William Angliss Institute



Group timetable - 243PAT3N1A, Certificate III in Patisserie (Stage 1) - July - 1A (Wks 40-48)

	08:00A	M (09:00A	М	10:00A	M	11:00AM		12:00P	М	01:00PM	02:00F	PM	03:00P	М	04:00PM	05:00F	PM	06:00PM	0	7:00P	M	08:00P	M	09:00PM
Mon	30/09/2024 - 18/11/2024 [=8] Prepare and model marzipan (SITHPAT017)								30/09/202 [=9] Coach of skills (SI	thers in j	ob														
Tue		1/10/2024 Prepare a				(SITHFAE	3025)			te in saf	/2024 [=8] e food handling SA006)														
We																			2024 [=9] ased bakery	products	s (SITHF	PAT014)			
Thu		3/10/2024 - 31/10/2024 [=5] Work effectively in a commercial kitchen (SITHCCC034) 7/11/2024 - 28/11/2024 [=4]																							
Fri		Work effe	ectively in	a comm	nercial kit	tchen (SIT	THCCC034)																		

William Angliss Institute



Group timetable - 243PAT3N1B, Certificate III in Patisserie (Stage 1) - July - 1B (Wks 40-48)

	08:00AM	09:00AM	10:0	00ÅM	11:00AM	12:00PM	01:0	00PM	02:00PM	03:00F	PM	04:00PM	05:	00PM	06:00PM	07:0	0PM	08:00F	PM	09:00PM
Mon		2024 - 25/11/20 re and serve e		ffee (SITHFA	B025)	30/09/2024 [=9] Coach oth skills (SIT		4												
Tue	I <mark>I</mark>	024 19/11/20 re and model r		SITHPAT017)		Participate	26/11/2024 e in safe foo (SITXFSA006	d handling												
ed		024 - 30/10/202 effectively in a		al kitchen (SI	THCCC034)															
>		024 - 27/11/202 effectively in a		al kitchen (SI	THCCC034)															
Thu																				
Ē	I <mark>I</mark>	024 - 29/11/202 ce yeast-based		oducts (SITH	IPAT014)															

William Angliss Institute



Group timetable - 243PATCB1D, Cert III & Cert IV in Patisserie (Stage 1) - July - 1D (Wks 40-48)

	08:00AM	09:00	AM	10:00A	M	11:00AN	Л	12:00PN	Л	01:00PM	02:00F	PM	03:00PN	1	04:00PM	1 0	5:00PI	М	06:00PM	07:00PI	M 0	8:00PM	09:00PM
Θ															30/09/2024 - 25/11/2024 [=9] Produce yeast-based bakery products (SITHPAT014)								
<u>o</u>													1/10/2024 - 29/10/2024 [=5] Work effectively in a commercial kitchen (SITHCCC034) 12/11/2024 - 26/11/2024 [=3] Work effectively in a commercial kitchen (SITHCCC034)										
ř																							
We																							
Thu										3/10/2024 - 21 Prepare and I			IPAT017)										
E		0/2024 - 29/11 epare and ser	•		(SITHFA	B025)		4/10/2024 [=9] Coach oth skills (SIT	ners in jo	b		ate in sa	/2024 [=9] fe food hand (SA006)	dling									