

Group timetable - 243BAK2N1A, Certificate II in Baking - July - 1A (Wks 40-48)

	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
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Tue		08:30AM-10:00AM, 1/10/2024 .. 26/11/2024 [=8] Work in a socially diverse environment (FBPPPL2002)				10:30AM-12:00PM, 1/10/2024 .. 26/11/2024 [=8] Sell to the retail customer (SIRXSL001)			12:30PM-02:00PM, 1/10/2024 .. 26/11/2024 [=8] Provide and apply workplace information (FBOPR2071)										
Wed	08:30AM-12:30PM, 2/10/2024 - 27/11/2024 [=9] Identify dietary, cultural and religious considerations for food production (FBOPR3018)																		
Thursday	08:30AM-09:30AM, 3/10/2024 - 28/11/2024 [=9] Apply food safety procedures (FBPFSY2002)		09:30AM-04:00PM, 3/10/2024 - 28/11/2024 [=9] Produce sweet yeast products (FBPRBK3014)																
Fri																			

Group timetable - 243BAK2N1B, Certificate II in Baking - July - 1B (Wks 40-48)

	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	
Mon											01:00PM-05:00PM, 30/09/2024 - 25/11/2024 [=9] Identify dietary, cultural and religious considerations for food production (FBPOPR3018)									
Tue	08:30AM-10:00AM, 1/10/2024 .. 26/11/2024 [=8] Work in a socially diverse environment (FBPPPL2002)				10:30AM-12:00PM, 1/10/2024 .. 26/11/2024 [=8] Sell to the retail customer (SIRXSLS001)				12:30PM-02:00PM, 1/10/2024 .. 26/11/2024 [=8] Provide and apply workplace information (FBPOPR2071)											
We																				
Thu																				
Fri																				