

Group timetable - 251PATCB1A, Cert III/Cert IV in Patisserie (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	09:00PM		
Mo	24/02/2025 - 3/03/2025 [=2] UFPE & BMC Practicals															
Tuesday	18/02/2025 Participate in safe work practices (SITXWHS005)					25/02/2025 ... 1/04/2025 [=5] Produce pastries (SITHPAT013)					18/03/2025 ... 15/04/2025 [=3] Participate in safe work practices (SITXWHS005)					
	18/03/2025 Produce pastries (SITHPAT013)					8/04/2025 - 15/04/2025 [=2] Produce yeast-based bakery products (SITHPAT014)										
Wed	19/02/2025 - 16/04/2025 [=9] UFPE & BMC Practicals						19/02/2025 - 16/04/2025 [=9] UFPE & BMC Theory									
Thursday			20/02/2025 - 27/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005)			20/02/2025 Receive, store and maintain stock (SITXINV006)		20/02/2025 Use hygienic practices for food safety (SITXFSA005)		20/02/2025 - 6/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)						
		6/03/2025 Use hygienic practices for food safety (SITXSA005)	6/03/2025 Receive, store and maintain stock (SITXINV006)	6/03/2025 Clean kitchen premises and equipment (SITHKOP009)	27/02/2025 - 6/03/2025 [=2] Receive, store and maintain stock (SITXINV006)			13/03/2025 - 17/04/2025 [=6] Produce cakes (SITHPAT011)								
		13/03/2025 - 17/04/2025 [=6] Participate in safe food handling practices (SITXFSA006)			27/02/2025 - 6/03/2025 [=2] Use hygienic practices for food safety (SITXFSA005)											
Fri																
Sat																

Group timetable - 251PATCB1B, Cert III/Cert IV in Patisserie (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	09:00PM		
Mo	17/03/2025 - 31/03/2025 [=3] UFPE & BMC Practicals															
Tuesday	18/02/2025 Participate in safe work practices (SITXWHS005)					18/02/2025 - 15/04/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)										
	25/02/2025 ... 1/04/2025 [=5] Produce pastries (SITHPAT013)															
	18/03/2025 ... 15/04/2025 [=3] Participate in safe work practices (SITXWHS005)	18/03/2025 Produce pastries (SITHPAT013)														
		8/04/2025 - 15/04/2025 [=2] Produce yeast-based bakery products (SITHPAT014)														
We																
Thursday				20/02/2025 - 27/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005)		20/02/2025 Receive, store and maintain stock (SITXINV006)		20/02/2025 Use hygienic practices for food safety (SITXFSA005)		20/02/2025 - 6/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)						
				6/03/2025 Use hygienic practices for food safety (SITXSA005)	6/03/2025 Receive, store and maintain stock (SITXINV006)	6/03/2025 Clean kitchen premises and equipment (SITHKOP009)	27/02/2025 - 6/03/2025 [=2] Receive, store and maintain stock (SITXINV006)									
				13/03/2025 - 17/04/2025 [=6] Produce cakes (SITHPAT011)												
				13/03/2025 - 17/04/2025 [=6] Participate in safe food handling practices (SITXFSA006)				27/02/2025 - 6/03/2025 [=2] Use hygienic practices for food safety (SITXFSA005)								
Fri	21/02/2025 - 11/04/2025 [=8] UFPE & BMC Practicals					21/02/2025 - 11/04/2025 [=8] UFPE & BMC Theory										
Sat																

Group timetable - 251PATCB1C, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1C (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	09:00PM
Mo														
Tuesday				18/02/2025 - 25/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005)	4/03/2025 Use hygienic practices for food safety (SITXFSA005)	4/03/2025 Receive, store and maintain stock (SITXINV006)	4/03/2025 Clean kitchen premises and equipment (SITHKOP009)	18/02/2025 Receive, store and maintain stock (SITXINV006)	18/02/2025 Use hygienic practices for food safety (SITXFSA005)	18/02/2025 - 4/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)				
Wednesday					11/03/2025 - 15/04/2025 [=6] Participate in safe food handling practices (SITXFSA006)				25/02/2025 - 4/03/2025 [=2] Receive, store and maintain stock (SITXINV006)					
Thu														
Fri						21/02/2025 - 11/04/2025 [=8] UFPE & BMC Theory				21/02/2025 - 11/04/2025 [=8] UFPE & BMC Practicals				
Sat														

Group timetable - 251PATCB1D, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1D (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	09:00PM
Monday		17/02/2025 Receive, store and maintain stock (SITXINV006)	17/02/2025 Use hygienic practices for food safety (SITXFSA005)	17/02/2025 - 3/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)		17/02/2025 - 24/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005)								
		24/02/2025 - 3/03/2025 [=2] Receive, store and maintain stock (SITXINV006)				3/03/2025 Use hygienic practices for food safety (SITXSA005)	3/03/2025 Receive, store and maintain stock (SITXINV006)	3/03/2025 Clean kitchen premises and equipment (SITHKOP009)						
		17/03/2025 - 14/04/2025 [=5] Produce cakes (SITHPAT011)					17/03/2025 - 14/04/2025 [=5] Participate in safe food handling practices (SITXFSA006)							
Tue	18/02/2025 - 15/04/2025 [=9] UFPE & BMC Practicals						18/02/2025 - 15/04/2025 [=9] UFPE & BMC Theory							
We	5/03/2025 - 12/03/2025 [=2] UFPE & BMC Practicals													
Thu														
Friday		21/02/2025 Participate in safe work practices (SITXWHS005)												
		28/02/2025 ... 4/04/2025 [=5] Produce pastries (SITHPAT013)												
	21/03/2025 ... 11/04/2025 [=2] Participate in safe work practices (SITXWHS005)	21/03/2025 Produce pastries (SITHPAT013)												
		11/04/2025 Produce yeast-based bakery products (SITHPAT014)												
Sat														

Group timetable - 251PATCB1E, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1E (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	09:00PM
Monday			17/02/2025 Receive, store and maintain stock (SITXINV006)	17/02/2025 Use hygienic practices for food safety (SITXFSA005)	17/02/2025 - 3/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)	17/02/2025 - 24/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005)								
		24/02/2025 - 3/03/2025 [=2] Receive, store and maintain stock (SITXINV006)				3/03/2025 Use hygienic practices for food safety (SITXSA005)	3/03/2025 Receive, store and maintain stock (SITXINV006)	3/03/2025 Clean kitchen premises and equipment (SITHKOP009)						
		17/03/2025 - 14/04/2025 [=5] Produce cakes (SITHPAT011)												
				24/02/2025 - 3/03/2025 [=2] Use hygienic practices for food safety (SITXFSA005)		17/03/2025 - 14/04/2025 [=5] Participate in safe food handling practices (SITXFSA006)								
Tue	18/02/2025 - 15/04/2025 [=9] UFPE & BMC Practicals						18/02/2025 - 15/04/2025 [=9] UFPE & BMC Theory							
We	19/02/2025 - 26/02/2025 [=2] UFPE & BMC Practicals													
Thu														
Friday		21/02/2025 Participate in safe work practices (SITXWHS005)				01:00PM-03:45PM, 21/02/2025 - 11/04/2025 [=8] Prepare and serve espresso coffee (SITHFAB025)								
		28/02/2025 ... 4/04/2025 [=5] Produce pastries (SITHPAT013)												
	21/03/2025 ... 11/04/2025 [=2] Participate in safe work practices (SITXWHS005)	21/03/2025 Produce pastries (SITHPAT013)												
		11/04/2025 Produce yeast-based bakery products (SITHPAT014)												
Sat														

