

Wednesday PC Intermediate Amsterdam

Date	Week	Time	Lesson	Theme	Information
02 September 2026	36	10:30 - 18:00	Introduction	The Big 5	Bring chef's attire & laptop! Workshop Basic techniques, Taste, Aroma + The Big 5
09 September 2026	37	10:30 - 18:00	Basic tech.	Potatoes & rice	
16 September 2026	38	10:30 - 18:00	Cooking lab	Potatoes & rice	
23 September 2026	39	10:30 - 18:00	Basic tech.	Vegetables & fruits	Deadline exam registration Week A
30 September 2026	40	10:30 - 18:00	Cooking lab	Vegetables & fruits	Coffee and network opportunity for Chef at work at school
07 October 2026	41	10:30 - 18:00		Practice	Lesson: Taste, composition and presenting + Practice for examen A
14 October 2026	42		EXAM	EXAM	Exam week A: see exam schedule + Excursion
21 October 2026	43	10:30 - 18:00	Basic tech.	From the sea	
28 October 2026	44	10:30 - 18:00	Cooking lab	From the sea	
04 November 2026	45	10:30 - 18:00	Guest speaker	Guest speaker	Guest teacher: How to cook to save the world + Basics of plating & composition
11 November 2026	46	10:30 - 18:00	Basic tech.	Game	Deadline exam registration week B
18 November 2026	47	10:30 - 18:00	Cooking lab	Game	
25 November 2026	48	10:30 - 19:00	Restaurant lesson	Practice	Restaurant lesson: Spoil your Chef at Work or family! + Practice for exam week B
02 December 2026	49		EXAM	EXAM	Exam week B: see exam schedule
09 December 2026	50		EXAM	EXAM	Exam week B: see exam schedule + Excursie
16 December 2026	51	10:30 - 18:00	Basic tech.	Herbs & spices	
23 December 2026	52		Pause		Winterbreak
30 December 2026	53		Pause		Winterbreak
06 January 2027	1	10:30 - 18:00	Cooking lab	Herbs & spices	Workshop practicing challenging techniques
13 January 2027	2		Cooking competition	Practice	Practice for exam week C
20 January 2027	3	10:30 - 18:00	Cooking competition	Black Box	Deadline exam registration week C
27 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
03 February 2027	5	10:30 - 18:00	Cooking lab	Meat	Assignment 80% plant-based and 20% meat
10 February 2027	6		EXAM	EXAM	Exam week C: see exam schedule
17 February 2027	7		EXAM	EXAM	Exam week C: see exam schedule
24 February 2027	8	10:30 - 18:00	Basic tech.	Flour, pasta & doughs	
03 March 2027	9	10:30 - 18:00	Cooking lab	Flour, pasta & doughs	
10 March 2027	10	10:30 - 18:00	Basic tech.	Fruit, nuts & seeds	Lesson: Taste & wine tasting

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