

## Group timetable - 243PAT3N1A, Certificate III in Patisserie (Stage 1) - July - 1A (Wks 30-38)

	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	09:00PM
<b>Wednesday</b>						<div style="border: 1px solid green; padding: 2px;">24/07/2024 - 14/08/2024 [=4] Produce pastries (SITHPAT013)</div> <div style="border: 1px solid green; padding: 2px;">21/08/2024 - 11/09/2024 [=4] Produce yeast-based bakery products (SITHPAT014)</div>	<div style="border: 1px solid green; padding: 2px;">24/07/2024 - 7/08/2024 [=3] Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid blue; padding: 2px;">14/08/2024 Use hygienic practices for food safety (SITXFSA005)</div> <div style="border: 1px solid green; padding: 2px;">21/08/2024 - 18/09/2024 [=5] Participate in safe food handling practices (SITXFSA006)</div>							
<b>Thursday</b>	<div style="border: 1px solid green; padding: 2px;">25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid green; padding: 2px;">8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)</div>					<div style="border: 1px solid orange; padding: 2px;">25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)</div> <div style="border: 1px solid orange; padding: 2px;">8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)</div>								
<b>Friday</b>						<div style="border: 1px solid green; padding: 2px;">26/07/2024 - 16/08/2024 [=4] Receive, store and maintain stock (SITXINV006)</div> <div style="border: 1px solid green; padding: 2px;">23/08/2024 - 13/09/2024 [=4] Participate in safe work practices (SITXWHS005)</div>	<div style="border: 1px solid green; padding: 2px;">23/08/2024 - 13/09/2024 [=4] Clean kitchen premises and equipment (SITHKOP009)</div>	<div style="border: 1px solid green; padding: 2px;">26/07/2024 - 16/08/2024 [=4] Produce cakes (SITHPAT011)</div>						

Group timetable - 243PAT3N1B, Certificate III in Patisserie (Stage 1) - July - 1B (Wks 30-38)

	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	09:00PM		
<b>Wednesday</b>		24/07/2024 - 28/08/2024 [=6] Produce cakes (SITHPAT011)				24/07/2024 - 14/08/2024 [=4] Produce pastries (SITHPAT013)	24/07/2024 - 7/08/2024 [=3] Use hygienic practices for food safety (SITXFSA005)	14/08/2024 Use hygienic practices for food safety (SITXFSA005)	21/08/2024 - 18/09/2024 [=5] Participate in safe food handling practices (SITXFSA006)							
<b>Thursday</b>		25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)				25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)										
		8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)				8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)										
<b>Friday</b>		26/07/2024 - 30/08/2024 [=6] Produce pastries (SITHPAT013)				26/07/2024 - 16/08/2024 [=4] Receive, store and maintain stock (SITXINV006)		26/07/2024 - 16/08/2024 [=4] Produce cakes (SITHPAT011)								
		6/09/2024 Produce pastries (SITHPAT013)				23/08/2024 - 13/09/2024 [=4] Participate in safe work practices (SITXWHS005)		23/08/2024 - 13/09/2024 [=4] Clean kitchen premises and equipment (SITHKOP009)								
		13/09/2024 - 20/09/2024 [=2] Produce yeast-based bakery products (SITHPAT014)														

## Group timetable - 243PATCB1D, Cert III & Cert IV in Patisserie (Stage 1) - July - 1D (Wks 30-38)

	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	09:00PM	
<b>Monday</b>							22/07/2024 - 12/08/2024 [=4] Receive, store and maintain stock (SITXINV006)			22/07/2024 - 26/08/2024 [=6] Produce cakes (SITHPAT011)					
								19/08/2024 - 9/09/2024 [=4] Participate in safe work practices (SITXWHS005)							
								22/07/2024 - 12/08/2024 [=4] Produce cakes (SITHPAT011)							
<b>Wednesday</b>							24/07/2024 - 14/08/2024 [=4] Produce pastries (SITHPAT013)	24/07/2024 - 7/08/2024 [=3] Use hygienic practices for food safety (SITXFSA005)		24/07/2024 - 28/08/2024 [=6] Produce pastries (SITHPAT013)					
								14/08/2024 Use hygienic practices for food safety (SITXFSA005)		4/09/2024 Produce pastries (SITHPAT013)					
								21/08/2024 - 18/09/2024 [=5] Participate in safe food handling practices (SITXFSA006)		11/09/2024 - 18/09/2024 [=2] Produce yeast-based bakery products (SITHPAT014)					
<b>Thursday</b>	25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)					25/07/2024 - 1/08/2024 [=2] Use food preparation equipment (SITHCCC023)									
	8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)					8/08/2024 - 19/09/2024 [=7] Prepare dishes using basic methods of cookery (SITHCCC027)									