

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

	08:00A	M	09:00AN	M	10:00AN	Л	11:00AM	12:00	PM	01:00P	M	02:00P	M	03:00PM	04:00	PM	05:00PM	06:00P	PM	07:00P	M	08:00PI	M
	08:00AM-12:0 Use food prep		/2024 ipment (SITHCC	CC023)			+			1	l 3:00PM, 19/02 eparation equ	l /2024 ipment (SITHC	CC023)										
	08:00AM-12:0 Prepare dishe		/2024 c methods of co	ookery (SITH)	CCC027)						8:00PM, 26/02 nes using basi 127)	/2024 c methods of o	cookery										
		paration equi	pment (SITHCC	CC023)						01:00PM-03	3:00PM, 4/03/	2024 c methods of c	cookery										
nday		etisers and sa	alads (SITHCCC	0028)				4		01:00PM-03	3:00PM, 18/03	/2024 alads (SITHCC	C038)										
Mono		etisers and sa	alads (SITHCCC	0028)						01:00PM-03	3:00PM, 25/03												
	08:00AM-12:0		2024 nd soups (SITH)	CCC029)								2024 - 15/04/2											
	08:00AM-12:0		/2024 nd soups (SITH)	CCC029)						Prepare sto	cks, sauces a	nd soups (SITH	ICCC029)										
					10:00AM-12:0 Prepare dishe (SITHCCC02	s using basic	024 methods of cookery																
	08:00AM-12:0 Use food prep		/2024 ipment (SITHCC	CC023)		ı	ı				l :00PM, 20/02 eparation equ	/2024 ipment (SITHC	CC023)										
	08:00AM-12:0 Prepare dishe		/2024 c methods of co	ookery (SITHO	CCC027)					1	3:00PM, 27/02 nes using basi	/2024 c methods of o	cookery										
	I .		2024 - 12/03/202 c methods of co		CCC027)					01:00PM-03	3:00PM, 5/03/	2024 c methods of c	cookery										
a	08:00AM-12:0 Prepare appe		/2024 alads (SITHCCC	0028)						01:00PM-02 03/2024	27)	02:00PM-03 03/2024											
esd	08:00AM-12:0 Prepare appe		/2024 alads (SITHCCC	028)						Use food pri equipment (SITHCCC0		Prepare dis											
Ę			2024 - 9/04/2024 nd soups (SITH)								3:00PM, 19/03	/2024 alads (SITHCC	C028)										
	08:00AM-12:0		/2024 nd soups (SITHO	CCC029)	1 1					01:00PM-03	3:00PM, 26/03	/2024 - 2/04/2 nd soups (SITI	024										
											3:00PM, 9/04/ cks, sauces a	2024 nd soups (SITH	HCCC029)										
										1	3:00PM, 16/04 cks, sauces a	/2024 nd soups (SITI	ICCC029)										
					/2024 - 28/02/20 food safety (SIT			AM-01:30PM, 21/0 ygienic practices fo															
Wed			09:00AM-11:0 Use hygienic		2024 food safety (SIT	XFSA005)		AM-01:30PM, 6/03 ve, store and main															
			09:00AM-11:0 Catchup class		/2024			AM-01:30PM, 3/04 up class	/2024														



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
We		09:00AM-11:00AM, 20 Participate in safe food (SITXFSA006)		11:30AM-01:0 04/2024 Coach others (SITXHRM00									
			10:00AM-12:00PM, 22/l Clean kitchen premises (SITHKOP009) 10:00AM-12:00PM, 14/l Clean kitchen premises (SITHKOP009)	and equipment	Use food 12:30PM Prepare o	04:30PM, 22/02/2024 preparation equipment (S 04:30PM, 29/02/2024 lishes using basic method 04:30PM, 7/03/2024	S of cookery (SITHCCC027)			05:00PM-07:00PM, 22. Prepare dishes using b (SITHCCC027) 05:00PM-06:00PM, 29, 02/2024 Use food preparation equipment	asic methods of cookery		
ıursday			10:00AM-12:00PM, 11/	practices (SITXWHS005) 04/2024 practices (SITXWHS005)	12:30PM Use food	iishes using basic method 02:30PM, 14/03/2024 preparation equipment (S 04:30PM, 21/03/2024 ppetisers and salads (SIT	, , , , , , , , , , , , , , , , , , ,			05:00PM-07:00PM, 7/0	cookery (SITHCCC027) 3/2024 asic methods of cookery		
È			Catchup class	94/2/24	Prepare s	04:30PM, 28/03/2024 - 4. tocks, sauces and soups 04:30PM, 11/04/2024 - 1. tocks, sauces and soups	(SITHCCC029) 8/04/2024 (SITHCCC029)	л-04:30PM, 14/03/2024		Prepare appetisers and 05:00PM-07:00PM, 21. Prepare appetisers and 05:00PM-07:00PM, 28. Prepare stocks, sauces	03/2024 salads (SITHCCC028)		
Fri							Prepare (SITHC	dishes using basic method CC027)	s of cookery	05:00PM-07:00PM, 11/ Catchup class	04/2024		



