

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOB1A, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1A (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Monday</b>	22/07/2024 Use food preparation equipment (SITHCC023)				22/07/2024 Use food preparation equipment (SITHCC023)								
	29/07/2024 ... 12/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				29/07/2024 - 5/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)								
	5/08/2024 Use food preparation equipment (SITHCC023)				12/08/2024 Use food preparation equipment (SITHCC023)								
	19/08/2024 Prepare appetisers and salads (SITHCC028)				19/08/2024 Prepare appetisers and salads (SITHCC028)								
	26/08/2024 Prepare appetisers and salads (SITHCC028)				26/08/2024 - 2/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								
	2/09/2024 Prepare stocks, sauces and soups (SITHCC029)				9/09/2024 Catchup class								
	9/09/2024 - 16/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				12/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)								
<b>Tuesday</b>	23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Use food preparation equipment (SITHCC023)								
	30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)								
	13/08/2024 Use food preparation equipment (SITHCC023)				13/08/2024 Prepare appetisers and salads (SITHCC028)								
	20/08/2024 Prepare appetisers and salads (SITHCC028)				20/08/2024 Prepare appetisers and salads (SITHCC028)								
	27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								
	10/09/2024 - 17/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				10/09/2024 Prepare stocks, sauces and soups (SITHCC029)								
	13/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				17/09/2024 Prepare and present sandwiches (SITHCC025)								
<b>Thursday</b>	25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)				25/07/2024 Use food preparation equipment (SITHCC023)				25/07/2024 Prepare dishes using basic methods of cookery (SITHCC027)				
	15/08/2024 Clean kitchen premises and equipment (SITHKOP009)				1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				1/08/2024 Use food preparation equipment (SITHCC023)				
	22/08/2024 - 5/09/2024 [=3] Participate in safe work practices (SITXWHS005)				15/08/2024 Prepare appetisers and salads (SITHCC028)				8/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				
	12/09/2024 Participate in safe work practices (SITXWHS005)				22/08/2024 Prepare appetisers and salads (SITHCC028)				15/08/2024 Prepare appetisers and salads (SITHCC028)				
	19/09/2024 Catchup class				29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								

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Group timetable - 243CCOCB1A, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1A (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>						12/09/2024 Prepare stocks, sauces and soups (SITHCC029)				22/08/2024 Prepare appetisers and salads (SITHCC028)		
						19/09/2024 Catchup class				29/08/2024 Prepare stocks, sauces and soups (SITHCC029)		
										5/09/2024 Prepare stocks, sauces and soups (SITHCC029)		
											1/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)	
<b>Friday</b>			26/07/2024 - 2/08/2024 [=2] Use hygienic practices for food safety (SITXFSA005)									
			23/08/2024 Receive, store and maintain stock (SITXINV006)			9/08/2024 Use hygienic practices for food safety (SITXFSA005)						
			30/08/2024 Receive, store and maintain stock (SITXINV006)			16/08/2024 Catchup class						
			6/09/2024 - 20/09/2024 [=3] Participate in safe food handling practices (SITXFSA006)			23/08/2024 - 30/08/2024 [=2] Participate in safe food handling practices (SITXFSA006)						
			9/08/2024 - 16/08/2024 [=2] Receive, store and maintain stock (SITXINV006)			6/09/2024 Catchup class						

