

Group timetable - 244PATCB1E, Cert III & Cert IV in Patisserie (Stage 1) - Oct - 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
Mon		17/02/2025 ... 14/04/2025 [=8] Prepare and model marzipan (SITHPAT017)				17/02/2025 ... 14/04/2025 [=8] Coach others in job skills (SITXHRM007)							
Tue		18/02/2025 - 15/04/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)				18/02/2025 - 15/04/2025 [=9] Participate in safe food handling practices (SITXFSA006)							
We		19/02/2025 - 16/04/2025 [=9] Produce yeast-based bakery products (SITHPAT014)											
Thu		20/02/2025 - 20/03/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)											
		27/03/2025 - 17/04/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)											
Fri													
Sat													

Group timetable - 244PATCB1F, Cert III & Cert IV in Patisserie (Stage 1) - Oct - 1F (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
Mon	17/02/2025 ... 14/04/2025 [=8] Prepare and model marzipan (SITHPAT017)				17/02/2025 ... 14/04/2025 [=8] Coach others in job skills (SITXHRM007)								
Tue	18/02/2025 - 15/04/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)				18/02/2025 - 15/04/2025 [=9] Participate in safe food handling practices (SITXFSA006)								
We	19/02/2025 - 16/04/2025 [=9] Produce yeast-based bakery products (SITHPAT014)												
Thu	20/02/2025 - 20/03/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)						27/03/2025 - 17/04/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)						
Fri													
Sat													

Group timetable - 244PATCB1G, Cert III & Cert IV in Patisserie (Stage 1) - Oct - 1G (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
Mon	17/02/2025 ... 14/04/2025 [=8] Prepare and model marzipan (SITHPAT017)				17/02/2025 ... 14/04/2025 [=8] Coach others in job skills (SITXHRM007)								
Tue	18/02/2025 - 15/04/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)				18/02/2025 - 15/04/2025 [=9] Participate in safe food handling practices (SITXFSA006)								
Wed	19/02/2025 - 19/03/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)												
	26/03/2025 - 16/04/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)												
Thu							20/02/2025 - 17/04/2025 [=9] Produce yeast-based bakery products (SITHPAT014)						
Fri													
Sat													