

Program Year timetable - Culinary Arts - The Pas, CUATP (1/6/2025 - 3/31/2025)

	Monday	Tuesday	Wednesday	Thursday	Friday
08:00AM					
09:00AM	08:45AM-09:35AM Course: 2024 - 20 - VTR 1860 TP 21 (Vegetables and Fruits) Academic: Gemmill, Rob Room: TPAS - B74A	08:45AM-09:35AM Course: 2024 - 20 - VTR 1860 TP 21 (Vegetables and Fruits) Academic: Gemmill, Rob Room: TPAS - B74A	08:45AM-10:35AM Course: 2024 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces) Academic: Gemmill, Rob Room: TPAS - B74A	08:45AM-09:35AM Course: 2024 - 20 - VTR 1860 TP 21 (Vegetables and Fruits) Academic: Gemmill, Rob Room: TPAS - B74A	08:45AM-09:35AM Course: 2024 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces) Academic: Gemmill, Rob Room: TPAS - B74A
10:00AM	09:45AM-10:35AM Course: 2024 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta) Academic: Gemmill, Rob Room: TPAS - B74A	09:45AM-10:35AM Course: 2024 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta) Academic: Gemmill, Rob Room: TPAS - B74A		09:45AM-10:35AM Course: 2024 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta) Academic: Gemmill, Rob Room: TPAS - B74A	09:45AM-10:35AM Course: 2024 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products) Academic: Gemmill, Rob Room: TPAS - B74A
11:00AM	10:45AM-11:35AM Course: 2024 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets) Academic: Gemmill, Rob Room: TPAS - B74A	10:45AM-11:35AM Course: 2024 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets) Academic: Gemmill, Rob Room: TPAS - B74A	10:45AM-12:35PM Course: 2024 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products) Academic: Gemmill, Rob Room: TPAS - B74A	10:45AM-11:35AM Course: 2024 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets) Academic: Gemmill, Rob Room: TPAS - B74A	
12:00PM	11:45AM-12:35PM Course: 2024 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery) Academic: Gemmill, Rob Room: TPAS - B74A	11:40AM-12:35PM Course: 2024 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery) Academic: Gemmill, Rob Room: TPAS - B74A		11:45AM-12:35PM Course: 2024 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery) Academic: Gemmill, Rob Room: TPAS - B74A	11:45AM-12:35PM Course: 2024 - 20 - VTR 1920 TP 21 (Use of Convenience Products) Academic: Gemmill, Rob Room: TPAS - B74A
01:00PM					
02:00PM	01:30PM-02:20PM Course: 2024 - 20 - VTR 1780 TP 21 (Planning and Organization of Work) Academic: Gemmill, Rob Room: TPAS - B74A	01:30PM-02:20PM Course: 2024 - 20 - VTR 1780 TP 21 (Planning and Organization of Work) Academic: Gemmill, Rob Room: TPAS - B74A		01:30PM-02:20PM Course: 2024 - 20 - VTR 1780 TP 21 (Planning and Organization of Work) Academic: Gemmill, Rob Room: TPAS - B74A	01:30PM-02:20PM Course: 2024 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages) Academic: Gemmill, Rob Room: TPAS - B74A
03:00PM	02:30PM-03:20PM Course: 2024 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish) Academic: Gemmill, Rob Room: TPAS - B74A	02:30PM-03:20PM Course: 2024 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish) Academic: Gemmill, Rob Room: TPAS - B74A	02:30PM-03:20PM Course: 2024 - 20 - VTR 1760 TP 21 (Workplace Health and Safety) Academic: Gemmill, Rob Room: TPAS - B74A	02:30PM-03:20PM Course: 2024 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish) Academic: Gemmill, Rob Room: TPAS - B74A	02:30PM-03:20PM Course: 2024 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A
04:00PM	03:30PM-04:20PM Course: 2024 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Mising, Roland Room: TPAS - B74A	03:30PM-04:20PM Course: 2024 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Mising, Roland Room: TPAS - B74A	03:30PM-04:20PM Course: 2024 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Mising, Roland Room: TPAS - B74A	03:30PM-04:20PM Course: 2024 - 20 - ART 0670 TP 21 (Communications for CommercialCooking) Academic: Mising, Roland Room: TPAS - B74A	03:30PM-04:20PM Course: 2024 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Mising, Roland Room: TPAS - B74A
05:00PM					
06:00PM					
07:00PM					
08:00PM					
09:00PM					
10:00PM					