

Monday PC Intermediate Rijswijk

Date	Week	Time	Lesson	Theme	Information
31 August 2026	36	10:30 - 18:00	Introduction	The Big 5	Bring chef's attire & laptop! Workshop Basic techniques, Taste, Aroma + The Big 5
07 September 2026	37	10:30 - 18:00	Basic tech.	Potatoes & rice	
14 September 2026	38	10:30 - 18:00	Cooking lab	Potatoes & rice	
21 September 2026	39	10:30 - 18:00	Basic tech.	Vegetables & fruits	Deadline exam registration Week A
28 September 2026	40	10:30 - 18:00	Cooking lab	Vegetables & fruits	Coffee and network opportunity for Chef at work at school
05 October 2026	41	10:30 - 18:00		Practice	Lesson: Taste, composition and presenting + Practice for examen A
12 October 2026	42		EXAM	EXAM	Exam week A: see exam schedule + Excursion
19 October 2026	43	10:30 - 18:00	Basic tech.	From the sea	
26 October 2026	44	10:30 - 18:00	Cooking lab	From the sea	
02 November 2026	45	10:30 - 18:00	Guest speaker	Guest speaker	Guest teacher: How to cook to save the world + Basics of plating & composition
09 November 2026	46	10:30 - 18:00	Basic tech.	Game	Deadline exam registration week B
16 November 2026	47	10:30 - 18:00	Cooking lab	Game	
23 November 2026	48	10:30 - 19:00	Restaurant lesson	Practice	Restaurant lesson: Spoil your Chef at Work or family! + Practice for exam week B
30 November 2026	49		EXAM	EXAM	Exam week B: see exam schedule
07 December 2026	50		EXAM	EXAM	Exam week B: see exam schedule + Excursie
14 December 2026	51	10:30 - 18:00	Basic tech.	Herbs & spices	
21 December 2026	52				Winterbreak
28 December 2026	53				Winterbreak
04 January 2027	1	10:30 - 18:00	Cooking lab	Herbs & spices	Workshop practicing challenging techniques
11 January 2027	2		Cooking competition	Practice	Practice for exam week C
18 January 2027	3	10:30 - 18:00	Cooking competition	Black Box	Deadline exam registration week C
25 January 2027	4	10:30 - 18:00	Basic tech.	Meat	Bring chef's attire & laptop for new students! Workshop Basic techniques, Taste, Aroma + The Big 5
01 February 2027	5	10:30 - 18:00	Cooking lab	Meat	Assignment 80% plant-based and 20% meat
08 February 2027	6		EXAM	EXAM	Exam week C: see exam schedule
15 February 2027	7		EXAM	EXAM	Exam week C: see exam schedule
22 February 2027	8	10:30 - 18:00	Basic tech.	Flour, pasta & doughs	
01 March 2027	9	10:30 - 18:00	Cooking lab	Flour, pasta & doughs	
08 March 2027	10	10:30 - 18:00	Basic tech.	Fruit, nuts & seeds	Lesson: Taste & wine tasting

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15 March 2027	11	10:30 - 18:00	Basic tech.	Poultry	Deadline exam week D
22 March 2027	12	10:30 - 18:00	Cooking lab	Poultry	
01 April 2027	13	10:30 - 19:00	Restaurant lesson	Practice	*Attention: class on different day due to Easter. Restaurant lesson: Spoil your Chef at Work or family! (+for a good cause) + Practice for exam week D
05 April 2027	14		EXAM	EXAM	Exam week D: see exam schedule
12 April 2027	15		EXAM	EXAM	Exam week D: see exam schedule + Excursion
19 April 2027	16	10:30 - 18:00	Basic tech.	Vegetables & fruits	
26 April 2027	17				Self study week - finalise portfolio assignment and study for exams
03 May 2027	18	10:30 - 18:00	Basic tech.	Patisserie in hospitality	Deadline exam week E
10 May 2027	19	10:30 - 18:00	Guest speaker	Guest speaker	Guest teacher: Cook with AI + Composition and Plating
20 May 2027	20	10:30 - 18:00	Cooking lab	Patisserie in hospitality	*Attention: class on different day due to Pentecost. + Practice for exam week E
24 May 2027	21		EXAM	EXAM	Exam week E: see exam schedule
31 May 2027	22		EXAM	EXAM	Exam week E: see exam schedule + Excursie
07 June 2027	23	10:30 - 18:00	Basic tech.	Cooking Vegetarian	
14 June 2027	24	10:30 - 18:00	Cooking lab	Cooking Vegetarian	Lesson mushrooms and protein transition + Deadline exam week F
21 June 2027	25	10:30 - 18:00		Practice	Prepare for exams
28 June 2027	26	10:30 - 18:00		Practice	Prepare for exams / Summer kickoff
05 July 2027	27		EXAM	EXAM	Exam week F: see exam schedule
12 July 2027	28		EXAM	EXAM	Exam week F: see exam schedule