

# Sample Schedule

	<i>Sample Schedule</i>											
TIME	MONDAY 6th DAY 1	TUESDAY 7th DAY 2	WEDNESDAY 8th DAY 3	THURSDAY 9th DAY 4	FRIDAY 10th DAY 5	SATURDAY 11th DAY 6	SUNDAY 12th DAY 7					
Day												
<b>Day Themes</b>	<b>Cooked Foundations II</b> <i>Global Inspirations &amp; Foundational Flavour</i>	<b>The Art of the Amuse Bouche</b> <i>Creating Flavorful First Impressions</i>	<b>Innovative Small Plates</b> <i>Techniques for Bold Flavour Combinations</i>	<b>Elevating Breakfast</b> <i>Plant-Based Innovations for the Morning Table</i>	<b>Mastering Main Courses</b> <i>Plant-Based Classics Reimagined</i>	<b>Project Development</b> <i>Finding Your Unique Culinary Voice</i>	<b>Advanced Breakfast Techniques &amp; Desserts I</b>  <i>Balancing Sweet &amp; Savory</i>					
8.00h	x	<b>BREATHWORK</b>	<b>YOGA</b>	<b>YOGA</b>	<b>YOGA</b>	<b>STUDENT'S HOMEWORK START TO WORK ON</b>  <b>Concept to Plate. Craft Your Menu Experience + 1<sup>st</sup> DRAFT IDEA ABOUT PROJECTS</b>	<b>YOGA</b>					
09.15h	x		<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>		<b>BREAKFAST</b>					
	x	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>	<b>BREAKFAST</b>							
10.00h	<b>Welcome &amp; Opening Circle</b>	<b>Weekly Prep</b> Charcoal Granola (For Sizzling Courgettes)	<b>Demo &amp; Practice Hands-On Lunch</b> Sizzling Courgettes  <i>Lion's Mane Pecan Tzatziki Kombucha Chimichurri Courgette Fillees</i>	<b>Inner Chef Work</b> Amuse Bouche Challenge I	<b>Project Warm-Up</b> The White Canvas Tool		<b>STUDENT'S HOMEWORK START TO WORK ON</b>  <b>Concept to Plate. Craft Your Menu Experience + 1<sup>st</sup> DRAFT IDEA ABOUT PROJECTS</b>	<b>Demo &amp; Practice Hands-On Lunch</b> Mung Bean Galette  Mung Bean Butter Creamed Mushrooms & Zucchini filling Aloo Massia Filling Sunny Side Up "Egg"				
10.30h												
11.00h	<b>Intro to Plant Based Culinary Landscape &amp; Food Trends</b>	<b>Demo &amp; Practice Hands-On Lunch</b> Beet Tapioca Crisp	<b>Uttapam</b> Fresh Sumac & Mint Cream Chili Oil Lime Long Beans Sambal Powder	<b>Demo &amp; Practice Hands-On Lunch</b> Teishoku	<b>Weekly Prep</b> Coconut Custard Poached Snake Fruit				<b>STUDENT'S HOMEWORK START TO WORK ON</b>  <b>Concept to Plate. Craft Your Menu Experience + 1<sup>st</sup> DRAFT IDEA ABOUT PROJECTS</b>	<b>Demo &amp; Practice Hands-On Lunch</b> Mung Bean Galette  Mung Bean Butter Creamed Mushrooms & Zucchini filling Aloo Massia Filling Sunny Side Up "Egg"		
11.30h		Wasabi Mayo Beet Tartar Lime Gel Tapioca Crisps									<b>Practice</b> Rolling & finishing Your Truffle, Your Story	<b>Demo &amp; Practice Hands-On Lunch</b> Teishoku
12.00h		<b>Demo &amp; Practice Hands-On Lunch</b> Confit/Carrot/Blini				<b>Special Guest</b> Shanti						
12.30h	Chickpea Blinis Cream "cheese" Tarragon oil Crispy Capers Carrot Lox											
13.00h	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>						
13.30h												
14.00h	<b>Topic</b> CREATIVE STOCKS  <b>Weekly Prep</b> Beet Stock (For Beet Tapioca Crisp)	<b>Demo &amp; Practice</b> Signature Creations: Plant-based Butter	<b>Weekly Prep</b> Dashi (For Teishoku) Salmon Tofu (For Teishoku) Furikake (For Teishoku) Ponzu Sauce (For Teishoku) Onion demi-glace I	<b>Demo &amp; Practice</b> Banoffee Pie with Dulce de Leche & Whipped Cream	<b>Q&amp;A</b> Closing the day	<b>STUDENT'S HOMEWORK START TO WORK ON</b>  <b>Concept to Plate. Craft Your Menu Experience + 1<sup>st</sup> DRAFT IDEA ABOUT PROJECTS</b>	<b>Demo &amp; Practice Hands-On Dessert</b> Rasa Bali					
14.30h	<b>Topic</b> FERMENTED CREAMS  <b>Weekly Prep</b> Blini Batter (For Confit Carrot Blini)	<b>Weekly Prep</b> Fermented Batter (For Amaranth Uttapam) Sambal powder (For Amaranth Uttapam)						<b>Special Guest</b> Pending	<b>Special Guest</b> Pending			
15.00h	<b>Weekly Prep</b> Fermented Cashew Cream (For Beet Tapioca Crisp) Coconut Yogurt (Sizzling Courgette)	<b>Demo &amp; Practice Creative Exercise:</b> If You Were a Truffle	<b>Demo &amp; Practice Hands-On Dessert:</b> Smoked Cashew Lollypop	<b>Topic</b> Intro to PROJECTS: Concept to Plate. Craft Your Menu Experience	<b>OFF</b>					<b>STUDENT'S HOMEWORK START TO WORK ON</b>  <b>Concept to Plate. Craft Your Menu Experience + 1<sup>st</sup> DRAFT IDEA ABOUT PROJECTS</b>	<b>Demo &amp; Practice Hands-On Dessert</b> Rasa Bali	
15.30h	<b>Weekly Prep</b> Baked Beets (For Beet Tapioca Crisp) Confit Carrots (For Confit Carrot Blini)							<b>Inner Chef Work</b> Your Truffle, Your Story	<b>Inner Chef Work</b> Amuse Bouche Challenge I			<b>Weekly Prep</b> Dehydrated Onion Marmalade (For Lion's Mane Steak) Crispy Onions (For Lion's Mane Steak)
16.00h	<b>Topic</b> GELS <b>Weekly Prep</b> Lime Gel (For Beet Tapioca Crisp)											
16.30h	<b>Weekly Prep</b> Beet Tapioca (For Beet Tapioca Crisp)											
17.00h	<b>Q&amp;A</b> Closing the day	<b>Q&amp;A</b> Closing the day	<b>Q&amp;A</b> Closing the day	<b>Q&amp;A</b> Closing the day	<b>Two Tables, One Vision</b> ADinner Conversation with Shrey Gaurishankar			<b>Q&amp;A</b> Closing the day				
17.30h	x	x	x	x		<b>17.30h - 20.30h</b> Galle Club & 2 Bulan	x					

