

Dates in 2021

Online courses, Food and Hospitality		Dates in 2021	
Processing of commodities (fish and shellfish)	February 22 – 23		November 8 – 9
The climate-friendly kitchen	March 10 – 11		November 10 – 11
Planning a menu	March 8 – 9		December 13 – 14
Choice of wines for menu and guests	March 24 – 25		December 15 – 16
Communication and service-oriented guest service	April 7 – 8		December 6 – 7
Sales and service in guest service	March 12		
Ecology in daily food production	March 2 – 3 – 4		
Sustainability in commercial kitchens	March 5 – 8 – 9		
Food for vegetarians and vegans	March 9 – 10 – 11		
Internship supervisor in the hotel and restaurant industry	March 15 – 16		December 6 – 7
Sustainability ambassador	April 19 – 23 + 26		November 22 – 26 + 29
Online Retail Courses			
Event management	March 1 – 2 – 3		September 27 – 28 – 29
Online courses, Bakery and Pastry			
Sourdough bread	March 17 – 18		
Signature bread	March 24 – 25		
Chocolate making for professional use	February 9 – 10	May 11 – 12	November 22 – 23
Online Leadership courses to the food industry			
Concept application in retail	June 8		December 7
Project management	January 19 – 20 – 21		August 17 – 18 – 19
Use of situational leadership	March 23 – 24		October 12 – 13
Employee involvement in management	March 2 – 3 – 4		September 14 – 15 – 16
Management of change processes	April 13 – 14 – 15		November 9 – 10 – 11
Customer service in the retail trade	May 18 – 19		November 23 – 24
Online courses, Social and healthcare			
Health Promotion	January 18 – 22		August 16 – 20
Appreciative communication in the care work	February 8 – 10		August 9 – 11
Low Arousal Theory - low arousal	January 7 – 8		June 28 – 29
Rehabilitative mindset	June 28 – 29		December 13 – 14
Hygiene	January 11 – 12		August 3 – 4
Ergonomics	January 14 – 15		August 12 – 13
IT courses			
Server technology – Windows server environments	January 4 – 8 + 11 – 15		August 16 – 20 + 23 – 26