

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1A (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM		
Monday	08:00AM-12:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-10:00AM, 4/03/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 25/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 25/03/2024 Prepare and present sandwiches (SITHCCC025)									
	08:00AM-12:00PM, 8/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 8/04/2024 - 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
	08:00AM-12:00PM, 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)														
			10:00AM-12:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)												
Tuesday	08:00AM-12:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 5/03/2024 - 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 5/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-02:00PM, 12/03/2024 Use food preparation equipment (SITHCCC023)		02:00PM-03:00PM, 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 26/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 2/04/2024 - 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 26/03/2024 - 2/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
	08:00AM-12:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
						01:00PM-03:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
Wed	09:00AM-11:00AM, 21/02/2024 - 28/02/2024 Use hygienic practices for food safety (SITXFSA005)				11:30AM-01:30PM, 21/02/2024 - 28/02/2024 Use hygienic practices for food safety (SITXFSA005)										
	09:00AM-11:00AM, 6/03/2024 Use hygienic practices for food safety (SITXFSA005)				11:30AM-01:30PM, 6/03/2024 - 27/03/2024 Receive, store and maintain stock (SITXINV006)										
	09:00AM-11:00AM, 13/03/2024 Catchup class				11:30AM-01:30PM, 3/04/2024 Catchup class										

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1B (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM		
Monday	08:00AM-12:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-10:00AM, 4/03/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 25/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 25/03/2024 Prepare and present sandwiches (SITHCCC025)									
	08:00AM-12:00PM, 8/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 8/04/2024 - 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
	08:00AM-12:00PM, 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)														
			10:00AM-12:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)												
Tuesday	08:00AM-12:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 5/03/2024 - 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 5/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-02:00PM, 12/03/2024 Use food preparation equipment (SITHCCC023)		02:00PM-03:00PM, 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 26/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 2/04/2024 - 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 26/03/2024 - 2/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
	08:00AM-12:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
						01:00PM-03:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
Wed	09:00AM-11:00AM, 21/02/2024 - 28/02/2024 Use hygienic practices for food safety (SITXFSA005)				11:30AM-01:30PM, 21/02/2024 - 28/02/2024 Use hygienic practices for food safety (SITXFSA005)										
	09:00AM-11:00AM, 6/03/2024 Use hygienic practices for food safety (SITXFSA005)				11:30AM-01:30PM, 6/03/2024 - 27/03/2024 Receive, store and maintain stock (SITXINV006)										
	09:00AM-11:00AM, 13/03/2024 Catchup class				11:30AM-01:30PM, 3/04/2024 Catchup class										

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1C (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM		
Monday	08:00AM-12:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-10:00AM, 4/03/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 18/03/2024 - 25/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 8/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 25/03/2024 Prepare stocks, sauces and soups (SITHCCC029)									
	08:00AM-12:00PM, 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 8/04/2024 - 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
			10:00AM-12:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)												
Tuesday	08:00AM-12:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)									
	08:00AM-12:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 5/03/2024 - 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 5/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
	08:00AM-12:00PM, 19/03/2024 - 26/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-02:00PM, 12/03/2024 Use food preparation equipment (SITHCCC023)			02:00PM-03:00PM, 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	08:00AM-12:00PM, 2/04/2024 - 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)									
	08:00AM-12:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 26/03/2024 - 2/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
						01:00PM-03:00PM, 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
						01:00PM-03:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)									
We															
Thursday			10:00AM-12:00PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)			12:30PM-04:30PM, 22/02/2024 Use food preparation equipment (SITHCCC023)				05:00PM-07:00PM, 22/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					
			10:00AM-12:00PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)			12:30PM-04:30PM, 29/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)				05:00PM-06:00PM, 29/02/2024 Use food preparation equipment (SITHCCC023)		06:00PM-07:00PM, 29/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			
						12:30PM-04:30PM, 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1C (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Thursday			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">10:00AM-12:00PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">10:00AM-12:00PM, 11/04/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid green; padding: 2px;">10:00AM-12:00PM, 18/04/2024 Catchup class</div>			<div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">12:30PM-02:30PM, 14/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 21/03/2024 Prepare appetisers and salads (SITHCCC028)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 28/03/2024 - 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 11/04/2024 - 18/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px;">02:30PM-04:30PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>			<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 14/03/2024 - 21/03/2024 Prepare appetisers and salads (SITHCCC028)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 28/03/2024 - 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px;">05:00PM-07:00PM, 11/04/2024 Catchup class</div>				
Friday			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">10:30AM-12:30PM, 23/02/2024 - 1/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">10:30AM-12:30PM, 8/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px;">10:30AM-12:30PM, 15/03/2024 ... 19/04/2024 Participate in safe food handling practices (SITXFSA006)</div>			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 23/02/2024 - 1/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 8/03/2024 ... 5/04/2024 Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 15/03/2024 ... 19/04/2024 Catchup class</div> <div style="border: 1px solid blue; padding: 2px;">01:00PM-03:00PM, 12/04/2024 Receive, store and maintain stock (SITXINV006)</div>							

