

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

										1															
	08:00ÅM	09:00A	M	10:00 <i>A</i>	M	11:00 <i>A</i>	M	12:00F	M	01:00F	M 02:00	PM	03:00F	M	04:00P	М	05:00P	M	06:00PI	М	07:00F	M	08:00P	M	09:00PM
_		08:30AM-12:30PM, 19/02/2024 15/04/2024 Produce cakes (SITHPAT011)						01:30PM-03:30PM, 19 Receive, store and ma																	
Mon											01:30PM-03:00PM, 2 15/04/2024 Participate in safe wor (SITXWHS005)														
													03:00PM-0 20/02/2024 2024	4:00PM, - 27/02/					02/2024 - 27/02 quipment (SITH				+ +		
day													Use food p equipment (SITHCCC				05:00PM-09:00PM, 5/03/2024 - 16/04/2024 Prepare dishes using basic methods of cookery (SITHCCC027)								
Tuesday													03:00PM-0 03/2024 - 1 Prepare dis basic meth cookery	6/04/2024 shes using ods of											
													(SITHCCC	027)											
We																									
Thu																									
Friday				10:00AM-1	ic practices f 105) 2:00PM, 22/ in safe food 106) 10:30AM-1 03/2024	03/2024 19 03/2024 19 handling prac 12:00PM, 23/(X XFSA005)	0/04/2024 tices 02/2024 - 8/			Produce pa	4:30PM, 23/02/2024 stries (SITHPAT013) 4:30PM, 19/04/2024 ast-based bakery produ		D14)			04:30PM- 05:00PM. 23/02/ 2024 12/04/ 2024 Use hygienic practices for food safety (SITXFS A005) 04:30PM- 05:00PM. 19/04/ 2024 Receive, store and maintain stock (SITXINV)									



Group timetable - Certificate IV in Patisserie (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	09:00PM
Mon						01:30PM-03:30PM, 19/02/2024 Receive, store and maintain sto 01:30PM-03:00PM, 25/03/2024 15/04/2024 Participate in safe work practice (SITXWH5005)	ck (SITXINV006)		0PM-08:30PM, 19/02/2024 duce cakes (SITHPAT011)	15/04/2024			
Tue						(SILXWISUO)							
We													
Thursday							03:00PM-04:00PM, 22/02/2024 - 29/02/ 2024 Use food preparation equipment (SITHCCC023) 03:00PM-04:00PM, 03/2024 - 18/04/202 Prepare dishes using basic methods of cookery (SITHCCC027)	7/4	Use food preparation 05:00PM-09:00PM, 7	2/02/2024 - 29/02/2024 equipment (SITHCCC0: //03/2024 - 18/04/2024 basic methods of cooke			
Friday			03/2024	or food safety 3/2024 19/04/2024		01:00PM-04:30PM, 23/02/2024 5/04/2024 Produce pastries (SITHPAT013) 01:00PM-04:30PM, 12/04/2024 - 19/04/2024 Produce yeast-based bakery products (SITH	ı	04:30 05:00 23/02 20/24 04/20 Use hygie practi for fo safety (SITX A005 04:30 06:00 12/04 04/22 Rece store maint stock (SITX (OSITX)	2/ 4 5/ 0024 enic tices ood ty XFS 5) OPM- OPM- OPM, 4/ 4 - 19, 0024 eive, e) and that is				



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

	08:00 <i>A</i>	M I	09:0	MAC		10:00A	M	11:00 <i>A</i>	AM	12:00F	PM	01:00	PM	02:00F	PM	03:00F	PM	04:00F	PM	05:00F	PM	06:00F	PM	07:00F	PM	08:00F	M	09:00PM
Mo																												
Tue			-12:30PM, 2 cakes (SITH		- 9/04/2	024								04/2024	tain stock (SI 3:30PM, 19/0 in safe work	TXINV006) 03/2024 - 9/												
We																												
Thursday																03:00PM-0 22/02/2024 Use food p equipment (SITHCCC 03:00PM-0 03/2024 - Prepare dii basic meth cookery (SITHCCC	reparation 023) 4:00PM, 7/ 8/04/2024 shes using ods of			Use food p	reparation ed	20/2024 - 29/ juipment (SIT 3/2024 - 18/0 sic methods	HCCC023) 4/2024	ITHCCC027)				
Friday							03/2024 Use hygien safety (SIT. 10:30AM-1 Use hygien (SITXFSAC.	2:30PM, 22/0	03/2024 or food safet	y 9/04/2024		Produce p	oastries (SITH 04:30PM, 12/	102/2024 5/0 IPAT013) 104/2024 - 19/1 Nakery products	04/2024	14)			04:30PM- 05:00PM, 23/02/ 2024 5/ 04/2024 Use hygienic practices for food safety (SITXFS A005) 04:30PM, 12/04/ 2024 - 19) 04/2024 Receive, store and maintain stock (SITXINV) 006)									



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)2/2024 - 9/0 (T011)	4/2024	+	-			
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)								