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1B, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1B (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Monday</b>	22/07/2024 Use food preparation equipment (SITHCC023)				22/07/2024 Use food preparation equipment (SITHCC023)								
	29/07/2024 ... 12/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				29/07/2024 - 5/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)								
	5/08/2024 Use food preparation equipment (SITHCC023)				12/08/2024 Use food preparation equipment (SITHCC023)								
	19/08/2024 Prepare appetisers and salads (SITHCC028)				19/08/2024 Prepare appetisers and salads (SITHCC028)								
	26/08/2024 Prepare appetisers and salads (SITHCC028)				26/08/2024 - 2/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								
	2/09/2024 Prepare stocks, sauces and soups (SITHCC029)				9/09/2024 Catchup class								
	9/09/2024 - 16/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				5/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				12/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				
<b>Tuesday</b>	23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Use food preparation equipment (SITHCC023)								
	30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)								
	13/08/2024 Use food preparation equipment (SITHCC023)				13/08/2024 Prepare appetisers and salads (SITHCC028)								
	20/08/2024 Prepare appetisers and salads (SITHCC028)				20/08/2024 Prepare appetisers and salads (SITHCC028)								
	27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								
	10/09/2024 - 17/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				10/09/2024 Prepare stocks, sauces and soups (SITHCC029)								
	13/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				17/09/2024 Prepare and present sandwiches (SITHCC025)								
<b>Thursday</b>	25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)				25/07/2024 Use food preparation equipment (SITHCC023)				25/07/2024 Prepare dishes using basic methods of cookery (SITHCC027)				
	15/08/2024 Clean kitchen premises and equipment (SITHKOP009)				1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				1/08/2024 Use food preparation equipment (SITHCC023)				
	22/08/2024 - 5/09/2024 [=3] Participate in safe work practices (SITXWHS005)				15/08/2024 Prepare appetisers and salads (SITHCC028)				8/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				
	12/09/2024 Participate in safe work practices (SITXWHS005)				22/08/2024 Prepare appetisers and salads (SITHCC028)				15/08/2024 Prepare appetisers and salads (SITHCC028)				
	19/09/2024 Catchup class				29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				15/08/2024 Prepare appetisers and salads (SITHCC028)				

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Group timetable - 243CCOCB1B, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1B (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>						<div style="border: 1px solid blue; padding: 2px;">12/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid green; padding: 2px;">19/09/2024 Catchup class</div>				<div style="border: 1px solid yellow; padding: 2px;">22/08/2024 Prepare appetisers and salads (SITHCC028)</div> <div style="border: 1px solid red; padding: 2px;">29/08/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px;">5/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div> <div style="border: 1px solid blue; padding: 2px;">1/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)</div>		
<b>Friday</b>		<div style="border: 1px solid green; padding: 2px;">26/07/2024 - 2/08/2024 [=2] Use hygienic practices for food safety (SITXFSA005)</div>					<div style="border: 1px solid blue; padding: 2px;">9/08/2024 Use hygienic practices for food safety (SITXFSA005)</div>					
		<div style="border: 1px solid green; padding: 2px;">23/08/2024 Receive, store and maintain stock (SITXINV006)</div>			<div style="border: 1px solid blue; padding: 2px;">16/08/2024 Catchup class</div>							
		<div style="border: 1px solid blue; padding: 2px;">30/08/2024 Receive, store and maintain stock (SITXINV006)</div>			<div style="border: 1px solid green; padding: 2px;">23/08/2024 - 30/08/2024 [=2] Participate in safe food handling practices (SITXFSA006)</div>							
		<div style="border: 1px solid green; padding: 2px;">6/09/2024 - 20/09/2024 [=3] Participate in safe food handling practices (SITXFSA006)</div>			<div style="border: 1px solid blue; padding: 2px;">6/09/2024 Catchup class</div>							
		<div style="border: 1px solid green; padding: 2px;">9/08/2024 - 16/08/2024 [=2] Receive, store and maintain stock (SITXINV006)</div>										

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1C, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1C (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM		
<b>Monday</b>	22/07/2024 Use food preparation equipment (SITHCC023)				22/07/2024 Use food preparation equipment (SITHCC023)									
	29/07/2024 ... 12/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				29/07/2024 - 5/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)									
	5/08/2024 Use food preparation equipment (SITHCC023)				12/08/2024 Use food preparation equipment (SITHCC023)									
	19/08/2024 Prepare appetisers and salads (SITHCC028)				19/08/2024 Prepare appetisers and salads (SITHCC028)									
	26/08/2024 Prepare appetisers and salads (SITHCC028)				26/08/2024 - 2/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)									
	2/09/2024 Prepare stocks, sauces and soups (SITHCC029)				9/09/2024 Catchup class									
	9/09/2024 - 16/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				12/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)									
<b>Tuesday</b>	23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Library Info Session	23/07/2024 - 6/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)				
	30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					13/08/2024 Clean kitchen premises and equipment (SITHKOP009)				
	13/08/2024 Use food preparation equipment (SITHCC023)				13/08/2024 Prepare appetisers and salads (SITHCC028)					20/08/2024 - 3/09/2024 [=3] Participate in safe work practices (SITXWHS005)				
	20/08/2024 Prepare appetisers and salads (SITHCC028)				20/08/2024 Prepare appetisers and salads (SITHCC028)					10/09/2024 Participate in safe work practices (SITXWHS005)				
	27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					17/09/2024 Catchup class				
	10/09/2024 - 17/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				10/09/2024 Prepare stocks, sauces and soups (SITHCC029)									
	13/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				17/09/2024 Prepare and present sandwiches (SITHCC025)									
<b>Wednesday</b>	24/07/2024 - 31/07/2024 [=2] Use hygienic practices for food safety (SITXFA005)													
	21/08/2024 ... 18/09/2024 [=4] Participate in safe food handling practices (SITXFA006)				7/08/2024 - 14/08/2024 [=2] Receive, store and maintain stock (SITXINV006)									
	28/08/2024 Receive, store and maintain stock (SITXINV006)				21/08/2024 Receive, store and maintain stock (SITXINV006)									
	7/08/2024 Use hygienic practices for food safety (SITXFA005)				28/08/2024 Participate in safe food handling practices (SITXFA006)									
	14/08/2024 Catchup class				4/09/2024 Catchup class									

