

Group timetable - 243PATPT1A, Certificate III in Patisserie (Part Time) (Stage 1) - July - 1A (Wks 40-48)

	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	10:00PM
Wednesday											2/10/2024 - 23/10/2024 [=4] Receive, store and maintain stock (SITXINV006)				
											30/10/2024 - 20/11/2024 [=4] Participate in safe work practices (SITXWHS005)				
											27/11/2024 Catchup class				
Saturday	5/10/2024 - 30/11/2024 [=9] Produce yeast-based bakery products (SITHPAT014)					5/10/2024 - 23/11/2024 [=8] Prepare and model marzipan (SITHPAT017)									
						30/11/2024 Prepare and model marzipan (SITHPAT017)									

Group timetable - 243PATPT1B, Certificate III in Patisserie (Part Time) (Stage 1) - July - 1B (Wks 40-48)

	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	10:00PM	
Wednesday											<div style="border: 1px solid green; padding: 2px;"> 2/10/2024 - 23/10/2024 [=4] Receive, store and maintain stock (SITXINV006) </div> <div style="border: 1px solid green; padding: 2px;"> 30/10/2024 - 20/11/2024 [=4] Participate in safe work practices (SITXWHS005) </div> <div style="border: 1px solid green; padding: 2px;"> 27/11/2024 Catchup class </div>					
Saturday	5/10/2024 - 30/11/2024 [=9] Produce yeast-based bakery products (SITHPAT014)					5/10/2024 - 23/11/2024 [=8] Prepare and model marzipan (SITHPAT017)										
						30/11/2024 Prepare and model marzipan (SITHPAT017)										