William Angliss Institute



Group timetable - Diploma Food Science & Technology - Group 1A (19/02/2024 - 15/04/2024)

08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM	05:30PM
			·				1001)		12:30PM-04:30PM, 20/02/2024 - 16/04/2024 Describe and analyse data using mathematical principles (FBPTEC4007)										
	09:00AM-12:00PM, 19/03/2024 2/04/2024 Supervise and maintain a food safety plan (FBPFSY4001)																		
		Implemen	t and revie				oles, nuts, l	herbs and	spices										
		·				try (FBPFS	T4004)		12:30PM-05:30PM, 22/02/2024 - 18/04/2024 Perform food tests (MSL974020)										
		Apply sen	sory analys				uction			01:00PM-05:00PM, 23/02/2024 19/04/2024 Implement and monitor WHS policies, procedures and programs (BSBWH									
	08:00AM	08:30AM- Perform n	09:00AM-Supervise 09:00AM-Supervise 09:00AM-Implement (FBPFST: 08:30AM-12:00PM, 2 Perform microbiologi 09:00AM-Apply sen	09:00AM-12:00PM, 2 Supervise and maint 09:00AM-12:00PM, 2 Supervise and maint 09:00AM-01:00PM, 2 Implement and revie (FBPFST5021) 08:30AM-12:00PM, 22/02/2024 Perform microbiological proced	09:00AM-12:00PM, 20/02/2024 Supervise and maintain a food 09:00AM-12:00PM, 19/03/2024 Supervise and maintain a food 09:00AM-01:00PM, 21/02/2024 Implement and review the prood (FBPFST5021) 08:30AM-12:00PM, 22/02/2024 - 18/04/20 Perform microbiological procedures in the 09:00AM-12:00PM, 23/02/2024 Apply sensory analysis in food	09:00AM-12:00PM, 20/02/2024 16/04/2 Supervise and maintain a food safety plan 09:00AM-12:00PM, 19/03/2024 2/04/20 Supervise and maintain a food safety plan 09:00AM-01:00PM, 21/02/2024 - 17/04/20 Implement and review the processing of fr (FBPFST5021) 08:30AM-12:00PM, 22/02/2024 - 18/04/2024 Perform microbiological procedures in the food indus 09:00AM-12:00PM, 23/02/2024 19/04/2 Apply sensory analysis in food and/or bevo	09:00AM-12:00PM, 20/02/2024 16/04/2024 Supervise and maintain a food safety plan (FBPFSY2 09:00AM-12:00PM, 19/03/2024 2/04/2024 Supervise and maintain a food safety plan (FBPFSY2 09:00AM-01:00PM, 21/02/2024 - 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