

## Group timetable - 261BAK2N1A, Certificate I1 in Baking - 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] Participate in work health and safety processes (FBPWHS2001)		16/02/2026 ... 13/04/2026 [=7] Maintain ingredient stores (FBPRBK2005)										
Tue														
We														
Thursday		19/02/2026 - 16/04/2026 [=9] Use numerical applications in the workplace (FBPOPR2069)	19/02/2026 - 16/04/2026 [=9] Produce basic bread products (FBPRBK3005)					19/02/2026 - 16/04/2026 [=9] Use food preparation equipment to prepare fillings (FBPRBK2002)						
Fri														
Sat														

## Group timetable - 261BAK2N1B, Certificate II in Baking - Feb - 1B (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
<b>Monday</b>		16/02/2026 ... 13/04/2026 [=7] Participate in work health and safety processes (FBPWHS2001)		16/02/2026 ... 13/04/2026 [=7] Maintain ingredient stores (FBPRBK2005)										
<b>Tue</b>														
<b>We</b>														
<b>Thursday</b>		19/02/2026 - 16/04/2026 [=9] Use numerical applications in the workplace (FBPOPR2069)	19/02/2026 - 16/04/2026 [=9] Produce basic bread products (FBPRBK3005)				19/02/2026 - 16/04/2026 [=9] Use food preparation equipment to prepare fillings (FBPRBK2002)							
<b>Fri</b>														
<b>Sat</b>														