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

	08:00A	M	09:00AN	M	10:00AN	Л	11:00AM	12:00	PM	01:00P	M	02:00P	M	03:00PM	04:00	PM	05:00PM	06:00P	PM	07:00P	M	08:00PI	M
	08:00AM-12:0 Use food prep		/2024 ipment (SITHCC	CC023)			+			1	l 3:00PM, 19/02 eparation equ	l /2024 ipment (SITHC	CC023)										
	08:00AM-12:0 Prepare dishe		/2024 c methods of co	ookery (SITH)	CCC027)						8:00PM, 26/02 nes using basi 127)	/2024 c methods of o	cookery										
		paration equi	pment (SITHCC	CC023)						01:00PM-03	3:00PM, 4/03/	2024 c methods of c	cookery										
nday		etisers and sa	alads (SITHCCC	0028)				4		01:00PM-03	3:00PM, 18/03	/2024 alads (SITHCC	C038)										
Mono		etisers and sa	alads (SITHCCC	0028)						01:00PM-03	3:00PM, 25/03												
	08:00AM-12:0		2024 nd soups (SITH)	CCC029)								2024 - 15/04/2											
	08:00AM-12:0		/2024 nd soups (SITH)	CCC029)						Prepare sto	cks, sauces a	nd soups (SITH	ICCC029)										
					10:00AM-12:0 Prepare dishe (SITHCCC02	s using basic	024 methods of cookery																
	08:00AM-12:0 Use food prep		/2024 ipment (SITHCC	CC023)		ı	ı				l :00PM, 20/02 eparation equ	/2024 ipment (SITHC	CC023)										
	08:00AM-12:0 Prepare dishe		/2024 c methods of co	ookery (SITHO	CCC027)					1	3:00PM, 27/02 nes using basi	/2024 c methods of o	cookery										
	I .		2024 - 12/03/202 c methods of co		CCC027)					01:00PM-03	3:00PM, 5/03/	2024 c methods of c	cookery										
a	08:00AM-12:0 Prepare appe		/2024 alads (SITHCCC	0028)						01:00PM-02 03/2024	27)	02:00PM-03 03/2024											
esd	08:00AM-12:0 Prepare appe		/2024 alads (SITHCCC	028)						Use food pri equipment (SITHCCC0		Prepare dis											
Ę			2024 - 9/04/2024 nd soups (SITH)								3:00PM, 19/03	/2024 alads (SITHCC	C028)										
	08:00AM-12:0		/2024 nd soups (SITHO	CCC029)	1 1					01:00PM-03	3:00PM, 26/03	/2024 - 2/04/2 nd soups (SITI	024										
											3:00PM, 9/04/ cks, sauces a	2024 nd soups (SITH	HCCC029)										
										1	3:00PM, 16/04 cks, sauces a	/2024 nd soups (SITI	ICCC029)										
					/2024 - 28/02/20 food safety (SIT			AM-01:30PM, 21/0 ygienic practices fo															
Wed			09:00AM-11:0 Use hygienic		2024 food safety (SIT	XFSA005)		AM-01:30PM, 6/03 ve, store and main															
			09:00AM-11:0 Catchup class		/2024			AM-01:30PM, 3/04 up class	/2024														



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	10:00A	M 1	I:00AM	12:00P	PM	01:00PM	02:00P	M	03:00PM	04:00PM	05:00PM		06:00PM	07:00	PM	08:00PM
We		09:00AM-11:00AM, 20 Participate in safe food (SITXFSA006)			04/202 Coach	M-01:00PM, 10/04 4 others in job skills IRM007)	1 J/2024 - 17/											
ursday			Clean kitcher (SITHKOP00 10:00AM-12: Clean kitcher (SITHKOP00 10:00AM-12: Participate in 10:00AM-12:	:00PM, 14/03/2024	uipment uipment - 4/04/2024 es (SITXWHS005)		Use food pr 12:30PM-04 Prepare dis 12:30PM-04 Prepare dis 12:30PM-05 Use food pr	1:30PM, 22/02/2024 eparation equipment (SITH:30PM, 29/02/2024 hes using basic methods of 1:30PM, 7/03/2024 hes using basic methods of 2:30PM, 14/03/2024 eparation equipment (SITH:30PM, 21/03/2024	f cookery (SITH) f cookery (SITH)				05:00PM-06:00 02/2024 Use food prepequipment (SITHCCC023 05:00PM-07:00 Prepare dishes	DPM, 29/ aration DPM, 7/03/20 using basic	06:00PM-07:00PM 02/2024 Prepare dishes usir basic methods of cookery (SITHCCC	. 29/ ng .027)		
Fri			10:00AM-12 Catchup clas	:00PM, 18/04/2024			12:30PM-04 Prepare sto	petisers and salads (SITHC 1:30PM, 28/03/2024 - 4/04, cks, sauces and soups (SI 1:30PM, 11/04/2024 - 18/0 cks, sauces and soups (SI	/2024 THCCC029)		4:30PM, 14/03/2024 hes using basic methods 127)	of cookery	05:00PM-07:00 Prepare appeti	DPM, 21/03/2 sers and sala DPM, 28/03/2 s, sauces and	ads (SITHCCC028) 2024 ads (SITHCCC028) 2024 - 4/04/2024 d soups (SITHCCC0	29)		