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1D (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Monday	08:00AM-12:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 19/02/2024 Use food preparation equipment (SITHCCC023)							
	08:00AM-12:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 26/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-10:00AM, 4/03/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 18/03/2024 - 25/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/03/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 8/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 25/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)				10:00AM-12:00PM, 4/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)		01:00PM-03:00PM, 8/04/2024 - 15/04/2024 Prepare stocks, sauces and soups (SITHCCC029)						
Tuesday	08:00AM-12:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 20/02/2024 Use food preparation equipment (SITHCCC023)							
	08:00AM-12:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 27/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 5/03/2024 - 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 5/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 19/03/2024 - 26/03/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-02:00PM, 12/03/2024 Use food preparation equipment (SITHCCC023)		02:00PM-03:00PM, 12/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					
	08:00AM-12:00PM, 2/04/2024 - 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 19/03/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 16/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 26/03/2024 - 2/04/2024 Prepare stocks, sauces and soups (SITHCCC029)		01:00PM-03:00PM, 9/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					
We													
Thursday			10:00AM-12:00PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)			12:30PM-04:30PM, 22/02/2024 Use food preparation equipment (SITHCCC023)				05:00PM-07:00PM, 22/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			
			10:00AM-12:00PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)			12:30PM-04:30PM, 29/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)				05:00PM-06:00PM, 29/02/2024 Use food preparation equipment (SITHCCC023)		06:00PM-07:00PM, 29/02/2024 Prepare dishes using basic methods of cookery (SITHCCC027)	
						12:30PM-04:30PM, 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1D (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Thursday			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">10:00AM-12:00PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">10:00AM-12:00PM, 11/04/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid green; padding: 2px;">10:00AM-12:00PM, 18/04/2024 Catchup class</div>			<div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">12:30PM-02:30PM, 14/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 21/03/2024 Prepare appetisers and salads (SITHCCC028)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 28/03/2024 - 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">12:30PM-04:30PM, 11/04/2024 - 18/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px;">02:30PM-04:30PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>			<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 14/03/2024 - 21/03/2024 Prepare appetisers and salads (SITHCCC028)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">05:00PM-07:00PM, 28/03/2024 - 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px;">05:00PM-07:00PM, 11/04/2024 Catchup class</div>				
Friday			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">10:30AM-12:30PM, 23/02/2024 - 1/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">10:30AM-12:30PM, 8/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px;">10:30AM-12:30PM, 15/03/2024 ... 19/04/2024 Participate in safe food handling practices (SITXFSA006)</div>			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 23/02/2024 - 1/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 8/03/2024 ... 5/04/2024 Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">01:00PM-03:00PM, 15/03/2024 ... 19/04/2024 Catchup class</div> <div style="border: 1px solid blue; padding: 2px;">01:00PM-03:00PM, 12/04/2024 Receive, store and maintain stock (SITXINV006)</div>							

