

## Group timetable - Cert II Meat Processing - Group 1A (29/04/2024 - 24/06/2024)

	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	
<b>Monday</b>	08:00AM-08:30AM, 29/04/2024 - 3/06/2024 Apply hygiene and sanitation practices (AMPCOR202)		09:00AM-09:30AM, 29/04/2024 - 3/06/2024 Communicate in the workplace (AMPCOR205)	09:30AM-10:00AM, 29/04/2024 - 3/06/2024 Clean work area during operations (AMPX202)	10:00AM-10:30AM, 29/04/2024 - 3/06/2024 Sharpen knives (AMPX209)		11:00AM-11:30AM, 29/04/2024 - 3/06/2024 Prepare and slice meat cuts (AMPX210)			12:30PM-01:15PM, 29/04/2024 - 3/06/2024 Pack meat products (AMPA2071)	01:15PM-02:00PM, 29/04/2024 - 3/06/2024 Sort meat (AMPS307)		02:00PM-03:00PM, 29/04/2024 - 3/06/2024 Identify cuts and specifications (AMPA2070)		03:00PM-04:00PM, 29/04/2024 - 3/06/2024 Follow safe work policies and procedures (AMPCOR204)				
	08:00AM-09:00AM, 17/06/2024 Apply hygiene and sanitation practices (AMPCOR202)		09:00AM-10:00AM, 17/06/2024 Comply with Quality Assurance and HACCP requirements (AMPCOR203)		10:00AM-11:00AM, 17/06/2024 Clean work area during operations (AMPX202)		11:00AM-12:00PM, 17/06/2024 Communicate in the workplace (AMPCOR205)			12:30PM-01:00PM, 17/06/2024 Overview the meat industry (AMPCOR206)	01:00PM-02:00PM, 17/06/2024 Sharpen knives (AMPX209)		02:00PM-03:00PM, 17/06/2024 Prepare minced meat and minced meat products (AMPR104)		03:00PM-04:00PM, 17/06/2024 Prepare and slice meat cuts (AMPX210)				
	08:00AM-12:00PM, 24/06/2024 Use basic methods of meat cookery (AMPR205)									12:30PM-03:30PM, 24/06/2024 Use basic methods of meat cookery (AMPR205)									
		08:30AM-09:00AM, 29/04/2024 - 3/06/2024 Comply with Quality Assurance and HACCP requirements (AMPCOR203)				10:30AM-11:00AM, 29/04/2024 - 3/06/2024 Prepare minced meat and minced meat products (AMPR104)		11:30AM-12:00PM, 29/04/2024 - 13/05/2024 Maintain personal equipment (AMPCOR201)	11:30AM-12:00PM, 20/05/2024 - 3/06/2024 Overview the meat industry (AMPCOR206)										
<b>Tue</b>																			
<b>We</b>																			
<b>Thu</b>																			
<b>Fri</b>																			