

Group timetable - Certificate III in Patisserie (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	09:00PM
Monday					<p>08:30AM-12:00PM, 19/02/2024 ... 8/04/2024 Produce pastries (SITHPAT013)</p> <p>08:30AM-12:00PM, 15/04/2024 Produce yeast-based bakery products (SITHPAT014)</p>	<p>12:00PM-12:30PM, 19/02/2024 ... 8/04/2024 Use hygienic practices for food safety (SITXFSA005)</p> <p>12:00PM-12:30PM, 15/04/2024 Receive, store and maintain stock (SITXINV006)</p>		<p>01:30PM-03:30PM, 18/03/2024 Use hygienic practices for food safety (SITXFSA005)</p> <p>01:30PM-03:30PM, 25/03/2024 ... 15/04/2024 Participate in safe food handling practices (SITXFSA006)</p> <p>02:00PM-03:30PM, 19/02/2024 - 4/03/2024 Use hygienic practices for food safety (SITXFSA005)</p>						
Tuesday								<p>03:00PM-04:00PM, 20/02/2024 - 27/02/2024 Use food preparation equipment (SITHCCC023)</p> <p>03:00PM-04:00PM, 5/03/2024 - 16/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</p>		<p>05:00PM-10:00PM, 20/02/2024 - 27/02/2024 Use food preparation equipment (SITHCCC023)</p> <p>05:00PM-09:00PM, 5/03/2024 - 16/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</p>				
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Thursday			<p>09:30AM-11:30AM, 22/02/2024 - 14/03/2024 Receive, store and maintain stock (SITXINV006)</p> <p>09:30AM-11:00AM, 21/03/2024 - 11/04/2024 Participate in safe work practices (SITXWHS005)</p>	<p>11:30AM-12:00PM, 22/02/2024 - 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)</p>		<p>01:00PM-04:00PM, 22/02/2024 - 11/04/2024 Produce cakes (SITHPAT011)</p>			<p>04:00PM-05:00PM, 22/02/2024 - 11/04/2024 Clean kitchen premises and equipment (SITHKOP009)</p>					
Fri														

Group timetable - Certificate III in Patisserie (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	09:00PM
Monday							01:30PM-03:30PM, 18/03/2024 Use hygienic practices for food safety (SITXFSA005)	01:30PM-03:30PM, 25/03/2024 ... 15/04/2024 Participate in safe food handling practices (SITXFSA006)	02:00PM-03:30PM, 19/02/2024 - 4/03/2024 Use hygienic practices for food safety (SITXFSA005)	04:30PM-07:30PM, 19/02/2024 ... 15/04/2024 Produce cakes (SITHPAT011)		07:30PM-08:30PM, 19/02/2024 ... 15/04/2024 Clean kitchen premises and equipment (SITHKOP009)		
Tue														
Wednesday			10:30AM-11:30AM, 21/02/2024 - 28/02/2024 Use food preparation equipment (SITHCCC023)	10:30AM-11:30AM, 6/03/2024 - 17/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)		12:30PM-05:30PM, 21/02/2024 - 28/02/2024 Use food preparation equipment (SITHCCC023)	12:30PM-04:30PM, 6/03/2024 - 10/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)	12:30PM-04:30PM, 17/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
Thursday		09:30AM-11:30AM, 22/02/2024 - 14/03/2024 Receive, store and maintain stock (SITXINV006)	09:30AM-11:00AM, 21/03/2024 - 11/04/2024 Participate in safe work practices (SITXWHS005)	11:30AM-12:00PM, 22/02/2024 - 14/03/2024 Clean kitchen premises and equipment (SITHKOP009)		01:00PM-04:30PM, 22/02/2024 - 4/04/2024 Produce pastries (SITHPAT013)	01:00PM-04:30PM, 11/04/2024 - 18/04/2024 Produce yeast-based bakery products (SITHPAT014)		04:30PM-05:00PM, 22/02/2024 - 4/04/2024 Use hygienic practices for food safety (SITXFSA005)	04:30PM-05:00PM, 11/04/2024 - 18/04/2024 Receive, store and maintain stock (SITXINV006)				
Fri														

Group timetable - Cert III & Cert IV in Patisserie (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	09:00PM	
Mo															
Tuesday						01:00PM-01:30PM, 20/02/2024 - 12/03/2024 Clean kitchen premises and equipment (SITHKO009)	01:30PM-03:30PM, 20/02/2024 - 12/03/2024 Receive, store and maintain stock (SITXINV006)					04:30PM-08:30PM, 20/02/2024 - 9/04/2024 Produce cakes (SITHPAT011)			
Wednesday	08:00AM-12:00PM, 17/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						12:30PM-05:30PM, 21/02/2024 - 28/02/2024 Use food preparation equipment (SITHCCC023)								
			10:30AM-11:30AM, 21/02/2024 - 28/02/2024 Use food preparation equipment (SITHCCC023)				12:30PM-04:30PM, 6/03/2024 - 10/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)								
			10:30AM-11:30AM, 6/03/2024 - 10/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			01:00PM-02:00PM, 17/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)									
Thu															
Friday			10:30AM-12:00PM, 23/02/2024 - 8/03/2024 Use hygienic practices for food safety (SITXFSA005)			01:00PM-04:30PM, 23/02/2024 ... 12/04/2024 Produce pastries (SITHPAT013)			04:30PM-05:00PM, 23/02/2024 ... 12/04/2024 Use hygienic practices for food safety (SITXFSA005)						
			10:30AM-12:30PM, 15/03/2024 Use hygienic practices for food safety (SITXFSA005)			01:00PM-04:30PM, 19/04/2024 Produce yeast-based bakery products (SITHPAT014)									
			10:30AM-12:30PM, 22/03/2024 ... 19/04/2024 Participate in safe food handling practices (SITXFSA006)										04:30PM-05:00PM, 19/04/2024 Receive, store and maintain stock (SITXINV006)		