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1C, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1C (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Thursday</b>						<div style="border: 1px solid orange; padding: 2px;">25/07/2024 Use food preparation equipment (SITHCCC023)</div>				<div style="border: 1px solid red; padding: 2px;">25/07/2024 Use food preparation equipment (SITHCCC023)</div>			
						<div style="border: 1px solid orange; padding: 2px;">1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div>				<div style="border: 1px solid blue; padding: 2px;">1/08/2024 Use food preparation equipment (SITHCCC023)</div>			
						<div style="border: 1px solid orange; padding: 2px;">15/08/2024 Prepare appetisers and salads (SITHCCC028)</div>				<div style="border: 1px solid red; padding: 2px;">8/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>			
						<div style="border: 1px solid blue; padding: 2px;">22/08/2024 Prepare appetisers and salads (SITHCCC028)</div>				<div style="border: 1px solid red; padding: 2px;">15/08/2024 Prepare appetisers and salads (SITHCCC028)</div>			
						<div style="border: 1px solid orange; padding: 2px;">29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div>				<div style="border: 1px solid green; padding: 2px;">22/08/2024 Prepare appetisers and salads (SITHCCC028)</div>			
						<div style="border: 1px solid blue; padding: 2px;">12/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>				<div style="border: 1px solid red; padding: 2px;">29/08/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>			
						<div style="border: 1px solid green; padding: 2px;">19/09/2024 Catchup class</div>				<div style="border: 1px solid blue; padding: 2px;">5/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>			
												<div style="border: 1px solid blue; padding: 2px;">1/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>	

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1D, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1D (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Monday</b>	22/07/2024 Use food preparation equipment (SITHCC023)				22/07/2024 Use food preparation equipment (SITHCC023)								
	29/07/2024 ... 12/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				29/07/2024 - 5/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)								
	5/08/2024 Use food preparation equipment (SITHCC023)				12/08/2024 Use food preparation equipment (SITHCC023)								
	19/08/2024 Prepare appetisers and salads (SITHCC028)				19/08/2024 Prepare appetisers and salads (SITHCC028)								
	26/08/2024 Prepare appetisers and salads (SITHCC028)				26/08/2024 - 2/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)								
	2/09/2024 Prepare stocks, sauces and soups (SITHCC029)				9/09/2024 Catchup class								
	9/09/2024 - 16/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				12/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)								
<b>Tuesday</b>	23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Use food preparation equipment (SITHCC023)				23/07/2024 Library Info Session	23/07/2024 - 6/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)			
	30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)				30/07/2024 - 6/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					13/08/2024 Clean kitchen premises and equipment (SITHKOP009)			
	13/08/2024 Use food preparation equipment (SITHCC023)				13/08/2024 Prepare appetisers and salads (SITHCC028)					20/08/2024 - 3/09/2024 [=3] Participate in safe work practices (SITXWHS005)			
	20/08/2024 Prepare appetisers and salads (SITHCC028)				20/08/2024 Prepare appetisers and salads (SITHCC028)					10/09/2024 Participate in safe work practices (SITXWHS005)			
	27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				27/08/2024 - 3/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					17/09/2024 Catchup class			
	10/09/2024 - 17/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)				10/09/2024 Prepare stocks, sauces and soups (SITHCC029)								
	13/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)				17/09/2024 Prepare and present sandwiches (SITHCC025)								
<b>Wednesday</b>	24/07/2024 - 31/07/2024 [=2] Use hygienic practices for food safety (SITXFSA005)												
	21/08/2024 ... 18/09/2024 [=4] Participate in safe food handling practices (SITXFA006)				7/08/2024 - 14/08/2024 [=2] Receive, store and maintain stock (SITXINV006)								
	28/08/2024 Receive, store and maintain stock (SITXINV006)				21/08/2024 Receive, store and maintain stock (SITXINV006)								
	7/08/2024 Use hygienic practices for food safety (SITXFSA005)				28/08/2024 Participate in safe food handling practices (SITXFA006)								
	14/08/2024 Catchup class				4/09/2024 Catchup class								

