

	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			<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>	<div style="border: 1px solid blue; padding: 2px; width: 100%;">11:45AM-12:15PM, 30/09/2024 Library Info Session</div>	<div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">18/11/2024 Catchup class</div> <div style="border: 1px solid orange; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>									
Wednesday			2/10/2024 - 9/10/2024 [=2] Use hygienic practices for food safety (SITXFSA005)											
		16/10/2024 Use hygienic practices for food safety (SITXFSA005)		16/10/2024 - 30/10/2024 [=3] Receive, store and maintain stock (SITXINV006)										
		23/10/2024 Catchup class												
		20/11/2024 - 27/11/2024 [=2] Coach others in job skills (SITXHRM007)												
		30/10/2024 - 13/11/2024 [=3] Coach others in job skills (SITXHRM007)		6/11/2024 Receive, store and maintain stock (SITXINV006)										
				13/11/2024 Coach others in job skills (SITXHRM007)										
Thursday									3/10/2024 Use food preparation equipment (SITHCCC023)		3/10/2024 Use food preparation equipment (SITHCCC023)			
									10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)		10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)			
								24/10/2024 Use food preparation equipment (SITHCCC023)	24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)		24/10/2024 Use food preparation equipment (SITHCCC023)		24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)	
											31/10/2024 Prepare stocks, sauces and soups (SITHCCC029)			

	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
Thursday								31/10/2024 Prepare stocks, sauces and soups (SITHCC029)		7/11/2024 - 14/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				
								7/11/2024 Prepare stocks, sauces and soups (SITHCC029)		21/11/2024 Prepare appetisers and salads (SITHCC028)				
								21/11/2024 Prepare appetisers and salads (SITHCC028)		28/11/2024 Prepare appetisers and salads (SITHCC028)				
								28/11/2024 Prepare appetisers and salads (SITHCC028)						
Friday					4/10/2024 - 18/10/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)			4/10/2024 Use food preparation equipment (SITHCC023)		4/10/2024 Use food preparation equipment (SITHCC023)				
					25/10/2024 Clean kitchen premises and equipment (SITHKOP009)			11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)		11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				
					1/11/2024 - 15/11/2024 [=3] Participate in safe work practices (SITXWHS005)			25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)		25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				
					22/11/2024 Participate in safe work practices (SITXWHS005)			8/11/2024 Catchup class		8/11/2024 - 15/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				
					29/11/2024 Catchup class			22/11/2024 Prepare appetisers and salads (SITHCC028)		22/11/2024 Prepare appetisers and salads (SITHCC028)				
								29/11/2024 Catchup class		29/11/2024 Prepare appetisers and salads (SITHCC028)				

	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			<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>	<div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">11:45AM-12:15PM, 30/09/2024 Library Info Session</div>	<div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">18/11/2024 Catchup class</div> <div style="border: 1px solid orange; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>									
Wednesday			<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">2/10/2024 - 9/10/2024 [=2] Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">16/10/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">23/10/2024 Catchup class</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">20/11/2024 - 27/11/2024 [=2] Coach others in job skills (SITXHRM007)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">30/10/2024 - 13/11/2024 [=3] Coach others in job skills (SITXHRM007)</div>		<div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">16/10/2024 - 30/10/2024 [=3] Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">6/11/2024 Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid blue; padding: 2px;">13/11/2024 Coach others in job skills (SITXHRM007)</div>									
Thursday								<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">3/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">24/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div>		<div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">3/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">24/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid orange; padding: 2px;">31/10/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>				

	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
Thursday								<div style="border: 1px solid red; padding: 2px;">31/10/2024 Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid blue; padding: 2px;">7/11/2024 Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid red; padding: 2px;">21/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">28/11/2024 Prepare appetisers and salads (SITHCC028)</div>		<div style="border: 1px solid blue; padding: 2px;">7/11/2024 - 14/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid orange; padding: 2px;">21/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">28/11/2024 Prepare appetisers and salads (SITHCC028)</div>				
Friday					<div style="border: 1px solid green; padding: 2px;">4/10/2024 - 18/10/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid blue; padding: 2px;">25/10/2024 Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid green; padding: 2px;">1/11/2024 - 15/11/2024 [=3] Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid blue; padding: 2px;">22/11/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid green; padding: 2px;">29/11/2024 Catchup class</div>		<div style="border: 1px solid red; padding: 2px;">4/10/2024 Use food preparation equipment (SITHCC023)</div> <div style="border: 1px solid red; padding: 2px;">11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)</div> <div style="border: 1px solid red; padding: 2px;">25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid green; padding: 2px;">8/11/2024 Catchup class</div> <div style="border: 1px solid red; padding: 2px;">22/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid green; padding: 2px;">29/11/2024 Catchup class</div>		<div style="border: 1px solid orange; padding: 2px;">4/10/2024 Use food preparation equipment (SITHCC023)</div> <div style="border: 1px solid orange; padding: 2px;">11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)</div> <div style="border: 1px solid orange; padding: 2px;">25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid blue; padding: 2px;">8/11/2024 - 15/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid orange; padding: 2px;">22/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">29/11/2024 Prepare appetisers and salads (SITHCC028)</div>					

