



**Living Light
Culinary
Institute**

PROGRAM CERTIFICATIONS

CLASS	Raw Culinary Arts Associate Chef and Instructor Certification™ Series	Gourmet Raw Food Chef Certification™ Series	Advanced Raw Culinary Arts Instructor Certification™ Series	Advanced Training Courses	Benefits of Raw Food Nutrition Education Certification™ Series	Advanced Raw Food Nutrition Educator Certification™ Series	Raw Culinary Arts Professional Chef Certification™	Class Length	Times offered in 2012
FUNdamentals of Raw Living Foods™								1 day	9
Sharpen Up Your Knife Skills™								1 day	9
Essentials of Raw Culinary Arts™								5 days	9
Associate Chef and Instructor Training™								10 days	9
Raw Culinary Arts Ethnic Flavors in Recipe Development™								5 days	3
Raw Fusion Gourmet Spa Cuisine™								5 days	3
Raw Event Catering and Elegant Entertaining™								5 days	3
Pastry Arts—Unbaked!™								4 days	7
Pastry Arts—Unbaked!™ Level II								4 days	1
Science of Raw Food Nutrition™ I								2 days	13
Science of Raw Food Nutrition™ II								5 days	4
Benefits of Raw Food Nutrition Educator Certification™								2 days	4
Science of Raw Food Nutrition™ III								4 days	4
Advanced Raw Food Nutrition Educator Certification™								2 days	4
Advanced Raw Culinary Arts Instructor Training™								5 days	2
Raw Culinary Arts Chef and Instructor Training™ Level II								10 days	6
The Essence of Raw: Essential Oils for Healing and Flavor Enhancement								1 day	7
The Essence of Abundance: Essential Oils for Health and Prosperity								1/2 day	3
Professional Chef Training Program (1 year)								2000 hours	Individual