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1D, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1D (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Thursday</b>						<div style="border: 1px solid orange; padding: 2px;">25/07/2024 Use food preparation equipment (SITHCCC023)</div>				<div style="border: 1px solid red; padding: 2px;">25/07/2024 Use food preparation equipment (SITHCCC023)</div>			
						<div style="border: 1px solid orange; padding: 2px;">1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)</div>				<div style="border: 1px solid blue; padding: 2px;">1/08/2024 Use food preparation equipment (SITHCCC023)</div>			
						<div style="border: 1px solid orange; padding: 2px;">15/08/2024 Prepare appetisers and salads (SITHCCC028)</div>				<div style="border: 1px solid red; padding: 2px;">8/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>			
						<div style="border: 1px solid blue; padding: 2px;">22/08/2024 Prepare appetisers and salads (SITHCCC028)</div>				<div style="border: 1px solid red; padding: 2px;">15/08/2024 Prepare appetisers and salads (SITHCCC028)</div>			
						<div style="border: 1px solid orange; padding: 2px;">29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)</div>				<div style="border: 1px solid green; padding: 2px;">22/08/2024 Prepare appetisers and salads (SITHCCC028)</div>			
						<div style="border: 1px solid blue; padding: 2px;">12/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>				<div style="border: 1px solid red; padding: 2px;">29/08/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>			
						<div style="border: 1px solid green; padding: 2px;">19/09/2024 Catchup class</div>				<div style="border: 1px solid blue; padding: 2px;">5/09/2024 Prepare stocks, sauces and soups (SITHCCC029)</div>			
													<div style="border: 1px solid blue; padding: 2px;">1/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>



# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1E, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1E (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Tuesday</b>	23/07/2024 - 30/07/2024 [=2] Use hygienic practices for food safety (SITXFSA005)					6/08/2024 - 20/08/2024 [=3] Receive, store and maintain stock (SITXINV006)							
	6/08/2024 Use hygienic practices for food safety (SITXFSA005)					27/08/2024 Receive, store and maintain stock (SITXINV006)							
	13/08/2024 Catchup class					3/09/2024 Catchup class							
	20/08/2024 ... 17/09/2024 [=4] Participate in safe food handling practices (SITXFSA006)					17/09/2024 Coach others in job skills (SITXHRM007)							
	10/09/2024 Participate in safe food handling practices (SITXFSA006)												
<b>Wednesday</b>	24/07/2024 Use food preparation equipment (SITHCC023)					24/07/2024 Use food preparation equipment (SITHCC023)							24/07/2024 Library Info Session
	31/07/2024 ... 14/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					31/07/2024 - 7/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Use food preparation equipment (SITHCC023)					14/08/2024 Use food preparation equipment (SITHCC023)							
	21/08/2024 Prepare stocks, sauces and soups (SITHCC029)					21/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	28/08/2024 Prepare stocks, sauces and soups (SITHCC029)					28/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	4/09/2024 Prepare stocks, sauces and soups (SITHCC029)					11/09/2024 Prepare appetisers and salads (SITHCC028)							
	11/09/2024 Prepare appetisers and salads (SITHCC028)					18/09/2024 Catchup class							
	18/09/2024 Prepare appetisers and salads (SITHCC028)					14/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)												
<b>Thursday</b>	25/07/2024 Use food preparation equipment (SITHCC023)					25/07/2024 Use food preparation equipment (SITHCC023)							25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)
	1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)							15/08/2024 Clean kitchen premises and equipment (SITHKOP009)
	15/08/2024 Use food preparation equipment (SITHCC023)					15/08/2024 Prepare stocks, sauces and soups (SITHCC029)							22/08/2024 - 29/08/2024 [=2] Participate in safe work practices (SITXWHS005)
	22/08/2024 Prepare stocks, sauces and soups (SITHCC029)					22/08/2024 Prepare stocks, sauces and soups (SITHCC029)							12/09/2024 Participate in safe work practices (SITXWHS005)
	29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					29/08/2024 Catchup class							19/09/2024 Catchup class
	12/09/2024 Prepare appetisers and salads (SITHCC028)												

