

Group timetable - 251PATPT1A, Certificate III in Patisserie (Part Time) (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
Mo												
Tue												
Wednesday											<div style="border: 1px solid green; padding: 2px;"> Class , Wks 7-8, 19/02/2025 - 26/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005) </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div style="border: 1px solid green; padding: 2px;"> Class , Wk 9, 5/03/2025 Use hygienic practices for food safety (SITXFSA005) </div> <div style="border: 1px solid green; padding: 2px;"> Class , Wk 9, 5/03/2025 Receive, store and maintain stock (SITXINV006) </div> <div style="border: 1px solid green; padding: 2px;"> Class , Wk 9, 5/03/2025 Clean kitchen premises and equipment (SITHKOP009) </div> </div> <div style="border: 1px solid green; padding: 2px; margin-top: 5px;"> Class , Wks 10-15, 12/03/2025 - 16/04/2025 [=6] Participate in safe food handling practices (SITXFSA006) </div>	
Thu												
Fri												
Saturday	Practical , Wk 7, 22/02/2025 Participate in safe work practices (SITXWHS005)					Practical , Wk 7, 22/02/2025 Receive, store and maintain stock (SITXINV006)		Practical , Wk 7, 22/02/2025 Use hygienic practices for food safety (SITXFSA005)		Practical , Wks 7-9, 22/02/2025 - 8/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)		
	Practical , Wks 8-10, 12-13, 1/03/2025 ... 5/04/2025 [=5] Produce pastries (SITHPAT013)					Practical , Wks 8-9, 1/03/2025 - 8/03/2025 [=2] Receive, store and maintain stock (SITXINV006)						
	Practical , Wks 11, 14, 22/03/2025 ... 12/04/2025 [=2] Participate in safe work practices (SITXWHS005)	Practical , Wk 11, 22/03/2025 Produce pastries (SITHPAT013)				Practical , Wks 10-14, 15/03/2025 - 12/04/2025 [=5] Produce cakes (SITHPAT011)						
	Practical , Wk 14, 12/04/2025 Produce yeast-based bakery products (SITHPAT014)					Practical , Wks 8-9, 1/03/2025 - 8/03/2025 [=2] Use hygienic practices for food safety (SITXFSA005)						

Group timetable - 251PATPT1B, Certificate III in Patisserie (Part Time) (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
Mo												
Tue												
Wednesday											<div style="border: 1px solid green; padding: 2px; margin-bottom: 5px;"> Class , Wks 7-8, 19/02/2025 - 26/02/2025 [=2] Use hygienic practices for food safety (SITXFSA005) </div> <div style="display: flex; justify-content: space-between; font-size: 0.8em;"> <div style="border: 1px solid green; padding: 2px; width: 30%;"> Class , Wk 9, 5/03/2025 Use hygienic practices for food safety (SITXFSA005) </div> <div style="border: 1px solid green; padding: 2px; width: 30%;"> Class , Wk 9, 5/03/2025 Receive, store and maintain stock (SITXINV006) </div> <div style="border: 1px solid green; padding: 2px; width: 30%;"> Class , Wk 9, 5/03/2025 Clean kitchen premises and equipment (SITHKOP009) </div> </div> <div style="border: 1px solid green; padding: 2px; margin-top: 5px;"> Class , Wks 10-15, 12/03/2025 - 16/04/2025 [=6] Participate in safe food handling practices (SITXFSA006) </div>	
Thu												
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Saturday	Practical , Wk 7, 22/02/2025 Participate in safe work practices (SITXWHS005)					Practical , Wk 7, 22/02/2025 Receive, store and maintain stock (SITXINV006)		Practical , Wk 7, 22/02/2025 Use hygienic practices for food safety (SITXFSA005)		Practical , Wks 7-9, 22/02/2025 - 8/03/2025 [=3] Clean kitchen premises and equipment (SITHKOP009)		
	Practical , Wks 8-10, 12-13, 1/03/2025 ... 5/04/2025 [=5] Produce pastries (SITHPAT013)					Practical , Wks 8-9, 1/03/2025 - 8/03/2025 [=2] Receive, store and maintain stock (SITXINV006)						
	Practical , Wks 11, 14, 22/03/2025 ... 12/04/2025 [=2] Participate in safe work practices (SITXWHS005)	Practical , Wk 11, 22/03/2025 Produce pastries (SITHPAT013)				Practical , Wks 10-14, 15/03/2025 - 12/04/2025 [=5] Produce cakes (SITHPAT011)						
	Practical , Wk 14, 12/04/2025 Produce yeast-based bakery products (SITHPAT014)				Practical , Wks 8-9, 1/03/2025 - 8/03/2025 [=2] Use hygienic practices for food safety (SITXFSA005)							