# Sample Schedule

TIME	MONDAY 13th	TUESDAY 14th	WEDNESDAY 15th	THURSDAY 16th	FRIDAY 17th
Day	DAY 8	DAY 9	DAY 10	DAY 11	DAY 12
Day Themes	<b>Advanced Mains &amp; Dessert Concepts II</b> <i>From Plate to Pastry</i>	<b>Crafting Main Dishes &amp; Prototyping Ideas</b> <i>From Plate to Paper</i>	<b>Immersion Experience</b> <i>A day of culinary discovery</i>	<b>Concept to Plate</b> <i>Craft your menu experience</i>  <i>Reflective Learning &amp; Project Development</i>	<b>Showcasing Culinary Creativity</b>  <i>Student Presentation Day</i>
8.00h	YOGA	BREATHWORK	Hands on: Shopping List	YOGA	YOGA
09.15h	BREAKFAST	BREAKFAST	Morning/Afternoon <b>FIELD TRIP DAY</b>  <b>From Earth to Hearth with Made</b>  <i>Foraging, Cooking &amp; Honoring Nature in Bali</i>  * Meet at AA 7.45 am Welcome tea/ coffee, local snack & fruit for breakfast + LUNCH (finish at 15.30h)	BREAKFAST	BREAKFAST
10.00h	<b>Demo &amp; Practice Hands-On Lunch</b> <i>Pasta</i> GF Pasta Dough Mushroom & Ricotta Filling Macadamia & Mushrooms Emulsion Basil & Parsley Oil	<b>Demo &amp; Practice Hands-On Lunch</b> <i>Kombucha Braised Leeks</i> Kombucha Braised Leeks  Bon-Bon Smoked Almond Emulsion Spring Pesto		PROJECT PREPARATION	PROJECT PREPARATION
10.30h					
11.00h					
11.30h					
12.00h					
12.30h	LUNCH	LUNCH	LUNCH	LUNCH	PROJECT PRESENTATION
13.00h	<b>Hands - On Dessert</b> Galaxy Waffle w. Carob "chocolate"  <b>Special Guest</b> <i>Pending</i>  <b>Weekly Prep</b> Lemon Gel (for <i>Kombucha Braised Leeks</i> )	<b>Inner Chef Work</b> <i>The Art of Creating a Conceptual Dessert</i>		PROJECT PREPARATION	PROJECT PRESENTATION
14.00h					
14.30h		<b>One to One II</b> <i>Collaboration Session II: Integrating your Idea</i>  <b>Hands on:</b> Shopping List			
15.00h					
15.30h	<b>One to One I</b> Menu Planning & Group Collaboration: Presenting your idea			PROJECT PREPARATION	GRADUATION CIRCLE
16.00h					
16.30h	Q&A Closing the day	Q&A Closing the day	Q&A Closing the day	Project Check-in	X
17.00h					