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

	08:00AM	1	09:00 <i>A</i>	AM	10:00A	M	11:00AM	12:00P	М	01:00P	M	02:00PN	Л	03:00PM	04:00P	M	05:00PM	06:00P	M	07:00P	M	08:00PI	M
	08:00AM-12:00 Use food prepa			CCC023)						1	3:00PM, 19/0 eparation equ	2/2024 uipment (SITHCC	C023)										
	08:00AM-12:00 Prepare dishes			cookery (SITH	HCCC027)					Prepare dish	3:00PM, 26/02 hes using bas	2/2024 sic methods of co	okery										
>	08:00AM-10:00 Use food prepa			CCC023)							3:00PM, 4/03/												
onday	08:00AM-12:00	0PM, 18/03	/2024 - 25/03	/2024	1					Prepare dish (SITHCCC0	hes using bas 127)	ic methods of co	okery										
Mor	Prepare appeti	10PM, 8/04/2	2024							1	3:00PM, 18/0 petisers and s	3/2024 alads (SITHCCC	:028)										
	Prepare stocks 08:00AM-12:00			HCCC029)							3:00PM, 25/0 cks, sauces a	3/2024 and soups (SITH)	CCC029)										
	Prepare stocks	s, sauces ar	nd soups (SIT	HCCC029)	40.0041445	D-00DM 4/00/0	2004	-				/2024 - 15/04/20 and soups (SITH)											
						2:00PM, 4/03/2 hes using basio 027)	c methods of cookery						,										
	08:00AM-12:00 Use food prepa			CCC023)	,		, -			1	3:00PM, 20/02 eparation equ	2/2024 uipment (SITHCC	C023)										
	08:00AM-12:00 Prepare dishes			cookery (SITH	HCCC027)						3:00PM, 27/02 hes using bas	2/2024 sic methods of co	okery										
	08:00AM-12:00 Prepare dishes				HCCC027)					01:00PM-03	3:00PM, 5/03/												
ay	08:00AM-12:00 Prepare appeti									01:00PM-02	127)	02:00PM-03:0											
esda	08:00AM-12:00 Prepare stocks									03/2024 Use food pre equipment	eparation	03/2024 Prepare dishe basic method	es using s of										
Ţ	08:00AM-12:00 Prepare stocks			HCCC029)				1		01:00PM-03	3:00PM, 19/0:	cookery (SITH	HCCC027)										
												alads (SITHCCC 3/2024 - 2/04/20											
										Prepare stoo	cks, sauces a	and soups (SITH)											
										Prepare stoo		and soups (SITH)	CCC029)										
											3:00PM, 16/0- cks, sauces a	4/2024 and soups (SITH)	CCC029)										
We																							
>							/2024 - 7/03/2024	1		4:30PM, 22/02		000000)					05:00PM-07:00PM, 22/02						
sda					(SITHKOP0					reparation equi 4:30PM, 29/02		CCC023)					Prepare dishes using bas (SITHCCC027)						
Thursday						2:00PM, 14/03 en premises an 009)				hes using basic 4:30PM, 7/03/2		cookery (SITHC	CC027)				05:00PM-06:00PM, 29/ 02/2024 Use food preparation	06:00PM-07 02/2024 Prepare dis	hes using				
-												cookery (SITHC	CC027)				equipment (SITHCCC023)	basic metho cookery (SI	ods of THCCC027)				



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
			10:00AM-12:00PM, 2 ⁻ Participate in safe wor	1/03/2024 - 4/04/2024 k practices (SITXWHS005)		M-02:30PM, 14/03/2024 d preparation equipment (S	SITHCCC023)			05:00PM-07:00PM, Prepare dishes using (SITHCCC027)	7/03/2024 g basic methods of cookery	1	
ay			10:00AM-12:00PM, 11 Participate in safe wor	I/04/2024 k practices (SITXWHS005)		M-04:30PM, 21/03/2024 appetisers and salads (SIT	THCCC028)			05:00PM-07:00PM,	14/03/2024 - 21/03/2024 and salads (SITHCCC028)	1	
ursd			10:00AM-12:00PM, 18 Catchup class	3/04/2024		M-04:30PM, 28/03/2024 - 4 stocks, sauces and soups				05:00PM-07:00PM,	28/03/2024 - 4/04/2024 ces and soups (SITHCCC029)	1	
Ę						M-04:30PM, 11/04/2024 - 1 stocks, sauces and soups				05:00PM-07:00PM, Catchup class		1	
							Prepar	M-04:30PM, 14/03/2024 e dishes using basic methoc CCC027)	ls of cookery			1	
			Use hyg	M-12:30PM, 23/02/2024 - 1/ ienic practices for food safe		Use hygienic practice	23/02/2024 - 1/03/2024 es for food safety (SITXFSA	005)					
riday			Use hyg	M-12:30PM, 8/03/2024 ienic practices for food safe M-12:30PM, 15/03/2024 1		Receive, store and n	8/03/2024 5/04/2024 naintain stock (SITXINV006) 15/03/2024 19/04/2024	4					
Ē				ate in safe food handling pra		Catchup class							
						01:00PM-03:00PM, Receive, store and n	12/04/2024 naintain stock (SITXINV006)						



