

Sample Schedule

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
Day	DAY 8	DAY 9	DAY 10	DAY 11	DAY 12		
Theme of the day	Culinary Metamorphosis <i>Transformative Techniques from Balinese Flavors to Artisanal Chocolate</i>	Mastering Chocolate Delights <i>Blending Creativity & Business Insights</i>	Empowered Gastronomy <i>Elevating Skills vs Ingredients & Conscious Practices</i>	Hands-On Culinary Lab <i>Students' Projects Day</i>	Raw Finale <i>Celebrating Students' Projects & Graduation</i>		
8.00h	YOGA	BREATHWORK	YOGA	YOGA	YOGA		
09.00h	BREAKFAST		BREAKFAST	BREAKFAST	BREAKFAST		
10.00h	Class Challenge Rawdical Monday's: <i>A rawpica-pica fiesta at Green School Bali</i> Topic VEGETABLESHEET SLICER	Topic FOOD COSTING Peanut Butter Cup Demo Candied Nut Butter Demo & Practice Learning Lunch Raw Nasi Campur	Your Inner Authority: Business Starts with Who You Are by Joanne Energy Refinement Mentor Topic: Ingredient-s highlight SEAWEED Demo & Practice Learning Lunch Kim Chi-Zo Wontons & Smoked Papaya Lox	PROJECT PREPARATION	PROJECT PREPARATION		
10.30h							
11.00h							
11.30h							
12.00h							
12.30h							
13.00h	LUNCH	LUNCH	LUNCH	LUNCH	PROJECT PRESENTATION + LUNCH		
13.30h							
14.00h	Demo Three-Seed Cheesecake	Topic INTRO TO TEMPERING II Demo & Practice Nut butter Cups	Hand in: Project Form Shopping List	PROJECT PREPARATION	GRADUATION CIRCLE		
14.30h							
15.00h	Demo & Practice "Prep" for the week Raw Nasi Campur	Demo & Practice "Prep" for the week Cumin Flatbread Thai Dye Wraps Kim-chorizo Quick Pickled Pear	FIELD TRIP Made Tea Bali Herbal Tea Farm Tea Making Workshop Balinese Afternoon Tea		PROJECT PREPARATION	SHARING & CERTIFICATION	
15.30h							
16.00h	Topic STONE GRINDER CHOCOLATE Demo & Practice Milk Chocolate	Project Preparation				Project Check-in	SHARING & CERTIFICATION
16.30h							
17.00h	Q&A Closing the day	Q&A Closing the day		Q&A Closing the day		Q&A Closing the day	
HOMEWORK	Fill out Project Form & Your Shopping List	Fill out Project Form & Your Shopping List		X		X	X

Sample Schedule

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY		
Day	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7		
Theme of the day	Raw Foundations II <i>Exploring Alternative Techniques</i>	Artful Transformation II <i>Mastering Sprouting, Infusions, and Dairy-Free Delights</i>	Raw Kitchen Essentials II <i>Elevating Raw Food through Innovative Techniques</i>	Beyond Food <i>Unlocking Adaptogens' Culinary Potential</i>	Myco-Creative Soirée <i>Fungi & Alchemy Projects</i>	Project Power-Up <i>Saturday Study Session</i>	Project Power-Up <i>Sunday Study Session</i>		
8.00h	X	BREATHWORK	YOGA	YOGA	YOGA	STUDENT'S HOMEWORK START TO WORK ON	STUDENT'S HOMEWORK START TO WORK ON		
09.00h	X		BREAKFAST	BREAKFAST	BREAKFAST				
10.00h	X	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	STUDENT'S HOMEWORK START TO WORK ON	STUDENT'S HOMEWORK START TO WORK ON		
10.30h	Welcome & Opening Circle	Topic SPROUTS Demo & Practice Mung beans sprouts Lentils sprouts	"Prep" for the week Shitake "Anchovies"	Topic The StrengthSeeds Game	Demo & Practice: Learning Pica-Pica Mushroom Calamari			Crafting the Next Generation of Raw Food Delights + WORK ON YOUR FIRST DRAFT	Crafting the Next Generation of Raw Food Delights + WORK ON YOUR FIRST DRAFT
11.00h		Intro to Raw Alchemy Level 2 The Alchemist's Pact Spiral of Whys	Demo & Practice FABULOUS FERMENTATION II Kimchi	Conscious Business in Action: Creating Healthy Gummies with Purpose by Shanti Allén & Jonas Freeman <small>Good Karma Don't Waste</small>	"Prep" for the week: MARMELADE & CHUTNEY I				
11.30h	Topic INFUSED OILS Fennel oil		Demo Chives powder Topic: SMOKING GUN Demo & Practice: Learning Lunch: Smoked Tomatoes Caesar Salad	Demo & Practice "Prep" for the week: Tomato sauce Veggie mince Herb infused oil	Topic ADVANCE PLATING Demo Gourmet Vegetable Powder II				
12.00h	Demo & Practice Learning Lunch: Mexican Thylayuda		Demo & Practice: Learning Lunch: Pumpkin Cannelloni	Demo & Practice: Learning Lunch: Pumpkin Cannelloni	Demo & Practice Cheese Boards				
12.30h	LUNCH		LUNCH	LUNCH	LUNCH				
13.00h	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH				
13.30h	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH				
14.00h	Topic INTRO TO HYGIENE ESSENTIALS Topic FABULOUS FERMENTATION II <i>Non-alcoholic drinks</i> Demo & Practice Kombucha Ginger bug Tepache	Topic NUTS ABOUT CHEESE II <i>Nut-free delights</i> Demo & Practice: SunflowerCheeddar Cheese Coconut Feta Labneh Cheese I	Demo & Practice: Nutfree Cheese Part II Demo: Labneh Cheese Part II	The Mush Ritual: Energy, Focus & Glow with Adaptogens & Medicinal Mushrooms by RUMBO (Carolina & Delfina)	Topic INTRO TO TEMPERING Demo & Practice Dipping The Chocolate Bombs Icecream dipping				
14.30h	TOPIC DAIRY-FREE DELIGHTS II Demo Nut free milk Demo & Practice: Nut Free Yogurt 2 ways								
15.00h	Topic DEHYDRATOR II <i>Plant-based flours</i> Demo & Practice "Prep" for the week "Pizza" base Dehydrated Cherry Tomatoes Savory Granola	Topic BUILDING-YOUR-OWN- FLAVORS Demo & Practice: Carrot Croutons Bread Flax Parmeggiano Black olives	Demo & Practice "Prep" for the week Pumpkin Pasta Dough Practice Cheezles Crackers	Demo & Practice Tepache Cheeze Cake Demo & Practice Citrus Glass Demo & Practice Chocolate Orange Cheeze Cake	The Plant Challenge Tarot Cards Fast Prototyping Session				
15.30h	Demo "Prep" for the week Coconut Butter	Topic DAIRY-FREE DELIGHTS III Demo & Practice: Vegan Butter	Topic PLANT BASED ICE CREAMS Demo Ice Cream Pops Demo & Prep for the week Fermented Cashew Cream Candied oats	Demo DarkChocolate Chocolate Bomb + Demo & Practice Chocolate Bomb					
16.30h	Topic STONE GRINDER Demo White Chocolate								
17.00h	Q&A Closing the day	Q&A Closing the day	Q&A Closing the day	Q&A Closing the day	Q&A Closing the day				