## **William Angliss Institute**



## Group timetable - Certificate II in Baking - Group 1A (19/02/2024 - 15/04/2024)

	(	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM	05:30PM
	Jay		40/00/0004 45/				19/02/2024 15/04/20 products (FBPRBK30						01:00PM-04:00PM, 19/02/2024 15/04/2024 Use food preparation equipment to prepare fillings (FBPRBK2002)								
	Monday											(i Di Nort									
							10:30AM- 2024 - 27	12:00PM, 2 /02/2024		12:00PM- 2024 10		20/02/									
						Participat safety pro (FBPWH	cesses	ealth and	Maintain ingredient s (FBPRBK2005)												
Tuesday	I nesday						16/04/2	e in work h		12:00PM- Maintain i (FBPRBK	ngredient s										
								e in work h	9/04/2024 ealth and												
	<b>8</b>																				
i																					
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## **William Angliss Institute**



## Group timetable - Certificate II in Baking - Group 1B (19/02/2024 - 15/04/2024)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM	05:30PM
Mo																				
Tuesday						2024 - 27/02/2024  Participate in work health and			12:00PM-01:30PM, 20/02/ 2024 16/04/2024 Maintain ingredient stores (FBPRBK2005) 12:00PM-01:30PM, 9/04/202 Maintain ingredient stores (FBPRBK2005)											
We																				
Thursday		08:30AM- 22/02/202 2024 Use nume application workplace (FBPOPR	4 - 18/04/ erical ns in the				- 18/04/20 (FBPRBK3					preparation	22/02/2024 n equipmen							
F																				