



Living Light Culinary Institute

2019 Course Schedule

Course	Course Hours	February March	April May June	June	July August September	September October	October November
Session #		19-1	19-2	19-3	19-4	19-5	19-6
Fundamentals of Living Foods™	8:30 am - 5:00pm	Feb 2	April 6	June 1	July 6	Sept 14	Oct 19
Cutting-Edge Kitchen Skills	9:00 am - 6:00pm	Feb 3	April 7	June 2	July 7	Sept 15	Oct 20
Essentials of Raw Vegan Cuisine	8:00 am - 5:30pm	Feb 4-8	April 8-12	June 3-7	July 8-12	Sept 16-20	Oct 21-25
Vegan & Raw Nutrition Level 1™	9:00 am - 6:00pm	Feb 9-10	April 13-14 May 30-31	June 8-9	July 13-14 Aug 29-30	Sept 21-22	Oct 26-27
Intermediate Raw Vegan Cuisine & Recipe Development	9:00 am - 6:00pm	Feb 11-15	April 15-19	June 10-14	July 15-19	Sept 23-27	Oct 28-Nov 1
Mastery of Raw Vegan Cuisine & Presentation Skills	9:00 am - 6:00pm	Feb 18-22	April 22-26	June 17-21	July 22-26	Sept 30-Oct 4	Nov 4-8
Raw Vegan Artisan Desserts	9:00 am - 5:30pm	Feb 25-28	April 29-May 2	June 24-27	July 29-Aug 1	Oct 7-10	Nov 11-14
Cooked/Raw Fusion	9:00 am - 6:00pm	March 4-8	May 26-30		Aug 26-30		Nov 18-22
Ethnic Flavors in Recipe Development	9:00 am - 6:00pm		May 6-10		Aug 5-9		
Gourmet Spa Cuisine	9:00 am - 6:00pm		May 13-17		Aug 12-16		
Raw Vegan Elegant Entertaining & Events	9:00 am - 6:00pm		May 20-24		Aug 19-23		
Vegan & Raw Nutrition Level 2™	9:00 am - 5:00pm		June 1-7		Aug 31-Sept 6		
Vegan & Raw Nutrition Level 3™	9:00 am - 5:00pm		June 10-16		Sept 9-15		