

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOAP1D, Certificate III in Commercial Cookery (Apprentices) (Level 1) - July - 1D (Wks 40-48, 30/09/2024 - 25/11/2024)

	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	05:30PM	06:00PM	06:30PM	07:00PM	
<b>Mo</b>																						
<b>Tue</b>																						
<b>Wednesday</b>			<div style="border: 1px solid red; padding: 2px;">2/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>						<div style="border: 1px solid blue; padding: 2px;">9/10/2024 Use food preparation equipment (SITHCCC023)</div>		<div style="border: 1px solid blue; padding: 2px;">9/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>				<div style="border: 1px solid blue; padding: 2px;">2/10/2024 Clean kitchen premises and equipment (SITHKOP009)</div>							
			<div style="border: 1px solid blue; padding: 2px;">9/10/2024 Use food preparation equipment (SITHCCC023)</div>	<div style="border: 1px solid blue; padding: 2px;">9/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>				<div style="border: 1px solid orange; padding: 2px;">2/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)</div>						<div style="border: 1px solid green; padding: 2px;">9/10/2024 - 23/10/2024 [=3] Receive, store and maintain stock (SITXINV006)</div>								
			<div style="border: 1px solid red; padding: 2px;">16/10/2024 - 30/10/2024 [=3] Prepare appetisers and salads (SITHCCC028)</div>						<div style="border: 1px solid orange; padding: 2px;">16/10/2024 - 30/10/2024 [=3] Prepare appetisers and salads (SITHCCC028)</div>						<div style="border: 1px solid blue; padding: 2px;">30/10/2024 Receive, store and maintain stock (SITXINV006)</div>							
			<div style="border: 1px solid blue; padding: 2px;">6/11/2024 Prepare appetisers and salads (SITHCCC028)</div>						<div style="border: 1px solid blue; padding: 2px;">6/11/2024 - 13/11/2024 [=2] Prepare appetisers and salads (SITHCCC028)</div>						<div style="border: 1px solid blue; padding: 2px;">6/11/2024 Catchup class</div>							
			<div style="border: 1px solid green; padding: 2px;">13/11/2024 Adhoc room booking</div>						<div style="border: 1px solid green; padding: 2px;">20/11/2024 Catchup class</div>													
			<div style="border: 1px solid green; padding: 2px;">20/11/2024 Prepare appetisers and salads (SITHCCC028)</div>																			
<b>Thu</b>																						
<b>Fri</b>																						

# CELCAT\_LIVE\_2024\_MLB

Group timetable - 243CCOAP1E, Certificate III in Commercial Cookery (Apprentices) (Level 1) - July - 1E (Wks 40-48, 30/09/2024 - 25/11/2024)

	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	05:30PM	06:00PM	06:30PM	07:00PM		
<b>Mo</b>																							
<b>Tue</b>																							
<b>Wednesday</b>			2/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)						9/10/2024 Use food preparation equipment (SITHCCC023)		9/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)				2/10/2024 Clean kitchen premises and equipment (SITHKOP009)								
			9/10/2024 Use food preparation equipment (SITHCCC023)		9/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)			2/10/2024 Prepare dishes using basic methods of cookery (SITHCCC027)				9/10/2024 - 23/10/2024 [=3] Receive, store and maintain stock (SITXINV006)											
		16/10/2024 - 30/10/2024 [=3] Prepare appetisers and salads (SITHCCC028)					16/10/2024 - 30/10/2024 [=3] Prepare appetisers and salads (SITHCCC028)				30/10/2024 Receive, store and maintain stock (SITXINV006)												
		6/11/2024 Prepare appetisers and salads (SITHCCC028)					6/11/2024 - 13/11/2024 [=2] Prepare appetisers and salads (SITHCCC028)				6/11/2024 Catchup class												
		13/11/2024 Adhoc room booking																					
		20/11/2024 Prepare appetisers and salads (SITHCCC028)																					
<b>Thu</b>																							
<b>Fri</b>																							