L2 RAW	BAKING	-	
SESSION XII	NOV 11 - DEC 6	8am - 2pm	-	L3 COOKING	L3 COOKING	L1 RAW
		3pm - 9pm	L3 RAW	-	L1 RAW	
SESSION XIII	DEC 9 - DEC 20	8am - 2pm	-	-	-	L2 RAW (Dec 9 - Jan 3, 2020)
		3pm - 9pm	-	-		

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 COURSE START DATES

JANUARY 7 - FEBRUARY 4 - MARCH 4 - APRIL 1 - APRIL 29 - MAY 27 - JUNE 24 - JULY 22 - AUGUST 19 - SEPTEMBER 16 - OCTOBER 14 - NOVEMBER 11 - DECEMBER 9

EDUCATE EAT EVOLVE