

# Living Light Culinary Institute

## 2017 Course Schedule

Course	Course Hours	January February	February March	March April May	April May	July August	September	September - December
Session #		17-1	17-2	17-3	14-4	17-6	17-8	17-9
FUNdamentals of Raw Living Foods™	8:30 am - 5:00pm	January 14	February 11	March 11	April 29	July 8	Sept. 2	Sept. 30
Sharpen Up Your Knife Skills™	9:00 am - 6:00pm	January 15	February 12	March 12	April 30	July 9	Sept. 3	Oct. 1
Essentials of Raw Culinary Arts™	8:00 am - 5:30pm	Jan. 16-20	Feb. 13-17	March 13-17	May 1-5	July 10-14	Sept. 4-8	Oct.2-6
Raw & Vegan Nutrition Level 1™	10:00 am - 6:00pm	Jan.21-22	Feb. 18-19	March 18-19 April 27-28	May 6-7	July 15-16	Sept. 9-10	Oct. 7-8 Nov. 18-19
Raw Culinary Arts Associate Chef & Instructor Training™	9:00 am - 6:00pm	Jan.23-Feb.3	Feb. 20-Mar.3	March 20-31	May 8-19	July 17-28	Sept. 11-22	Oct. 9-20
Food Styling™ (Runs concurrently with Associate Chef & Instructor Training)	9:00 am - 6:00pm	Jan.23-Feb.3	Feb. 20-Mar.3	March 20-31	May 8-19	July 17-28	Sept. 11-22	Oct. 9-20
Pastry Arts–Unbaked!™	10:00 am - 5:30pm	Feb.5-8	March 5-8	April 3-6	May 22-25	July 30-Aug.2	Sept. 24-27	Oct. 23-26
Ethnic Flavors in Recipe Development™	9:00 am - 6:00pm			April 10-14				Oct. 30-Nov. 3
RawFusion Spa Cuisine™	9:00 am - 6:00pm			April 17-21				Nov. 6-10
Raw Event Catering & Elegant Entertaining™	9:00 am - 6:00pm			April 23-27				Nov. 13-17
Raw & Vegan Nutrition Level 2™	9:00 am - 5:00pm			April 29-May 5				Nov. 20-27
Raw & Vegan Nutrition Level 3 : Educator Training™	9:00 am - 5:00pm			May 8-14				Nov. 29-Dec.5