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

	08:00AM	1	09:00 <i>A</i>	AM	10:00A	M	11:00AM	12:00P	М	01:00P	M	02:00PN	Л	03:00PM	04:00P	M	05:00PM	06:00P	M	07:00P	M	08:00PI	M
	08:00AM-12:00 Use food prepa			CCC023)						1	3:00PM, 19/0 eparation equ	2/2024 uipment (SITHCC	C023)										
	08:00AM-12:00 Prepare dishes			cookery (SITH	HCCC027)					Prepare dish	3:00PM, 26/02 hes using bas	2/2024 sic methods of co	okery										
>	08:00AM-10:00 Use food prepa			CCC023)							3:00PM, 4/03/												
onday	08:00AM-12:00	0PM, 18/03	/2024 - 25/03	/2024	1					Prepare dish (SITHCCC0	hes using bas 127)	ic methods of co	okery										
Mor	Prepare appeti	10PM, 8/04/2	2024							1	3:00PM, 18/0 petisers and s	3/2024 alads (SITHCCC	:028)										
	Prepare stocks 08:00AM-12:00			HCCC029)							3:00PM, 25/0 cks, sauces a	3/2024 and soups (SITH)	CCC029)										
	Prepare stocks	s, sauces ar	nd soups (SIT	HCCC029)	40.0041445	D-00DM 4/00/0	2004	-				/2024 - 15/04/20 and soups (SITH)											
						2:00PM, 4/03/2 hes using basio 027)	c methods of cookery						,										
	08:00AM-12:00 Use food prepa			CCC023)	,		, -			1	3:00PM, 20/02 eparation equ	2/2024 uipment (SITHCC	C023)										
	08:00AM-12:00 Prepare dishes			cookery (SITH	HCCC027)						3:00PM, 27/02 hes using bas	2/2024 sic methods of co	okery										
	08:00AM-12:00 Prepare dishes				HCCC027)					01:00PM-03	3:00PM, 5/03/												
ay	08:00AM-12:00 Prepare appeti									01:00PM-02	127)	02:00PM-03:0											
esda	08:00AM-12:00 Prepare stocks									03/2024 Use food pre equipment	eparation	03/2024 Prepare dishe basic method	es using s of										
Ţ	08:00AM-12:00 Prepare stocks			HCCC029)				1		01:00PM-03	3:00PM, 19/0:	cookery (SITH	HCCC027)										
												alads (SITHCCC 3/2024 - 2/04/20											
										Prepare stoo	cks, sauces a	and soups (SITH)											
										Prepare stoo		and soups (SITH)	CCC029)										
											3:00PM, 16/0- cks, sauces a	4/2024 and soups (SITH)	CCC029)										
We																							
>							/2024 - 7/03/2024	1		4:30PM, 22/02		000000)					05:00PM-07:00PM, 22/02						
sda					(SITHKOP0					reparation equi 4:30PM, 29/02		CCC023)					Prepare dishes using bas (SITHCCC027)						
Thursday						2:00PM, 14/03 en premises an 009)				hes using basic 4:30PM, 7/03/2		cookery (SITHC	CC027)				05:00PM-06:00PM, 29/ 02/2024 Use food preparation	06:00PM-07 02/2024 Prepare dis	hes using				
-												cookery (SITHC	CC027)				equipment (SITHCCC023)	basic metho cookery (SI	ods of THCCC027)				



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	10:00A	M 11:00A	M 12:00	PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
			:00PM, 21/03/2024 - 4/04/2 n safe work practices (SITX)			02:30PM, 14/03/2024 preparation equipment (SIT	HCCC023)			05:00PM-07:00PM, Prepare dishes usin (SITHCCC027)	7/03/2024 g basic methods of cookery		
<u>a</u>			:00PM, 11/04/2024 n safe work practices (SITX)	WHS005)		04:30PM, 21/03/2024 ppetisers and salads (SITH	CCC028)				14/03/2024 - 21/03/2024 and salads (SITHCCC028)	i	
ursd		10:00AM-12 Catchup clas	:00PM, 18/04/2024 ss			04:30PM, 28/03/2024 - 4/04 tocks, sauces and soups (S					28/03/2024 - 4/04/2024 ices and soups (SITHCCC029)	i	
투						04:30PM, 11/04/2024 - 18/0 tocks, sauces and soups (S				05:00PM-07:00PM, Catchup class		i	
							Prepar	PM-04:30PM, 14/03/2024 re dishes using basic method CCC027)	s of cookery				
			10:30AM-12:30PM, 23/02 Use hygienic practices for			01:00PM-03:00PM, 23/ Use hygienic practices	/02/2024 - 1/03/2024 for food safety (SITXFSA)	005)					
day			10:30AM-12:30PM, 8/03/2 Use hygienic practices for		(i)		intain stock (SITXINV006)						
Ē			10:30AM-12:30PM, 15/03 Participate in safe food ha (SITXFSA006)			01:00PM-03:00PM, 15/ Catchup class							
						01:00PM-03:00PM, 12/ Receive, store and mai	/04/2024 intain stock (SITXINV006)						