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1E (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Mo													
Tuesday			09:00AM-11:00AM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)								
			09:00AM-11:00AM, 5/03/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 5/03/2024 - 19/03/2024 Receive, store and maintain stock (SITXINV006)								
			09:00AM-11:00AM, 12/03/2024 Catchup class		11:30AM-01:30PM, 26/03/2024 Receive, store and maintain stock (SITXINV006)								
			09:00AM-11:00AM, 19/03/2024 - 16/04/2024 Participate in safe food handling practices (SITXFSA006)		11:30AM-01:30PM, 2/04/2024 Catchup class								
					11:30AM-01:30PM, 9/04/2024 - 16/04/2024 Coach others in job skills (SITXHRM007)								
Wednesday	08:00AM-12:00PM, 21/02/2024 Use food preparation equipment (SITHCC023)				12:30PM-02:30PM, 21/02/2024 Use food preparation equipment (SITHCC023)								
	08:00AM-12:00PM, 28/02/2024 ... 13/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)				12:30PM-02:30PM, 28/02/2024 - 6/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)								
	08:00AM-10:00AM, 6/03/2024 Use food preparation equipment (SITHCC023)				12:30PM-01:30PM, 13/03/2024 Use food preparation equipment (SITHCC023)	01:30PM-02:30PM, 13/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)							
	08:00AM-12:00PM, 20/03/2024 - 27/03/2024 Prepare stocks, sauces and soups (SITHCC029)				12:30PM-02:30PM, 20/03/2024 Prepare stocks, sauces and soups (SITHCC029)								
	08:00AM-12:00PM, 3/04/2024 - 10/04/2024 Prepare stocks, sauces and soups (SITHCC029)				12:30PM-02:30PM, 27/03/2024 Prepare stocks, sauces and soups (SITHCC029)								
	08:00AM-12:00PM, 17/04/2024 Prepare appetisers and salads (SITHCC028)				12:30PM-02:30PM, 3/04/2024 Prepare stocks, sauces and soups (SITHCC029)								
			10:00AM-12:00PM, 6/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)		12:30PM-02:30PM, 10/04/2024 Prepare appetisers and salads (SITHCC028)								
					12:30PM-02:30PM, 17/04/2024 Prepare appetisers and salads (SITHCC028)								
Thursday	08:00AM-12:00PM, 22/02/2024 Use food preparation equipment (SITHCC023)				01:00PM-03:00PM, 22/02/2024 Use food preparation equipment (SITHCC023)				03:30PM-05:30PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)				
	08:00AM-12:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)				01:00PM-03:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)			03:30PM-05:30PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)					
	08:00AM-10:00AM, 14/03/2024 Use food preparation equipment (SITHCC023)				01:00PM-03:00PM, 14/03/2024 - 21/03/2024 Prepare stocks, sauces and soups (SITHCC029)			03:30PM-05:30PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)					
	08:00AM-12:00PM, 21/03/2024 Prepare stocks, sauces and soups (SITHCC029)				01:00PM-03:00PM, 28/03/2024 Catchup class			03:30PM-05:30PM, 11/04/2024 Participate in safe work practices (SITXWHS005)					
	08:00AM-12:00PM, 28/03/2024 Prepare stocks, sauces and soups (SITHCC029)				01:00PM-03:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCC029)			03:30PM-05:30PM, 18/04/2024 Catchup class					

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1E (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Thursday	08:00AM-12:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)												
				10:00AM-12:00PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
Friday	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 23/02/2024 ... 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 1/03/2024 - 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-02:00PM, 1/03/2024 Use food preparation equipment (SITHCCC023)	02:00PM-03:00PM, 1/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	08:00AM-12:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 5/04/2024 Prepare stocks, sauces and soups (SITHCCC029)												
	08:00AM-12:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 19/04/2024 Prepare appetisers and salads (SITHCCC028)												
	08:00AM-12:00PM, 19/04/2024 Prepare appetisers and salads (SITHCCC028)												

