

Group timetable - 261MPR2N1A, Cert II Meat Processing - Feb - 1A (Wks 7-15 (Term1), 16/02/2026 - 13/04/2026)

	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	16/02/2026 ... 13/04/2026 [=7] Apply hygiene and sanitation practices (AMPCOR202)	16/02/2026 ... 13/04/2026 [=7] Comply with Quality Assurance and HACCP requirements (AMPCOR203)	16/02/2026 ... 13/04/2026 [=7] Communicate in the workplace (AMPCOR205)	16/02/2026 ... 13/04/2026 [=7] Clean work area during operations (AMPX202)	16/02/2026 ... 13/04/2026 [=7] Sharpen knives (AMPX209)	16/02/2026 ... 13/04/2026 [=7] Prepare minced meat and minced meat products (AMPX104)	16/02/2026 ... 13/04/2026 [=7] Prepare and slice meat cuts (AMPX210)	16/02/2026 ... 13/04/2026 [=7] Maintain personal equipment (AMPCOR201)	16/02/2026 ... 13/04/2026 [=7] Pack meat products (AMPA2071)	16/02/2026 ... 13/04/2026 [=7] Sort meat (AMPS307)	16/02/2026 - 23/03/2026 [=6] Follow safe work policies and procedures (AMPCOR204) 30/03/2026 ... 13/04/2026 [=2] Follow safe work policies and procedures (AMPCOR204)	16/02/2026 - 23/03/2026 [=6] Identify cuts and specifications (AMPA2070) 30/03/2026 ... 13/04/2026 [=2] Identify cuts and specifications (AMPA2070)	16/02/2026 - 23/03/2026 [=6] Overview the meat industry (AMPCOR206)	
Tue														
We														
Thu														
Fri														
Sat														