William Angliss Institute



Group timetable - Cert III in Commercial Cookery/Cert IV in Patisserie (Dual Qual) (Stage 1) - Group 1Y (19/02/2024 - 22/04/2024)

| | 08:00A | M | 09:00A | M | 10:00A | M | 11:00A | И | 12:00P | М | 01:00P | М | 02:00P | М | 03:00PM | 04:00F | РМ | 05:00PM | 06:00PN | Λ | 07:00PM | 08:00P | M |
|--------|--|---|--------|---|--------|---|--------|---|--------|---|---|--|--|---------------------------------|----------------|--------|----|---|---------|---|---------|--------|----------|
| | 08:00M-12:30PM, 19/02/2024 - 26:02/2024 Use food preparation equipment (SITHOCC023) | | | | | | | | | | | 01:30PM-02:30F Use food prepar (SITHCCC023) | PM, 19/02/2024 ation equipment | 02:30PM-03:30 15/04/2024 | | | | | | | | | |
| | 08:00AM-12:30PM,4/03/2024 25/03/2024 Prepare diffees using basic methods of cookery (SITHCCC027) | | | | | | | | | | | - | 02:00PM-02: | Prepare appetis (SITHCCC028) | ers and salads | | | | | | | | |
| | 08:00AM-12:30PM, 8I04/2024 | | | | | | | | | | | 01:30PM-02: 00PM, 26/02/ 2024 Use food | 30PM, 26/02/ 2024 Use food | | | | | | | | | | |
| | Prepare appetisers and salads (SITHCCC028) 08:00AM-12:30PM, 15:04/2024 | | | | | | | | | | | preparation equipment (SITHCCC02 3) | preparation equipment (SITHCCC02 3) | | | | | | | | | | |
| | Prepare appetisers and salads (SITHCCC028) | | | | | | | | | | | 01:30PM-03:30F | PM, 4/03/2024 | | | | | | | | | | |
| Monday | | | | | | | | | | | | | using basic method | s of cookery (SITE | 4000027) | | | | | | | | |
| | | | | | | | | | | | | 01:30PM-02: 00PM, 18/03/ 2024 Use food | | | | | | | | | | | |
| | | | | | | | | | | | | Use food preparation equipment (SITHCCC02 3) | | | | | | | | | | | |
| | | | | | | | | | | | | 01:30PM-02:30F | | | | | | | | | | | |
| | | | | | | | | | | | | Prepare dishes u methods of cook (SITHCCC027) | ery | | | | | | | | | | |
| | | | | | | | | | | | | 01:30PM-02: 00PM, 8/04/ 2024 | 02:00PM-02: 30PM, 18/03/ 2024 | | | | | | | | | | |
| | | | | | | | | | | | | Use food preparation equipment (SITHCCC02 | Prepare dishes using basic methods of | | | | | | | | | | |
| | | | | | | | | | | | | (SITHCCC02 3) | methods of cookery (SITHCCC02 7) | | | | | | | | | | |
| | | | | | | | | | | | | | 02:00PM-02: 30PM 8/04/ | | | | | | | | | | |
| | | | | | | | | | | | | | 30PM, 8/04/ 2024 Prepare dishes using | | | | | | | | | | |
| | | | | | | | | | | | | | basic methods of cookery (SITHCCC02 | | | | | | | | | | |
| | | | | | | | | | | | | | 7) | | | | | | | | | | |
| Tuesda | 08:00AM-12:30FM, 2002/2024 Use food preparation equipment (SITHCCC023) | | | | | | | | | | 01:30PM-02:30F 12/03/2024 Use hygienic pra safety (SITXFSA | actices for food | | | | | | | | | | | |
| | 06:00AM-12:30PM, 27022024 1903/2024 Prepare dishes using basic methods of cookery (SITHCCC027) | | | | | | | | | | 01:30PM-02:30F | PM, 19/03/2024 | | | | | | | | | | | |
| | 08:00AM-10:15AM, 12:032024 26:03/2024 Use food preparation equipment (SITHCCC023) | | | | | | | | | | Use hygienic pra safety (SITXFSA | | | | | | | | | | | | |
| | 06:00AM-12:30PM, 2/04/2024 - 9/04/2024 Prepare appelisers and salads (SITHCCC028) | | | | | | | | | | 01:30PM-02:30F Catchup class | PM, 26/03/2024 | | | | | | | | | | | |
| | 08:00AM-12:30PM, 16/04/2024 Prepare appelisers and salads (SITHCCC028) | | | | | | | | | | PM, 2/04/2024 - 16 emises and equipn | | 9) | | | | | | | | | | |
| | | | , | | | | | | | | | | | PM, 21/02/2024 - 1 | 27/03/2024 | | | PM, 21/02/2024 - 3/04/2024 | | | | | |
| | | | | | | | | | | | | | Manage conflict (SITXCOM010) 02:00PM-04:00PM, 3/04/2024 - 17/04/2024 | | 4/2024 | | | s (SITHPAT013) PM, 10/04/2024 - 17/04/2024 | | | | | |
| 2 | | | | | | | | | | | | | | nd inclusion (BSB | | | | ased bakery products (SITHPA | F014) | | 1 | | |
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