William Angliss Institute



Group timetable - Certificate III in Baking (Stage 1) - 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
S E		08:30AM-04:00PM, 19/02/2024 15/04/2024 Produce biscuit and cookie products (FBPRBK3009)																	
Tue																			
Wednesday		08:30AM-09:30AM, 21/02/2024 - 17/04/ 2024	09:30AM-04:00PM, 21/02/2024 - 17/04/2024 Produce non laminated pastry products (FBPRBK3002)																
		Participate in work health and safety processes (FBPWHS2001)																	
Thu																			
Friday		08:30AM-09:30AM, 23/02/2024 19/ 04/2024 Use numerical applications in the workplace (FBPOPR2069)	09:30AM- Produce I			01:00PM-04:00PM, 23/02/2024 19/04/2024 Use food preparation equipment to prepare fillings (FBPRBK2002)													

William Angliss Institute



Group timetable - Certificate III in Baking (Stage 1) - 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		08:30AM-04:00PM, 19/02/2024 15/04/2024 Produce biscuit and cookie products (FBPRBK3009)																		
Tuesday		08:30AM-09 20/02/2024 2024	9:30AM, - 16/04/	09:30AM-12:30PM, 20/02/2024 - 16/04/2024 Produce basic bread products (FBPRBK3005)							01:00PM-04:00PM, 20/02/2024 - 16/04/2024 Use food preparation equipment to prepare fillings (FBPRBK2002)									
		Use numeri applications workplace (FBPOPR2	s in the																	
We																				
Thursday		22/02/2024 2024	- 18/04/	09:30AM-04:00PM, 22/02/2024 - 18/04/2024 Produce non laminated pastry products (FBPRBK3002)																
		Participate health and processes (FBPWHS2	safety																	
Fri																				