



WILLIAMS-SONOMA

COOKING SCHOOL

CALENDAR: OCTOBER 2013

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2 Open Kitchen Day! Chef Prep	3 T2 Essential Knife Skills 10:30am-1:00pm T2 Girls' Night Out: Soufflés 7:00-9:30pm	4 T2 One-Pot Wonders 10:30am-1:00pm T3 Perfect Roast Chicken 3:00-5:00pm	5 T1 Cooking With Seafood: Essentials of Fish & Shellfish 10:00am-2:00pm
6 T1 Essentials of Bread Making (Beginners) 10:00am-2:00pm	7	8	9 Open Kitchen Day! Chef Prep	10 T3 Perfect Quiche Lorraine 11:00am-1:00pm T2 Learn to Cook in a Week: 1 Braising & Poaching 7:00-9:30pm	11 T3 Perfect Curry 11:00am-1:00pm T2 Learn to Cook in a Week: 2 Roasting & Frying 7:00-9:30pm	12 T1 Nature to Plate: Essentials of Vegetarian Cooking 10:00am-2:00pm
13 T1 Seasonal Dinner Party: Winter in Chicago 10:00am-2:00pm	14	15	16 Open Kitchen Day! Chef Prep	17 T3 Perfect Tamale 11:00am-1:00pm T2 Date Night Cooking: Destination Venice 7:00-9:30pm	18 T3 Perfect Omelette 11:00am-1:00pm T3 Perfect Tiramisù 1:00-3:00pm	19 T1 Butchery & Cooking: Nose to Tail 10:00am-2:00pm
20 T3 Perfect Sunday Brunch 10:00am-12:00pm T2 Pizza, Pasta & Perfect Tomato Sauce 2:00-4:30pm	21	22	23 Open Kitchen Day! Chef Prep	24 T3 Perfect Sushi 11:00am-1:00pm T2 Learn to Cook in a Week: 3 Steaming & Baking 7:00-9:30pm	25 T3 Perfect Fish Pie 11:00am-1:00pm T2 Learn to Cook in a Week: 4 Grilled & Raw 7:00-9:30pm	26 T1 Cooking Around the World: Destination France 10:00am-2:00pm
27 T1 Essentials of Baking & Pastry (Beginners) 10:00am-2:00pm	28	29	30 Open Kitchen Day! Chef Prep	31 T3 Perfect Pad Thai 11:00-1:00pm T2 Learn to Cook in a Week: 5 Sautéing & Sous-Vide 7:00-9:30pm		

T1 = Type 1 Class (4 hours long) | T2 = Type 2 Class (3 hours long) | T3 = Type 3 Class (2 hours long)