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1F (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Mo													
Tuesday			09:00AM-11:00AM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)								
			09:00AM-11:00AM, 5/03/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 5/03/2024 - 19/03/2024 Receive, store and maintain stock (SITXINV006)								
			09:00AM-11:00AM, 12/03/2024 Catchup class		11:30AM-01:30PM, 26/03/2024 Receive, store and maintain stock (SITXINV006)								
			09:00AM-11:00AM, 19/03/2024 - 16/04/2024 Participate in safe food handling practices (SITXFSA006)		11:30AM-01:30PM, 2/04/2024 Catchup class								
					11:30AM-01:30PM, 9/04/2024 - 16/04/2024 Coach others in job skills (SITXHRM007)								
Wednesday	08:00AM-12:00PM, 21/02/2024 Use food preparation equipment (SITHCCC023)					12:30PM-02:30PM, 21/02/2024 Use food preparation equipment (SITHCCC023)							
	08:00AM-12:00PM, 28/02/2024 ... 13/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					12:30PM-02:30PM, 28/02/2024 - 6/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-10:00AM, 6/03/2024 Use food preparation equipment (SITHCCC023)					12:30PM-01:30PM, 13/03/2024 Use food preparation equipment (SITHCCC023)	01:30PM-02:30PM, 13/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	08:00AM-12:00PM, 20/03/2024 - 27/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					12:30PM-02:30PM, 20/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 3/04/2024 - 10/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					12:30PM-02:30PM, 27/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 17/04/2024 Prepare appetisers and salads (SITHCCC028)					12:30PM-02:30PM, 3/04/2024 Prepare stocks, sauces and soups (SITHCCC029)							
			10:00AM-12:00PM, 6/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			12:30PM-02:30PM, 10/04/2024 Prepare appetisers and salads (SITHCCC028)							
						12:30PM-02:30PM, 17/04/2024 Prepare appetisers and salads (SITHCCC028)							
Thursday	08:00AM-12:00PM, 22/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 22/02/2024 Use food preparation equipment (SITHCCC023)			03:30PM-05:30PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)				
	08:00AM-12:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-03:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			03:30PM-05:30PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)				
	08:00AM-10:00AM, 14/03/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 14/03/2024 - 21/03/2024 Prepare stocks, sauces and soups (SITHCCC029)			03:30PM-05:30PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)				
	08:00AM-12:00PM, 21/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 28/03/2024 Catchup class			03:30PM-05:30PM, 11/04/2024 Participate in safe work practices (SITXWHS005)				
	08:00AM-12:00PM, 28/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)			03:30PM-05:30PM, 18/04/2024 Catchup class				

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1F (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Thursday	08:00AM-12:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)												
				10:00AM-12:00PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
Friday	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 23/02/2024 ... 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 1/03/2024 - 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-02:00PM, 1/03/2024 Use food preparation equipment (SITHCCC023)	02:00PM-03:00PM, 1/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	08:00AM-12:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 5/04/2024 Prepare stocks, sauces and soups (SITHCCC029)												
	08:00AM-12:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 19/04/2024 Prepare appetisers and salads (SITHCCC028)												
	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)												

