## **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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