

Group timetable - Cert II Meat Processing - 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
Monday	08:00AM-08:30AM, 19/02/2024 ... 15/04/2024 Apply hygiene and sanitation practices (AMPCOR202)	08:30AM-09:00AM, 19/02/2024 ... 15/04/2024 Comply with Quality Assurance and HACCP requirements (AMPCOR203)	09:00AM-09:30AM, 19/02/2024 ... 15/04/2024 Communicate in the workplace (AMPCOR205)	09:30AM-10:00AM, 19/02/2024 ... 15/04/2024 Clean work area during operations (AMPX202)	10:00AM-10:30AM, 19/02/2024 ... 15/04/2024 Sharpen knives (AMPX209)	10:30AM-11:00AM, 19/02/2024 ... 15/04/2024 Prepare minced meat and minced meat products (AMPR104)	11:00AM-11:30AM, 19/02/2024 ... 15/04/2024 Prepare and slice meat cuts (AMPX210)	11:30AM-12:00PM, 19/02/2024 ... 15/04/2024 Maintain personal equipment (AMPCOR201)		12:30PM-01:30PM, 19/02/2024 ... 15/04/2024 Pack meat products (AMPA2071)		01:30PM-02:30PM, 19/02/2024 ... 15/04/2024 Sort meat (AMPS307)		02:30PM-03:15PM, 19/02/2024 ... 25/03/2024 Follow safe work policies and procedures (AMPCOR204)	03:15PM-04:00PM, 19/02/2024 ... 25/03/2024 Identify cuts and specifications (AMPA2070)			
Tue																		
We																		
Thu																		
Fri																		