

# Living Light Culinary Institute

## 2018 Course Schedule

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

REVISED: 7/19/2017 #B