

Group timetable - 243MPR2N1A, Cert II Meat Processing - 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
Monday	<p>08:00AM-08:30AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Apply hygiene and sanitation practices (AMPCOR 202)</p>	<p>08:30AM-09:00AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Comply with Quality Assurance and HACCP requirements (AMPCOR 203)</p>	<p>09:00AM-09:30AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Communicate in the workplace (AMPCOR 205)</p>	<p>09:30AM-10:00AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Clean work area during operations (AMPX202)</p>	<p>10:00AM-10:30AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Sharpen knives (AMPX209)</p>	<p>10:30AM-11:00AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Prepare minced meat and minced meat products (AMPR104)</p>	<p>11:00AM-11:30AM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Prepare and slice meat cuts (AMPX210)</p>	<p>11:30AM-12:00PM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Maintain personal equipment (AMPCOR 201)</p>		<p>12:30PM-01:30PM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Pack meat products (AMPA2071)</p>		<p>01:30PM-02:30PM, 22/07/2024 - 16/09/2024 [=9]</p> <p>Sort meat (AMPS307)</p>		<p>02:30PM-03:15PM, 22/07/2024 - 26/08/2024 [=6]</p> <p>Follow safe work policies and procedures (AMPCOR204)</p>	<p>03:15PM-04:00PM, 22/07/2024 - 26/08/2024 [=6]</p> <p>Identify cuts and specifications (AMPA2070)</p>			
Tue																		
We																		
Thu																		
Fri																		