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

	08:00A	M	09:00A	.M	10:00A	M	11:00AN	1	12:00P	M	01:00P	PM	02:00P	M	03:00PI	M	04:00P	M	05:00PM	06:00P	PM	07:00P	M	08:00PI	 М
Mo																									
Tuesday			Use hygienii 09:00AM-11 Use hygienii 09:00AM-11 Catchup cla 09:00AM-11 Participate i	c practices for 1:00AM, 5/03/2 c practices for 1:00AM, 12/03 iss 1:00AM, 19/03, n safe food ha	food safety (Size /2024 /2024 - 16/04/2	ITXFSA005) ITXFSA005)		11:30AM-01:30 Use hygienic pi 11:30AM-01:30 Receive, store 11:30AM-01:30 Catchup class 11:30AM-01:30 Coach others in	actices for PM, 5/03/2 and mainta PM, 26/03/2 and mainta PM, 2/04/2 PM, 2/04/2	food safety (\$2024 - 19/03/2) in stock (SITX) (2024 in stock (SITX) (2024)	024 (INV006) (INV006)														
Wednesday	Use food pre 08:00AM-12: Prepare dish 08:00AM-10: Use food pre 08:00AM-12: Prepare stoc 08:00AM-12: Prepare stoc 08:00AM-12:	Participate in safe food handling practices (SITXFSA006)					okery		Use food pr 12:30PM-0: Prepare dis (STHCCCC 12:30PM-0: 303/2024 Use food pr equipment (STHCCCC 12:30PM-0: Prepare sto 12:30PM-0: Prepare api	1:30PM, 13/ reparation	pment (SITHC) //2024 - 6/03//2 c methods of - 01:30PM-0 03/2024 Prepare dis basic methocookery (SI //2024 and soups (SITI) //2024 dd soups (SITI) //2024 alads (SITHCC) //2024	2:30PM, 13/ hes using dds of THCCC027) HCCC029)													
Thursday	Use food pre 08:00AM-12: Prepare dish 08:00AM-10: Use food pre 08:00AM-12: Prepare stoc	0AM-12:00PM, 22/02/2024 food preparation equipment (SITHCCC023) 0AM-12:00PM, 29/02/2024 - 7/03/2024 are dishes using basic methods of cookery (SITHCCC027) 0AM-10:00AM, 14/03/2024 food preparation equipment (SITHCCC023) 0AM-12:00PM, 21/03/2024 are stocks, sauces and soups (SITHCCC029) 0AM-12:00PM, 28/03/2024 are stocks, sauces and soups (SITHCCC029)									Use food pr 01:00PM-03 Prepare disi (SITHCCCC 01:00PM-03 Prepare sto 01:00PM-03 Catchup cla	3:00PM, 29/02 hes using basi 127) 3:00PM, 14/03 cks, sauces a 3:00PM, 28/03 iss	ipment (SITHC 2/2024 - 7/03/2 ic methods of c 3/2024 - 21/03/ nd soups (SITH 3/2024	024 000kery 2024 HCCC029)		Clean kitche (SITHKOPO) 03:30PM-05 Clean kitche (SITHKOPO) 03:30PM-05 Participate ii 03:30PM-05 Participate ii	5:30PM, 14/03/ en premises an 09) 5:30PM, 21/03/ n safe work pra 5:30PM, 11/04/ n safe work pra 5:30PM, 18/04/	d equipment 2024 d equipment 2024 - 4/04/2 actices (SITX)	024 WHS005)						



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

	08:00A	M 09:00AI	M	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	1	03:00PM	04:00PM	05:00PM	И 06:00PN	1 07:	0PM	08:00P	M
	Prepare stoc	2:00PM, 4/04/2024 cks, sauces and soups (SITH	CCC029)	1			01:00PM-03:00PM, 11/0 Prepare appetisers and		028)								
sday		2:00PM, 11/04/2024 petisers and salads (SITHCCO	0028)			1	01:00PM-03:00PM, 18/0		028)								
þ		2:00PM, 18/04/2024 petisers and salads (SITHCCO	028)														
-				10:00AM-12:00PM, 14/0 Prepare dishes using ba (SITHCCC027)													
		2:00PM, 23/02/2024 eparation equipment (SITHCC	CC023)	1	1		01:00PM-03:00PM, 23/0 Prepare dishes using ba (SITHCCC027)										
		2:00PM, 1/03/2024 - 8/03/202 nes using basic methods of co		HCCC027)]	01:00PM-02:00PM, 1/03 2024	02:00PM-03:00 2024	0PM, 1/03/								
day		2:00PM, 15/03/2024 - 22/03/2 cks, sauces and soups (SITH]	Use food preparation equipment (SITHCCC023)	Prepare dishes basic methods cookery (SITH	of								
F		2:00PM, 5/04/2024 cks, sauces and soups (SITH	CCC029)				01:00PM-03:00PM, 15/0 Prepare stocks, sauces										
		2:00PM, 12/04/2024 Detisers and salads (SITHCCO	028)]	01:00PM-03:00PM, 12/0 Prepare appetisers and		028)								
		2:00PM, 19/04/2024 Detisers and salads (SITHCCO	0028)														



