

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
August 23	24	25 Advanced Culinary Techniques The Creative Art of Vegan Sushi - Christina Terrquez 7:00-9:00 pm Community Cooking - Rosa Vera 9:00 am-12:00 pm SH	26	27 Adding Variety into Your Cooking Beverages, Condiments & Pickles - Morna Neal 7:00-9:00 pm Culinary Program - Assistant Training - Rosa Vera 6:00-10:00 pm	28	29
30	31	September 1 Culinary Program - Orientation 7:00-9:00 pm	2	3 Culinary Program - Assistant Training 7:00-9:00 pm	4	5
6	7	8 Five Transformations Theory (Five Elements) Spring (Wood or Tree) 7:00-9:00 pm SH	9 Recipe Conversion & Demo 6:00-7:00 pm How Food Affects Your Health & Emotions - Austin 7:00-9:00 pm	10 The Versatile Bean Bean Basics 7:00-9:00 pm	11	12 Weekend Fundamentals Intensive - Cooking for Disease Prevention & Reversal with 9:00 am-4:00 pm
13 Weekend Fundamentals Intensive - Cooking for Disease Prevention & Reversal with 9:00 am-4:00 pm	14	15 Five Transformations Theory (Five Elements) Summer (Fire) 7:00-9:00 pm SH	16	17 The Versatile Bean Gourmet Bean Favorites 7:00-9:00 pm	18	19
20	21	22 Five Transformations Theory (Five Elements) Late Summer (Soil or Earth) 7:00-9:00 pm SH	23	24 The Versatile Bean International Bean Dishes 7:00-9:00 pm	25 Lecture by Warren Kramer Kicking the Sugar Habit 7:00-9:00 pm \$35	26 Weekend Seminar with Warren Kramer Kicking the Sugar Habit 8:00 am-9:00 pm
27 Weekend Seminar with Warren Kramer Kicking the Sugar Habit 8:00 am-7:00 pm	28	29 Five Transformations Theory (Five Elements) Autumn (Metal) 7:00-9:00 pm SH	30 Sensational Seafood Fish Basics 7:00-9:00 pm SH	October 1 The Versatile Bean The Joy of Soy: Tempeh, Tofu, Miso & Natto 7:00-9:00 pm	2	3