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1E, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1E (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>	19/09/2024 Prepare appetisers and salads (SITHCC028)					12/09/2024 Prepare stocks, sauces and soups (SITHCC029)						
			15/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)			19/09/2024 Prepare and present sandwiches (SITHCC025)						
						5/09/2024 Participate in safe work practices (SITXWHS005)						
<b>Friday</b>	26/07/2024 Use food preparation equipment (SITHCC023)					26/07/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	2/08/2024 - 9/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					2/08/2024 Use food preparation equipment (SITHCC023)						
	16/08/2024 Prepare stocks, sauces and soups (SITHCC029)					9/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	23/08/2024 Prepare stocks, sauces and soups (SITHCC029)					16/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	30/08/2024 - 6/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					23/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	13/09/2024 Prepare appetisers and salads (SITHCC028)					30/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	20/09/2024 Catchup class					6/09/2024 Prepare appetisers and salads (SITHCC028)						
						13/09/2024 Prepare appetisers and salads (SITHCC028)						
						2/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1F, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1F (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Tuesday</b>	23/07/2024 - 30/07/2024 [=2] Use hygienic practices for food safety (SITXFS005)												
	6/08/2024 Use hygienic practices for food safety (SITXFS005)				6/08/2024 - 20/08/2024 [=3] Receive, store and maintain stock (SITXINV006)								
	13/08/2024 Catchup class				27/08/2024 Receive, store and maintain stock (SITXINV006)								
	20/08/2024 ... 17/09/2024 [=4] Participate in safe food handling practices (SITXFS006)					3/09/2024 Catchup class							
	10/09/2024 Participate in safe food handling practices (SITXFS006)												
						17/09/2024 Coach others in job skills (SITXHRM007)							
<b>Wednesday</b>	24/07/2024 Use food preparation equipment (SITHCC023)					24/07/2024 Use food preparation equipment (SITHCC023)			24/07/2024 Library Info Session				
	31/07/2024 ... 14/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					31/07/2024 - 7/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Use food preparation equipment (SITHCC023)					14/08/2024 Use food preparation equipment (SITHCC023)							
	21/08/2024 Prepare stocks, sauces and soups (SITHCC029)					21/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	28/08/2024 Prepare stocks, sauces and soups (SITHCC029)					28/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	4/09/2024 Prepare stocks, sauces and soups (SITHCC029)					11/09/2024 Prepare appetisers and salads (SITHCC028)							
	11/09/2024 Prepare appetisers and salads (SITHCC028)					18/09/2024 Catchup class							
	18/09/2024 Prepare appetisers and salads (SITHCC028)					14/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)												
<b>Thursday</b>	25/07/2024 Use food preparation equipment (SITHCC023)					25/07/2024 Use food preparation equipment (SITHCC023)			25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)				
	1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)			15/08/2024 Clean kitchen premises and equipment (SITHKOP009)				
	15/08/2024 Use food preparation equipment (SITHCC023)					15/08/2024 Prepare stocks, sauces and soups (SITHCC029)			22/08/2024 - 29/08/2024 [=2] Participate in safe work practices (SITXWHS005)				
	22/08/2024 Prepare stocks, sauces and soups (SITHCC029)					22/08/2024 Prepare stocks, sauces and soups (SITHCC029)			12/09/2024 Participate in safe work practices (SITXWHS005)				
	29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					29/08/2024 Catchup class			19/09/2024 Catchup class				
	12/09/2024 Prepare appetisers and salads (SITHCC028)												

