

## 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	
<b>Online Retail Courses</b>			
Event management	March 1 – 2 – 3	September 27 – 28 – 29	
<b>Online courses, Bakery and Pastry</b>			
Sourdough bread	March 17 – 18		
Signature bread	March 24 – 25		
Chocolate making for professional use	February 9 – 10	May 11 – 12	November 22 – 23
<b>Online Leadership courses to the food industry</b>			
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	
<b>Online courses, Social and healthcare</b>			
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	
<b>IT courses</b>			
Server technology – Windows server environments	January 4 – 8 + 11 – 15	August 16 – 20 + 23 – 26	