Group timetable - 244CCOCB1L1, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Oct - 1L1 (Wks 40-48, 30/09/2024 - 25/11/2024)

	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	
Monday				<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid red; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>						<div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">30/09/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">7/10/2024 ... 21/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">14/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">28/10/2024 - 4/11/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px; margin-bottom: 2px;">11/11/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px; margin-bottom: 2px;">18/11/2024 Catchup class</div> <div style="border: 1px solid orange; padding: 2px;">25/11/2024 Prepare appetisers and salads (SITHCCC028)</div>					
Wednesday			2/10/2024 - 9/10/2024 [=2] Use hygienic practices for food safety (SITXFSA005)												
			16/10/2024 Use hygienic practices for food safety (SITXFSA005)		16/10/2024 - 30/10/2024 [=3] Receive, store and maintain stock (SITXINV006)										
			23/10/2024 Catchup class												
			20/11/2024 - 27/11/2024 [=2] Coach others in job skills (SITXHRM007)												
			30/10/2024 - 13/11/2024 [=3] Coach others in job skills (SITXHRM007)			6/11/2024 Receive, store and maintain stock (SITXINV006)									
						13/11/2024 Coach others in job skills (SITXHRM007)									
Thursday						3/10/2024 Library Info Session			<div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">3/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid red; padding: 2px; margin-bottom: 2px;">10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">24/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div>						
									<div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">3/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px; margin-bottom: 2px;">10/10/2024 - 17/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid blue; padding: 2px; width: 45%;">24/10/2024 Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid blue; padding: 2px; width: 45%;">24/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div> </div> <div style="border: 1px solid orange; padding: 2px;">31/10/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>						

Group timetable - 244CCOCB1L1, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - Oct - 1L1 (Wks 40-48, 30/09/2024 - 25/11/2024)

	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
Thursday								<div style="border: 1px solid red; padding: 2px;">31/10/2024 Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid blue; padding: 2px;">7/11/2024 Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid red; padding: 2px;">21/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">28/11/2024 Prepare appetisers and salads (SITHCC028)</div>		<div style="border: 1px solid blue; padding: 2px;">7/11/2024 - 14/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid orange; padding: 2px;">21/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">28/11/2024 Prepare appetisers and salads (SITHCC028)</div>				
Friday					<div style="border: 1px solid green; padding: 2px;">4/10/2024 - 18/10/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid blue; padding: 2px;">25/10/2024 Clean kitchen premises and equipment (SITHKOP009)</div> <div style="border: 1px solid green; padding: 2px;">1/11/2024 - 15/11/2024 [=3] Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid blue; padding: 2px;">22/11/2024 Participate in safe work practices (SITXWHS005)</div> <div style="border: 1px solid green; padding: 2px;">29/11/2024 Catchup class</div>		<div style="border: 1px solid red; padding: 2px;">4/10/2024 Use food preparation equipment (SITHCC023)</div> <div style="border: 1px solid red; padding: 2px;">11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)</div> <div style="border: 1px solid red; padding: 2px;">25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid green; padding: 2px;">8/11/2024 Catchup class</div> <div style="border: 1px solid red; padding: 2px;">22/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid green; padding: 2px;">29/11/2024 Catchup class</div>		<div style="border: 1px solid orange; padding: 2px;">4/10/2024 Use food preparation equipment (SITHCC023)</div> <div style="border: 1px solid orange; padding: 2px;">11/10/2024 - 18/10/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)</div> <div style="border: 1px solid orange; padding: 2px;">25/10/2024 - 1/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid blue; padding: 2px;">8/11/2024 - 15/11/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)</div> <div style="border: 1px solid orange; padding: 2px;">22/11/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid blue; padding: 2px;">29/11/2024 Prepare appetisers and salads (SITHCC028)</div>					