

Group timetable - 261MPR2N1A, Cert II Meat Processing - Feb - 1A (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

	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	27/04/2026 - 1/06/2026 [=6] Apply hygiene and sanitation practices (AMPCOR202) 15/06/2026 Apply hygiene and sanitation practices (AMPCOR202) 22/06/2026 Use basic methods of meat cookery (AMPR205)	27/04/2026 - 8/06/2026 [=7] Communicate in the workplace (AMPCOR205) 15/06/2026 Comply with Quality Assurance and HACCP requirements (AMPCOR203)	27/04/2026 - 8/06/2026 [=7] Sharpen knives (AMPX209) 15/06/2026 Clean work area during operations (AMPX202)	27/04/2026 - 8/06/2026 [=7] Prepare and slice meat cuts (AMPX210) 15/06/2026 Communicate in the workplace (AMPCOR205)		27/04/2026 - 8/06/2026 [=7] Pack meat products (AMPA2071) 15/06/2026 Overview the meat industry (AMPCOR206)	27/04/2026 - 8/06/2026 [=7] Sort meat (AMPS307) 15/06/2026 Sharpen knives (AMPX209)	27/04/2026 - 8/06/2026 [=7] Follow safe work policies and procedures (AMPCOR204) 15/06/2026 Prepare minced meat and minced meat products (AMPR104)	27/04/2026 - 8/06/2026 [=7] Identify cuts and specifications (AMPA2070) 15/06/2026 Prepare and slice meat cuts (AMPX210)					
Tue														
We														
Thu														
Fri														
Sat														