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1F, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1F (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>	19/09/2024 Prepare appetisers and salads (SITHCC028)					12/09/2024 Prepare stocks, sauces and soups (SITHCC029)						
			15/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)			19/09/2024 Prepare and present sandwiches (SITHCC025)						
						5/09/2024 Participate in safe work practices (SITXWHS005)						
<b>Friday</b>	26/07/2024 Use food preparation equipment (SITHCC023)					26/07/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	2/08/2024 - 9/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					2/08/2024 Use food preparation equipment (SITHCC023)						
	16/08/2024 Prepare stocks, sauces and soups (SITHCC029)					9/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	23/08/2024 Prepare stocks, sauces and soups (SITHCC029)					16/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	30/08/2024 - 6/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					23/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	13/09/2024 Prepare appetisers and salads (SITHCC028)					30/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	20/09/2024 Catchup class					6/09/2024 Prepare appetisers and salads (SITHCC028)						
						13/09/2024 Prepare appetisers and salads (SITHCC028)						
						2/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1G, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1G (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Monday</b>	22/07/2024 - 29/07/2024 [=2] Use hygienic practices for food safety (SITXFS005)												
	5/08/2024 Use hygienic practices for food safety (SITXFS005)				5/08/2024 - 19/08/2024 [=3] Receive, store and maintain stock (SITXINV006)								
	12/08/2024 Catchup class				26/08/2024 Receive, store and maintain stock (SITXINV006)								
	19/08/2024 - 26/08/2024 [=2] Participate in safe food handling practices (SITXFS006)					2/09/2024 Catchup class							
	2/09/2024 Participate in safe food handling practices (SITXFS006)												
	9/09/2024 - 16/09/2024 [=2] Participate in safe food handling practices (SITXFS006)												
<b>Wednesday</b>	24/07/2024 Use food preparation equipment (SITHCC023)					24/07/2024 Use food preparation equipment (SITHCC023)							
	31/07/2024 ... 14/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					31/07/2024 - 7/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Use food preparation equipment (SITHCC023)					14/08/2024 Use food preparation equipment (SITHCC023)							
	21/08/2024 Prepare stocks, sauces and soups (SITHCC029)					21/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	28/08/2024 Prepare stocks, sauces and soups (SITHCC029)					28/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	4/09/2024 Prepare stocks, sauces and soups (SITHCC029)					11/09/2024 Prepare appetisers and salads (SITHCC028)							
	11/09/2024 Prepare appetisers and salads (SITHCC028)					18/09/2024 Catchup class							
	18/09/2024 Prepare appetisers and salads (SITHCC028)					14/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)							
<b>Thursday</b>	25/07/2024 Use food preparation equipment (SITHCC023)					25/07/2024 Use food preparation equipment (SITHCC023)			25/07/2024 Library Info Session		25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)		
	1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)			15/08/2024 Clean kitchen premises and equipment (SITHKOP009)				
	15/08/2024 Use food preparation equipment (SITHCC023)					15/08/2024 Prepare stocks, sauces and soups (SITHCC029)			22/08/2024 - 29/08/2024 [=2] Participate in safe work practices (SITXWHS005)				
	22/08/2024 Prepare stocks, sauces and soups (SITHCC029)					22/08/2024 Prepare stocks, sauces and soups (SITHCC029)			12/09/2024 Participate in safe work practices (SITXWHS005)				
	29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					29/08/2024 Catchup class			19/09/2024 Catchup class				
	12/09/2024 Prepare appetisers and salads (SITHCC028)												

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1G, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1G (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>	19/09/2024 Prepare appetisers and salads (SITHCC028)					12/09/2024 Prepare stocks, sauces and soups (SITHCC029)						
			15/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)			19/09/2024 Prepare and present sandwiches (SITHCC025)						
						5/09/2024 Participate in safe work practices (SITXWHS005)						
<b>Friday</b>	26/07/2024 Use food preparation equipment (SITHCC023)					26/07/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	2/08/2024 - 9/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					2/08/2024 Use food preparation equipment (SITHCC023)						
	16/08/2024 Prepare stocks, sauces and soups (SITHCC029)					9/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						
	23/08/2024 Prepare stocks, sauces and soups (SITHCC029)					16/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	30/08/2024 - 6/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					23/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	13/09/2024 Prepare appetisers and salads (SITHCC028)					30/08/2024 Prepare stocks, sauces and soups (SITHCC029)						
	20/09/2024 Catchup class					6/09/2024 Prepare appetisers and salads (SITHCC028)						
						13/09/2024 Prepare appetisers and salads (SITHCC028)						
						2/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)						

