

Group timetable - 243BAK2N1A, Certificate II in Baking - July - 1A (Wks 30-38)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM		
Monday		08:30AM-09:30AM, 22/07/2024 - 16/09/2024 [=9] Use numerical applications in the workplace (FBPOPR2069)		09:30AM-12:30PM, 22/07/2024 - 16/09/2024 [=9] Produce basic bread products (FBPRBK3005)							01:00PM-04:00PM, 22/07/2024 - 16/09/2024 [=9] Use food preparation equipment to prepare fillings (FBPRBK2002)										
Tuesday		08:30AM-10:00AM, 23/07/2024 - 17/09/2024 [=9] Apply food safety procedures (FBPFSY2002)				10:30AM-12:00PM, 23/07/2024 - 17/09/2024 [=9] Participate in work health and safety processes (FBPWHS2001)															
We																					
Thu																					
Fri																					

Group timetable - 243BAK2N1B, Certificate II in Baking - July - 1B (Wks 30-38)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM		
Mo																					
Tuesday		08:30AM-10:00AM, 23/07/2024 - 17/09/2024 [=9] Apply food safety procedures (FBPFSY2002)				10:30AM-12:00PM, 23/07/2024 - 17/09/2024 [=9] Participate in work health and safety processes (FBPWHS2001)															
We																					
Thursday		08:30AM-09:30AM, 25/07/2024 - 19/09/2024 [=9] Use numerical applications in the workplace (FBPOPR2069)	09:30AM-12:30PM, 25/07/2024 - 19/09/2024 [=9] Produce basic bread products (FBPRBK3005)								01:00PM-04:00PM, 25/07/2024 - 19/09/2024 [=9] Use food preparation equipment to prepare fillings (FBPRBK2002)										
Fri																					