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1G (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM	
Mo														
Tuesday		<div style="border: 1px solid green; padding: 2px; font-size: 8px;">09:00AM-11:00AM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">09:00AM-11:00AM, 5/03/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid yellow; padding: 2px; font-size: 8px;">09:00AM-11:00AM, 12/03/2024 Catchup class</div> <div style="border: 1px solid green; padding: 2px; font-size: 8px;">09:00AM-11:00AM, 19/03/2024 - 16/04/2024 Participate in safe food handling practices (SITXFSA006)</div>			<div style="border: 1px solid green; padding: 2px; font-size: 8px;">11:30AM-01:30PM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px; font-size: 8px;">11:30AM-01:30PM, 5/03/2024 - 19/03/2024 Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">11:30AM-01:30PM, 26/03/2024 Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid yellow; padding: 2px; font-size: 8px;">11:30AM-01:30PM, 2/04/2024 Catchup class</div>									
Wednesday	<div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 21/02/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 28/02/2024 ... 13/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">08:00AM-10:00AM, 6/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 20/03/2024 - 27/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 3/04/2024 - 10/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>					<div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 21/02/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 28/02/2024 - 6/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">12:30PM-01:30PM, 13/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">01:30PM-02:30PM, 13/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">01:30PM-03:30PM, 17/04/2024 Prepare appetisers and salads (SITHCCC028)</div>					<div style="border: 1px solid green; padding: 2px; font-size: 8px;">03:00PM-05:00PM, 20/03/2024 - 3/04/2024 Participate in safe work practices (SITXWHS005)</div>			
Thursday	<div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 22/02/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">08:00AM-10:00AM, 14/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 21/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>	<div style="border: 1px solid orange; padding: 2px; font-size: 8px;">09:00AM-01:00PM, 17/04/2024 Prepare appetisers and salads (SITHCCC028)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">10:00AM-12:00PM, 6/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>			<div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 20/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 27/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 3/04/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">12:30PM-02:30PM, 10/04/2024 Prepare appetisers and salads (SITHCCC028)</div>									
Friday														
Saturday														
Sunday														
Monday														
Tuesday														
Wednesday														
Thursday	<div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 22/02/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">08:00AM-10:00AM, 14/03/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; font-size: 8px;">08:00AM-12:00PM, 21/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>					<div style="border: 1px solid red; padding: 2px; font-size: 8px;">01:00PM-03:00PM, 22/02/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">01:00PM-03:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="border: 1px solid red; padding: 2px; font-size: 8px;">01:00PM-03:00PM, 14/03/2024 - 21/03/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid yellow; padding: 2px; font-size: 8px;">01:00PM-03:00PM, 28/03/2024 Catchup class</div>				<div style="border: 1px solid green; padding: 2px; font-size: 8px;">03:30PM-05:30PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">03:30PM-05:30PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid green; padding: 2px; font-size: 8px;">03:30PM-05:30PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid blue; padding: 2px; font-size: 8px;">03:30PM-05:30PM, 11/04/2024 Participate in safe work practices (SITXWHS005)</div>				

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1G (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM	
Thursday	08:00AM-12:00PM, 28/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)			03:30PM-05:30PM, 18/04/2024 Catchup class					
	08:00AM-12:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)								
	08:00AM-12:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)								
	08:00AM-12:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)													
				10:00AM-12:00PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)										
Friday	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 23/02/2024 ... 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)								
	08:00AM-12:00PM, 1/03/2024 - 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-02:00PM, 1/03/2024 Use food preparation equipment (SITHCCC023)	02:00PM-03:00PM, 1/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)								
	08:00AM-12:00PM, 5/04/2024 Prepare stocks, sauces and soups (SITHCCC029)													
	08:00AM-12:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)								
	08:00AM-12:00PM, 19/04/2024 Prepare appetisers and salads (SITHCCC028)													