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1H, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1H (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	
<b>Monday</b>	22/07/2024 - 29/07/2024 [=2] Use hygienic practices for food safety (SITXFSA005)												
	5/08/2024 Use hygienic practices for food safety (SITXFSA005)				5/08/2024 - 19/08/2024 [=3] Receive, store and maintain stock (SITXINV006)								
	12/08/2024 Catchup class				26/08/2024 Receive, store and maintain stock (SITXINV006)								
	19/08/2024 - 26/08/2024 [=2] Participate in safe food handling practices (SITXFSA006)					2/09/2024 Catchup class							
	2/09/2024 Participate in safe food handling practices (SITXFSA006)												
	9/09/2024 - 16/09/2024 [=2] Participate in safe food handling practices (SITXFSA006)												
<b>Wednesday</b>	24/07/2024 Use food preparation equipment (SITHCC023)					24/07/2024 Use food preparation equipment (SITHCC023)							
	31/07/2024 ... 14/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					31/07/2024 - 7/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)							
	7/08/2024 Use food preparation equipment (SITHCC023)				14/08/2024 Use food preparation equipment (SITHCC023)								
	21/08/2024 Prepare stocks, sauces and soups (SITHCC029)					21/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	28/08/2024 Prepare stocks, sauces and soups (SITHCC029)					28/08/2024 Prepare stocks, sauces and soups (SITHCC029)							
	4/09/2024 Prepare stocks, sauces and soups (SITHCC029)					11/09/2024 Prepare appetisers and salads (SITHCC028)							
	11/09/2024 Prepare appetisers and salads (SITHCC028)					18/09/2024 Catchup class							
	18/09/2024 Prepare appetisers and salads (SITHCC028)									14/08/2024 Prepare dishes using basic methods of cookery (SITHCC027)			
<b>Thursday</b>	25/07/2024 Use food preparation equipment (SITHCC023)					25/07/2024 Use food preparation equipment (SITHCC023)			25/07/2024 Library Info Session		25/07/2024 - 8/08/2024 [=3] Clean kitchen premises and equipment (SITHKOP009)		
	1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)					1/08/2024 - 8/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCC027)			15/08/2024 Clean kitchen premises and equipment (SITHKOP009)				
	15/08/2024 Use food preparation equipment (SITHCC023)				15/08/2024 Prepare stocks, sauces and soups (SITHCC029)				22/08/2024 - 29/08/2024 [=2] Participate in safe work practices (SITXWHS005)				
	22/08/2024 Prepare stocks, sauces and soups (SITHCC029)					22/08/2024 Prepare stocks, sauces and soups (SITHCC029)			12/09/2024 Participate in safe work practices (SITXWHS005)				
	29/08/2024 - 5/09/2024 [=2] Prepare stocks, sauces and soups (SITHCC029)					29/08/2024 Catchup class			19/09/2024 Catchup class				
	12/09/2024 Prepare appetisers and salads (SITHCC028)												

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOCB1H, Cert III in Commercial Cookery/Cert IV in Kitchen Management (Stage 1) - July - 1H (Wks 30-39, 22/07/2024 - 23/09/2024)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM
<b>Thursday</b>	19/09/2024 Prepare appetisers and salads (SITHCCC028)					12/09/2024 Prepare stocks, sauces and soups (SITHCCC029)						
			15/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			19/09/2024 Prepare and present sandwiches (SITHCCC025)						
						5/09/2024 Participate in safe work practices (SITXWHS005)						
<b>Friday</b>	26/07/2024 Use food preparation equipment (SITHCCC023)					26/07/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	2/08/2024 - 9/08/2024 [=2] Prepare dishes using basic methods of cookery (SITHCCC027)					2/08/2024 Use food preparation equipment (SITHCCC023)						
	16/08/2024 Prepare stocks, sauces and soups (SITHCCC029)					9/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						
	23/08/2024 Prepare stocks, sauces and soups (SITHCCC029)					16/08/2024 Prepare stocks, sauces and soups (SITHCCC029)						
	30/08/2024 - 6/09/2024 [=2] Prepare stocks, sauces and soups (SITHCCC029)					23/08/2024 Prepare stocks, sauces and soups (SITHCCC029)						
	13/09/2024 Prepare appetisers and salads (SITHCCC028)					30/08/2024 Prepare stocks, sauces and soups (SITHCCC029)						
	20/09/2024 Catchup class					6/09/2024 Prepare appetisers and salads (SITHCCC028)						
						13/09/2024 Prepare appetisers and salads (SITHCCC028)						
						2/08/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						