

Winter 2023

CULINARYLAB

COOKING SCHOOL

ACCELERATED CULINARY CERTIFICATE PROGRAM

Cohort:

AC3 // Winter 2023

Location:

Santa Ana

Kitchen Session:

Wednesdays & Thursdays

7:00 AM - 2:30 PM

(Students arrive 15 minutes early)

Start:

1/4/2023

Orientation:

12/19/2022

Holidays:

1/16: Martin Luther King Jr Day

2/20: Presidents Day

LEVEL 1: PLANT

kitchen fundamentals | safety & sanitation | culinary vocabulary professional etiquette | foundational skills

Wk 1: Vegetables

Wk 2: Salads & Soups

Wk 3: Grains, Tubers, Legumes

LEVEL 2: ANIMAL

tough vs tender cuts | fabrication basics | cooking techniques curing | sausage making

Wk 1: Two-Legged

Wk 2: Four-Legged

Wk 3: Land & Sea

LEVEL 3: PLATED

plate design & styles | presentation elements | fish fabrication intermediate techniques

Wk 1: Essentials

Wk 2: Elements

Wk 3: Advanced

LEVEL 4: MODERN

food trends | leading chefs | advanced plating | modern techniques plant-based cooking

Wk 1: Modern Chefs: Plant-Based

Wk 2: Modern Chefs: World's Best

Wk 3: **Exit Exam**

LEVEL 5: APPRENTICESHIP

professional skill-building | production cooking or baking | time management | industry operations

MOD 1: Career Paths

MOD 2: Interview Skills

MOD 3: Farm Field Trip

PROGRAM SNAPSHOT

9

Months

5

Levels

3

Apprenticeship Modules

500

Hour Apprenticeship
(paid)