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1H (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Mo													
Tuesday			09:00AM-11:00AM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 20/02/2024 - 27/02/2024 Use hygienic practices for food safety (SITXFSA005)								
		09:00AM-11:00AM, 5/03/2024 Use hygienic practices for food safety (SITXFSA005)		11:30AM-01:30PM, 5/03/2024 - 19/03/2024 Receive, store and maintain stock (SITXINV006)									
		09:00AM-11:00AM, 12/03/2024 Catchup class		11:30AM-01:30PM, 26/03/2024 Receive, store and maintain stock (SITXINV006)									
		09:00AM-11:00AM, 19/03/2024 - 16/04/2024 Participate in safe food handling practices (SITXFSA006)		11:30AM-01:30PM, 2/04/2024 Catchup class									
					12:00PM-02:00PM, 9/04/2024 - 16/04/2024 Coach others in job skills (SITXHRM007)								
Wednesday	08:00AM-12:00PM, 21/02/2024 Use food preparation equipment (SITHCC023)				12:30PM-02:30PM, 21/02/2024 Use food preparation equipment (SITHCC023)			03:00PM-05:00PM, 20/03/2024 - 3/04/2024 Participate in safe work practices (SITXWHS005)					
	08:00AM-12:00PM, 28/02/2024 ... 13/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)				12:30PM-02:30PM, 28/02/2024 - 6/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)								
	08:00AM-10:00AM, 6/03/2024 Use food preparation equipment (SITHCC023)				12:30PM-01:30PM, 13/03/2024 Use food preparation equipment (SITHCC023)	01:30PM-02:30PM, 13/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)							
	08:00AM-12:00PM, 20/03/2024 - 27/03/2024 Prepare stocks, sauces and soups (SITHCC029)				12:30PM-02:30PM, 20/03/2024 Prepare stocks, sauces and soups (SITHCC029)								
	08:00AM-12:00PM, 3/04/2024 - 10/04/2024 Prepare stocks, sauces and soups (SITHCC029)				12:30PM-02:30PM, 27/03/2024 Prepare stocks, sauces and soups (SITHCC029)								
	08:00AM-12:00PM, 17/04/2024 Prepare appetisers and salads (SITHCC028)				12:30PM-02:30PM, 3/04/2024 Prepare stocks, sauces and soups (SITHCC029)								
			10:00AM-12:00PM, 6/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)		12:30PM-02:30PM, 10/04/2024 Prepare appetisers and salads (SITHCC028)								
						01:30PM-03:30PM, 17/04/2024 Prepare appetisers and salads (SITHCC028)							
Thursday	08:00AM-12:00PM, 22/02/2024 Use food preparation equipment (SITHCC023)				01:00PM-03:00PM, 22/02/2024 Use food preparation equipment (SITHCC023)			03:30PM-05:30PM, 22/02/2024 - 7/03/2024 Clean kitchen premises and equipment (SITHKOP009)					
	08:00AM-12:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)				01:00PM-03:00PM, 29/02/2024 - 7/03/2024 Prepare dishes using basic methods of cookery (SITHCC027)			03:30PM-05:30PM, 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)					
	08:00AM-10:00AM, 14/03/2024 Use food preparation equipment (SITHCC023)				01:00PM-03:00PM, 14/03/2024 - 21/03/2024 Prepare stocks, sauces and soups (SITHCC029)			03:30PM-05:30PM, 21/03/2024 - 4/04/2024 Participate in safe work practices (SITXWHS005)					
	08:00AM-12:00PM, 21/03/2024 Prepare stocks, sauces and soups (SITHCC029)				01:00PM-03:00PM, 28/03/2024 Catchup class			03:30PM-05:30PM, 11/04/2024 Participate in safe work practices (SITXWHS005)					
	08:00AM-12:00PM, 28/03/2024 Prepare stocks, sauces and soups (SITHCC029)				01:00PM-03:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCC029)			03:30PM-05:30PM, 18/04/2024 Catchup class					

Group timetable - Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Group 1H (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
Thursday	08:00AM-12:00PM, 4/04/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 11/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 18/04/2024 Prepare appetisers and salads (SITHCCC028)												
				10:00AM-12:00PM, 14/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
Friday	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)					01:00PM-03:00PM, 23/02/2024 ... 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)							
	08:00AM-12:00PM, 1/03/2024 - 8/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)					01:00PM-02:00PM, 1/03/2024 Use food preparation equipment (SITHCCC023)	02:00PM-03:00PM, 1/03/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	08:00AM-12:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)					01:00PM-03:00PM, 15/03/2024 - 22/03/2024 Prepare stocks, sauces and soups (SITHCCC029)							
	08:00AM-12:00PM, 5/04/2024 Prepare stocks, sauces and soups (SITHCCC029)												
	08:00AM-12:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)					01:00PM-03:00PM, 12/04/2024 Prepare appetisers and salads (SITHCCC028)							
	08:00AM-12:00PM, 19/04/2024 Prepare appetisers and salads (SITHCCC028)												
	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)												