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

	08:00A	M	09:00A	.M	10:00A	M	11:00AN	1	12:00P	M	01:00P	PM	02:00P	M	03:00PI	M	04:00P	M	05:00PM	06:00P	PM	07:00P	M	08:00PI	 М
Mo																									
Tuesday			Use hygienii 09:00AM-11 Use hygienii 09:00AM-11 Catchup cla 09:00AM-11 Participate i	c practices for 1:00AM, 5/03/2 c practices for 1:00AM, 12/03 iss 1:00AM, 19/03, n safe food ha	food safety (Size /2024 /2024 - 16/04/2	ITXFSA005) ITXFSA005)		11:30AM-01:30 Use hygienic pi 11:30AM-01:30 Receive, store 11:30AM-01:30 Catchup class 11:30AM-01:30 Coach others in	actices for PM, 5/03/2 and mainta PM, 26/03/2 and mainta PM, 2/04/2 PM, 2/04/2	food safety (\$2024 - 19/03/2) in stock (SITX) (2024 in stock (SITX) (2024)	024 (INV006) (INV006)														
Wednesday	Use food pre 08:00AM-12: Prepare dish 08:00AM-10: Use food pre 08:00AM-12: Prepare stoc 08:00AM-12: Prepare stoc 08:00AM-12:	Participate in safe food handling practices (SITXFSA006)					okery		Use food pr 12:30PM-0: Prepare dis (STHCCCC 12:30PM-0: 303/2024 Use food pr equipment (STHCCCC 12:30PM-0: Prepare sto 12:30PM-0: Prepare api	1:30PM, 13/ reparation	pment (SITHC) //2024 - 6/03//2 c methods of - 01:30PM-0 03/2024 Prepare dis basic methocookery (SI //2024 and soups (SITI) //2024 dd soups (SITI) //2024 alads (SITHCC) //2024	2:30PM, 13/ hes using dds of THCCC027) HCCC029)													
Thursday	Use food pre 08:00AM-12: Prepare dish 08:00AM-10: Use food pre 08:00AM-12: Prepare stoc	0AM-12:00PM, 22/02/2024 food preparation equipment (SITHCCC023) 0AM-12:00PM, 29/02/2024 - 7/03/2024 are dishes using basic methods of cookery (SITHCCC027) 0AM-10:00AM, 14/03/2024 food preparation equipment (SITHCCC023) 0AM-12:00PM, 21/03/2024 are stocks, sauces and soups (SITHCCC029) 0AM-12:00PM, 28/03/2024 are stocks, sauces and soups (SITHCCC029)									Use food pr 01:00PM-03 Prepare disi (SITHCCCC 01:00PM-03 Prepare sto 01:00PM-03 Catchup cla	3:00PM, 29/02 hes using basi 127) 3:00PM, 14/03 cks, sauces a 3:00PM, 28/03 iss	ipment (SITHC 2/2024 - 7/03/2 ic methods of c 3/2024 - 21/03/ nd soups (SITH 3/2024	024 000kery 2024 HCCC029)		Clean kitche (SITHKOPO) 03:30PM-05 Clean kitche (SITHKOPO) 03:30PM-05 Participate ii 03:30PM-05 Participate ii	5:30PM, 14/03/ en premises an 09) 5:30PM, 21/03/ n safe work pra 5:30PM, 11/04/ n safe work pra 5:30PM, 18/04/	d equipment 2024 d equipment 2024 - 4/04/2 actices (SITX)	024 WHS005)						



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

	08:00	0AM	09:00A	I M	10:00A	М	11:00AM	12:00P	M	01:00P	М	02:00PM	03:00P	M	04:00P	M	05:00P	M	06:00P	M	07:00P	М	08:00PI	M
		M-12:00PM, 4/04 stocks, sauces a		HCCC029)			1			1	:00PM, 11/04 etisers and sa	1/2024 alads (SITHCCC028)												
sday		M-12:00PM, 11/0- appetisers and s		C028)]			:00PM, 18/04 etisers and sa	J/2024 alads (SITHCCC028)												
hurs		M-12:00PM, 18/0		C028)																				
-					10:00AM-12 Prepare dish (SITHCCC0	es using basi	3/2024 ic methods of cookery																	
		И-12:00РМ, 23/0 d preparation equ		CC023)			1]		1	es using basi	t/2024 8/03/2024 c methods of cookery												
		M-12:00PM, 1/03 dishes using bas			HCCC027)							02:00PM-03:00PM, 1/03, 2024												
day		M-12:00PM, 15/0 stocks, sauces a								Use food pro equipment (SITHCCC0		Prepare dishes using basic methods of cookery (SITHCCC027)												
Fri		:00AM-12:00PM, 5/04/2024 epare stocks, sauces and soups (SITHCCC029)								1		h/2024 - 22/03/2024 and soups (SITHCCC029)												
		M-12:00PM, 12/0- appetisers and s		C028)							:00PM, 12/04 etisers and sa	l/2024 alads (SITHCCC028)												
		M-12:00PM, 19/0- appetisers and s		C028)																				



