

Spring 2023

CULINARYLAB

COOKING SCHOOL

PROFESSIONAL CULINARY DIPLOMA PROGRAM

Cohorts:

C29 & C30 // Spring 2023

Location:

Santa Ana

Kitchen Sessions:

C29: Wednesday & Thursday

C30: Monday & Tuesday

7:00 AM - 2:30 PM

(students arrive 15 minutes early)

Start:

C29: 3/29/2023

C30: 3/27/2023

Orientation:

3/17/2023

Holidays:

Monday - 5/29/23

Memorial Day

6/19/23 - 6/23/23

Summer Break

Tuesday - 7/4/2023

Independence Day

Monday - 9/4/23

Labor Day

LEVEL 1: SKILLS

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

Wk 1: Knife Cuts & Vegetable Cookery

Wk 2: Salads & Dressings

Wk 3: Soups, Stocks & Sauces

Wk 4: Grains & Legumes

Wk 5: Plant-Based Cooking

Wk 6: Review & Exit Exam

LEVEL 2: WHOLE ANIMAL

anatomy & cuts | fabrication | cooking techniques curing & pickling |
smoking | sausage making

Wk 1: Poultry

Wk 2: Pig

Wk 3: Lamb + Beef

Wk 4: Finfish

Wk 5: Shellfish

Wk 6: Review & Exit Exam

LEVEL 3: MODERN TECHNIQUES

culinary artistry | modern chefs | contemporary plating portfolio
development | advanced technique

Wk 1: Plate Design

Wk 2: Advanced Plant-Based Cooking

Wk 3: Sauces 2.0

Wk 4: Modernist Techniques

Wk 5: Plating for the Camera

Wk 6: Review & Exit Exam



LEVEL 4: SPECIALTY

pastry for chefs | plated desserts | hors d'oeuvres food displays |
the big test | friends & family event

Wk 1: Pastry 1: Breads

Wk 2: Pastry 2: Fundamentals

Wk 3: Pastry 3: Plated

Wk 4: Final Exit Exam

Wk 5: Small Bites + Buffet Design

Wk 6: Final Presentation

LEVEL 5: APPRENTICESHIP

professional skill building | production cooking or baking | time
management | industry operations | food sourcing | leadership |
paid apprenticeship

Module 1: Culinary Career Paths

4 hours

Module 2: Interview Skills + Apprenticeship Orientation

4 hours

Module 3: Farm Field Trip

3 hours

Module 4: Vendor Relations Field Trip

2 hours

Module 5: Menu Development + Costing

4 hours

Module 6: Inventory + Purchasing

4 hours

Module 7: Team Building + Leadership

4 hours

PROGRAM SNAPSHOT

52

Weeks

5

Levels

7

Apprenticeship Modules

1,000

Hour Apprenticeship
(paid)



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