

Group timetable - 251BAK3N1A, Certificate III in Baking (Stage 1) - Feb - 1A (Wks 7-15, 17/02/2025 - 14/04/2025)

	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	
Mo														
Tue							Practical , Wks 7-15, 18/02/2025 - 15/04/2025 [=9] Produce biscuit and cookie products (FBPRBK3009)							
Wednesday	Class , Wks 7-15, 19/02/2025 - 16/04/2025 [=9] Participate in work health and safety processes (FBPWHS2001)		Practical , Wks 7-15, 19/02/2025 - 16/04/2025 [=9] Produce non laminated pastry products (FBPRBK3002)											
Thursday	Class , Wks 7-14, 20/02/2025 - 10/04/2025 [=8] Use numerical applications in the workplace (FBP OPR2 069)		Practical , Wks 7-14, 20/02/2025 - 10/04/2025 [=8] Produce basic bread products (FBPRBK3005)					Practical , Wks 7-14, 20/02/2025 - 10/04/2025 [=8] Use food preparation equipment to prepare fillings (FBPRBK2002)						
Fri														

Group timetable - 251BAK3N1B, Certificate III in Baking (Stage 1) - Feb - 1B (Wks 7-15, 17/02/2025 - 14/04/2025)

	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
Mo	Practical , Wks 7-9, 11-15, 17/02/2025 ... 14/04/2025 [=8] Produce biscuit and cookie products (FBPRBK3009)												
Tue													
We													
Thursday	Class , Wks 7-15, 20/02/2025 - 17/04/2025 [=9] Participate in work health and safety processes (FBPWHS2001)	Practical , Wks 7-15, 20/02/2025 - 17/04/2025 [=9] Produce non laminated pastry products (FBPRBK3002)											
Friday	Class , Wks 7-14, 21/02/2025 - 11/04/2025 [=8] Use numerical applications in the workplace (FBOPR2069)	Practical , Wks 7-14, 21/02/2025 - 11/04/2025 [=8] Produce basic bread products (FBPRBK3005)						Practical , Wks 7-14, 21/02/2025 - 11/04/2025 [=8] Use food preparation equipment to prepare fillings (FBPRBK2002)					