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

											1													
	08:00A	00AM 09:00AM 10:00AM 11:00AM		1 12:0	OP _M	01:00F	PM	02:00P	М	03:00PM		04:00PM		05:00PM	06:00PM		07:00PM		08:00P	M				
S																								
Tuesday			09:00AM-11:00 Use hygienic pi 09:00AM-11:00 Use hygienic pi 09:00AM-11:00 Catchup class 09:00AM-11:00 Participate in s (SITXFSA006)	DAM, 5/03/20: ractices for fo	od safety (SI 24 od safety (SI 024	TXFSA005) TXFSA005)			o3/2024 - 19/0: intain stock (SI 5/03/2024 intain stock (SI 04/2024	(SITXFSA005) 8/2024 TXINV006)														
sday	Use food pre 08:00AM-12 Prepare dish 08:00AM-10 Use food pre 08:00AM-12 Prepare stoo 08:00AM-12	::00PM, 28/02/ nes using basic ::00AM, 6/03/2 eparation equip ::00PM, 20/03/ cks, sauces an	oment (SITHCCC 2024 13/03/20 r methods of coo 024 oment (SITHCCC 2024 - 27/03/202 d soups (SITHC0 024 - 10/04/2024	024 kery (SITHCC 0023) 24 00029)	CC027)				Use food 12:30PM Prepare (SITHCC 12:30PM 03/2024	-01:30PM, 13/ preparation	01:30PM-0 01:30PM-0 03/2024 Prepare dis basic methocokery (Si	2024 cookery 2:30PM, 13/ shes using ods of ITHCCC027)		Participate in		/2024 - 3/04/20 actices (SITXV								
Wedne	Prepare succ	,xs, sauces all	d soups (SITHC) 09:00AM-01:00 Prepare appeti	DPM, 17/04/20 sers and sala	ds (SITHCC0	:00PM, 6/03/2	024 methods of co	okery	Prepare : 12:30PM Prepare : 12:30PM Prepare :	02:30PM, 20/03 stocks, sauces an -02:30PM, 27/03 stocks, sauces an -02:30PM, 3/04/ stocks, sauces an -02:30PM, 10/04 appetisers and si	3/2024 nd soups (SIT 3/2024 nd soups (SIT 2024 nd soups (SIT 4/2024	HCCC029)	lads (STHCC	C028)										
Thursday	Use food pre 08:00AM-12 Prepare dish 08:00AM-10 Use food pre 08:00AM-12	:00AM-12:00PM, 22/02/2024 se food preparation equipment (SITHCCC023) :00AM-12:00PM, 29/02/2024 - 7/03/2024 epare dishes using basic methods of cookery (SITHCCC027) :00AM-10:00AM, 14/03/2024 se food preparation equipment (SITHCCC023) :00AM-12:00PM, 21/03/2024 epare stocks, sauces and soups (SITHCCC029)							Use food pi 01:00PM-0: Prepare dis (SITHCCCC 01:00PM-0: Prepare sto	3:00PM, 29/02 shes using bas 027) 3:00PM, 14/03 ocks, sauces a 3:00PM, 28/03	uipment (SITHC 2/2024 - 7/03/20 ic methods of c 3/2024 - 21/03/2 and soups (SITH	024 ookery 2024		Clean kitche (SITHKOP0 03:30PM-05 Clean kitche (SITHKOP0 03:30PM-05 Participate i 03:30PM-05 03:30P	i:30PM, 14/03/ en premises an	d equipment 2024 d equipment 2024 - 4/04/2 actices (SITX)	024 NHS005)							



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
	08:00AM-12:00PM, 28 Prepare stocks, sauce	/03/2024 s and soups (SITHCCC029)	1	1		01:00PM-03:00PM, 4/0 Prepare stocks, sauces	14/2024 s and soups (SITHCCC029)	03:30PM Catchup	I-05:30PM, 18/04/2024 class				
ay	08:00AM-12:00PM, 4/0 Prepare stocks, sauce:	04/2024 s and soups (SITHCCC029)				01:00PM-03:00PM, 11a Prepare appetisers and							
ursd	08:00AM-12:00PM, 11 Prepare appetisers and	/04/2024 d salads (SITHCCC028)				01:00PM-03:00PM, 18							
Thu	08:00AM-12:00PM, 18 Prepare appetisers and	/04/2024 d salads (SITHCCC028)											
			10:00AM-12:00PM, 14/ Prepare dishes using ba (SITHCCC027)	03/2024 asic methods of cookery									
	08:00AM-12:00PM, 23 Use food preparation e	/02/2024 equipment (SITHCCC023)					02/2024 8/03/2024 asic methods of cookery						
	08:00AM-12:00PM, 1/0 Prepare dishes using b	03/2024 - 8/03/2024 asic methods of cookery (SIT	HCCC027)			(SITHCCC027) 01:00PM-02:00PM, 1/0	02:00PM-03:00PM, 1/03						
day	08:00AM-12:00PM, 15 Prepare stocks, sauce	/03/2024 - 22/03/2024 s and soups (SITHCCC029)				Use food preparation equipment (SITHCCC023)	Prepare dishes using basic methods of cookery (SITHCCC027)						
Fri	08:00AM-12:00PM, 5/0 Prepare stocks, sauce:	04/2024 s and soups (SITHCCC029)				01:00PM-03:00PM, 15, Prepare stocks, sauces							
	08:00AM-12:00PM, 12 Prepare appetisers and	/04/2024 d salads (SITHCCC028)				01:00PM-03:00PM, 12/ Prepare appetisers and							
	08:00AM-12:00PM, 19 Prepare appetisers and												



