William Angliss Institute



Group timetable - Certificate III in Patisserie (Stage 1) - Group 1A (19/02/2024 - 22/04/2024)

	08:00AM	09:00A	AM	10:00 <i>A</i>	M	11:00A	М	12:00F	PM	01:00F	PM 02:	00PM	03:00F	PM	04:00PM	05:00F	PM	06:00P	PM	07:00P	M	08:00P	M	09:00PM
Monday	Produce 08:30AN	A-12:00PM, 19/0 pastries (SITHF A-12:00PM, 15/0 yeast-based ba	PAT013) 04/2024		114)			12:00PM- 12:30PM, 19/02/ 2024 & 04/2024 Use hygienic practices for food safety (SITXFS A005) 12:00PM- 12:30PM, 15/04/ 2024 Receive, store and maintain stock (SITXINV) 006)			03/20 Use h	ices for food saf 1, 25/03/2024 food handling pi	15/04/2024 actices 9/02/2024 - 4/											
Tuesday							000)		03:00PM-04:00Ph 20/02/2024 - 27/0 2024 Use food preparat equipment (SITHCCC023) 03:00PM-04:00Ph 03/2024 - 16/04/2 Prepare dishes us basic methods of cookery (SITHCCC027)						05:00PM-09:00PM, 5/0		uipment (SITHCCC023)							
We																								
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 equipme nt (SITHKO P009)				4:00PM, 22/02/2024 kes (SITHPAT011)	- 11/04/2024			04:00PM-05:00PM, 22/02/2024 - 11/04/ 2024 Clean kitchen premises and equipment (SITHKOP009)											
F																								

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Group timetable - Certificate III in Patisserie (Stage 1) - Group 1B (19/02/2024 - 22/04/2024)

	08:00AM	09:00A	M	10:00 <i>A</i>	AM	11:00A	M	12:00P	M	01:00P	M 02:00F	PM	03:00P	M	04:00P	M	05:00P	М	06:00PM	07:00	PM	08:00P	M	09:00PM
Monday											03/2024 Use hygier	or food safety 03/2024 15	5/04/2024 tices				7:30PM, 19/0 kes (SITHPA		04/2024		07:30PM 19/02/202 2024 Clean kito premises equipmer (SITHKO	and it		
Tue																								
Wednesday					10:30AM-1 21/02/2024 2024 Use food prequipment (SITHCCC) 10:30AM-1 03/2024 - 1 Prepare dis basic metho cookery (SITHCCC)	reparation 023) 1:30AM, 6/ 7/04/2024 shes using ods of			Use food p 12:30PM-0 Prepare dis	reparation equ 4:30PM, 6/03/ shes using bas 4:30PM, 17/04	2/2024 - 28/02/2024 sipment (SITHCCC023) 2024 - 10/04/2024 ic methods of cookery (\$ 4/2024 ic methods of cookery (\$													
Thursday			Receive, st 09:30AM-1 11/04/2024	ore and main 1:00AM, 21/0 in safe work			11:30AM- 12:00PM, 22/02/ 2024 - 14, 03/2024 Clean kitchen premises and equipme nt (SITHKO P009)			Produce pas 01:00PM-04	:30PM, 22/02/2024 - 4/0 stries (SITHPAT013) :30PM, 11/04/2024 - 18/ sst-based bakery product	04/2024	14)			04:30PM- 05:00PM. 22/02/ 4/ 04/2024 Use hyglenic practices for food safety (SITXFS A005) 04:30PM- 05:00PM. 11/04/ 2024 - 18 04/2024 Receive, store and maintain stock (SITXINV)								
Fri																								

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Group timetable - Cert III & Cert IV in Patisserie (Stage 1) - Group 1F (19/02/2024 - 22/04/2024)

	08:00AM	09:00AM	10:00/	AM	11:00AM	12:0	DPM	01:00P	M 02:00F	PM	03:00P	M	04:00F	PM	05:00F	PM	06:00PM	1 07:	00PM	08:00P	M	09:00PM
Mo																						
								01:00PM- 01:30PM, 20/02/	01:30PM-03:30PM, 20/ Receive, store and mair					04:30PM-08 Produce cal		20/02/2024 - 9/04/2024 HPAT011)						
Tuesday								2024 - 12, 03/2024 Clean kitchen premises and equipme nt (SITHKO P009)	04/2024	03:30PM, 19/0 in safe work 5005)												
	08:00AM-12:00PM, 17. Prepare dishes using b	/04/2024 asic methods of cookery (SITHCCC027)	1		1		2/2024 - 28/02/2024 Lipment (SITHCCC023)					1								
Wednesday				10:30AM-1 21/02/2024 2024 Use food p equipment (SITHCCCI 10:30AM-1 03/2024 - 1 Prepare dis basic meth cookery (SITHCCCI	1 - 28/02/ reparation 023) 1:30AM, 6/ 10/04/2024 shes using ods of				hes using ids of	SITHCCC027)												
Thu																						
Friday				03/2024 Use hygien safety (SIT: 10:30AM-1 Use hygien (SITXFSA0	2:30PM, 15/03/202 iic practices for food 005) 2:30PM, 22/03/202 in safe food handlir	d d safety]	Produce pas 01:00PM-04	1:30PM, 23/02/2024 12 stries (SITHPAT013) 1:30PM, 19/04/2024 sst-based bakery product		14)			04-30PM- 05-00PM, 23/02/ 220/24 12/04/ 2024 12/04/ Use hyglenic practices for food safety (SITXFS A005) 04:30PM- 05:00PM, 19/04/ 2024 Receive, store and maintain stock (SITXINV)								