

Group timetable - Certificate III in Patisserie (Stage 1) - Group 1A (29/04/2024 - 1/07/2024)

	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			10:00AM-12:00PM, 29/04/2024 ... 24/06/2024 Participate in safe food handling practices (SITXFSA006)			01:00PM-04:30PM, 29/04/2024 - 6/05/2024 Produce yeast-based bakery products (SITHPAT014)			01:00PM-05:00PM, 13/05/2024 ... 24/06/2024 Produce yeast-based bakery products (SITHPAT014)					
									04:30PM-05:00PM, 29/04/2024 - 6/05/2024 Receive, store and maintain stock (SITXINV006)					
Tue				11:00AM-12:30PM, 30/04/2024 - 25/06/2024 Coach others in job skills (SITXHRM007)		01:30PM-04:30PM, 30/04/2024 - 25/06/2024 Prepare and serve espresso coffee (SITHFAB025)								
We	08:30AM-11:30AM, 1/05/2024 - 26/06/2024 Prepare and model marzipan (SITHPAT017)													
Thu	08:30AM-02:00PM, 2/05/2024 - 30/05/2024 Work effectively in a commercial kitchen (SITHCCC034)					08:30AM-02:30PM, 6/06/2024 - 27/06/2024 Work effectively in a commercial kitchen (SITHCCC034)								
Fri														

Group timetable - Certificate III in Patisserie (Stage 1) - Group 1B (29/04/2024 - 1/07/2024)

	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
Mon			10:00AM-12:00PM, 29/04/2024 ... 24/06/2024 Participate in safe food handling practices (SITXFSA006)			01:00PM-04:00PM, 29/04/2024 ... 24/06/2024 Prepare and serve espresso coffee (SITHFAB025)								
Tue				11:00AM-12:30PM, 30/04/2024 - 25/06/2024 Coach others in job skills (SITXHRM007)		01:00PM-04:00PM, 30/04/2024 - 18/06/2024 Prepare and model marzipan (SITHPAT017)								
Wednesday	08:30AM-12:00PM, 1/05/2024 - 8/05/2024 Produce yeast-based bakery products (SITHPAT014)			08:30AM-12:30PM, 15/05/2024 - 26/06/2024 Produce yeast-based bakery products (SITHPAT014)			12:00PM-12:30PM, 1/05/2024 - 8/05/2024 Receive, store and maintain stock (SITXINV006)							
Thu														
Friday						03:00PM-08:30PM, 3/05/2024 - 31/05/2024 Work effectively in a commercial kitchen (SITHCCC034)			03:00PM-09:00PM, 7/06/2024 - 28/06/2024 Work effectively in a commercial kitchen (SITHCCC034)					

Group timetable - Cert III & Cert IV in Patisserie (Stage 1) - Group 1F (29/04/2024 - 1/07/2024)

	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						01:00PM-04:00PM, 29/04/2024 ... 24/06/2024 Prepare and model marzipan (SITHPAT017)								
Tuesday								03:30PM-07:00PM, 30/04/2024 - 7/05/2024 Produce yeast-based bakery products (SITHPAT014)						
								03:30PM-07:30PM, 14/05/2024 - 25/06/2024 Produce yeast-based bakery products (SITHPAT014)						
												07:00PM-07:30PM, 30/04/2024 - 7/05/2024 Receive, store and maintain stock (SITXINV006)		
Wed					12:30PM-02:00PM, 1/05/2024 - 26/06/2024 Coach others in job skills (SITXHRM007)				03:00PM-08:30PM, 1/05/2024 - 29/05/2024 Work effectively in a commercial kitchen (SITHCCC034)					
									03:00PM-09:00PM, 5/06/2024 - 26/06/2024 Work effectively in a commercial kitchen (SITHCCC034)					
Thu														
Fri	08:30AM-11:30AM, 3/05/2024 - 28/06/2024 Prepare and serve espresso coffee (SITHFAB025)				12:00PM-02:00PM, 3/05/2024 - 28/06/2024 Participate in safe food handling practices (SITXFSA006)									