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

			I	1													1					1			
	08:00A	M	09:00A	M	10:00A	M	11:00A	И 1	2:00P	М	01:00F	M	02:00Pl	M	03:00P	М	04:00P	М	05:00PM	06:00F	PM	07:00P	M	08:00PI	N
Mo																									
Tuesday			Use hygieni 09:00AM-1 Use hygieni 09:00AM-1 Catchup cla	1:00AM, 20/02 c practices for 1:00AM, 5/03/2 c practices for 1:00AM, 12/03 ss 1:00AM, 19/03 n safe food ha	food safety (\$2024 food safety (\$2024 /2024	SITXFSA005) SITXFSA005)			etices for f PM, 5/03/20 and maintain PM, 26/03/20 and maintain PM, 2/04/20 :00PM-02:	food safety (\$ 024 - 19/03/2 in stock (SITX 2024 in stock (SITX 024 024	024 (INV006)														
Wednesday	Use food pre 08:00AM-12 Prepare dish 08:00AM-10 Use food pre 08:00AM-12 Prepare stoc 08:00AM-12 Prepare stoc 08:00AM-12	08:00AM-12:00PM, 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) 08:00AM-10:00AM, 6/03/2024 Use food preparation equipment (SITHCCC023) 08:00AM-12:00PM, 20/03/2024 - 27/03/2024 Prepare stocks, sauces and soups (SITHCCC029) 08:00AM-12:00PM, 3/04/2024 - 10/04/2024 Prepare stocks, sauces and soups (SITHCCC029) 08:00AM-12:00PM, 17/04/2024 Prepare appetisers and salads (SITHCCC028)						pokery		Use food pr 12:30PM-02 Prepare dis (SITH/CCCC 12:30PM-0: 03/2024 Use food pr equipment (SITH/CCCC 12:30PM-02 Prepare sto 12:30PM-02 Prepare sto 12:30PM-02 Prepare sto	1:30PM, 13/ reparation	ipment (SITH(2)/2024 - 6/03/2 ic methods of 01:30PM-0 03/2024 Prepare dis basic methocokery (SI 3/2024 and soups (SIT 3/2024 and soups (SIT 2024	2024 cookery 2:30PM, 13/ shes using ods of ITHCC027)				(2024 - 3)04/2(2) (2024 - 3)04/								
Thursday	Use food pre 08:00AM-12 Prepare dish 08:00AM-10 Use food pre 08:00AM-12 Prepare stood 08:00AM-12	2:00PM, 22/02. 2:00PM, 22/02. 2:00PM, 29/02. hes using basic 0:00AM, 14/03. reparation equil 2:00PM, 21/03. cks, sauces an 2:00PM, 28/03.	pment (SITHO /2024 - 7/03/2 c methods of o /2024 pment (SITHO /2024 nd soups (SITHO /2024	024 cookery (SITHe	(війноссі	1227)				12:30PM-02	01:00PM-0 Use food pri 01:00PM-0 Use food pri 01:00PM-0 Prepare sto 01:00PM-0 Catchup cla	01:30PM-0 Prepare ap 3:00PM, 22/02 3:00PM, 22/02 3:00PM, 29/02 hes using bas 227) 3:00PM, 14/03 3:00PM, 28/03 3:00PM, 28/03 3:00PM, 4/04/	3:30PM, 17/04/ ppetisers and sal 2/2/2024 aipment (SITHC' 2/2/2024 - 7/03/20 ic methods of co 3/2024 - 21/03/2 and soups (SITH	ads (SITHCCCCC23) 224 bokery 024 CCC029)	CC028)	Clean kitche (SITHKOPO 03:30PM-05 Clean kitche (SITHKOPO 03:30PM-05 Participate i 03:30PM-05 Participate i	5:30PM, 14/03/ en premises an (09) 5:30PM, 21/03/ n safe work pr 5:30PM, 11/04/ n safe work pr 5:30PM, 18/04/	d equipment //2024 dd equipment //2024 - 4/04/2 actices (SITX	024 WHS005)						



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

	08:00A	M 09:00	AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM
		2:00PM, 4/04/2024 ocks, sauces and soups (S	ITHCCC029)		· ·		01:00PM-03:00PM, 11/0 Prepare appetisers and]					
sday		2:00PM, 11/04/2024 petisers and salads (SITH	CCC028)]	01:00PM-03:00PM, 18/0 Prepare appetisers and]					
.hur		2:00PM, 18/04/2024 petisers and salads (SITH	CCC028)											
-				10:00AM-12:00PM, 14/ Prepare dishes using ba (SITHCCC027)	03/2024 asic methods of cookery									
	08:00AM-12:00PM, 23/02/2024 Use food preparation equipment (SITHCCC023)						01:00PM-03:00PM, 23/0 Prepare dishes using bat (SITHCCC027)		1					
		2:00PM, 1/03/2024 - 8/03 thes using basic methods		THCCC027)]	01:00PM-02:00PM, 1/03 2024	02:00PM-03:00PM, 1/0 2024	3.					
day		2:00PM, 15/03/2024 - 22/ ocks, sauces and soups (S					Use food preparation equipment (SITHCCC023)	Prepare dishes using basic methods of cookery (SITHCCC027)						
Ē		2:00PM, 5/04/2024 ocks, sauces and soups (S	ITHCCC029)				01:00PM-03:00PM, 15/0 Prepare stocks, sauces	03/2024 - 22/03/2024 and soups (SITHCCC029)]					
		2:00PM, 12/04/2024 petisers and salads (SITH	CCC028)				01:00PM-03:00PM, 12/0 Prepare appetisers and]					
		2:00PM, 19/04/2024 petisers and salads (SITH	CCC028)											