## **William Angliss Institute**



## Group timetable - 243PAT4N1C, Certificate IV in Patisserie (Stage 1) - July - 1C (Wks 40-48)

	08:00A	АМ	09:00A	М	10:00AM	I 11:	00ÅM	12:00F	PM	01:00PM	02:00PM	03:00PM	04:00F	PM	05:00P	М	06:00PM	07:00	PM	08:00F	M	09:00P	М
Мо														30/09/2024 - 25/11/2024 [=9] Produce yeast-based bakery products				roducts (S	ts (SITHPAT01				
sday			024 - 29 effective			cial kitche	n (SITH	CC034)		1 1													
Tue			12/11/2024 - 26/11/2024 [=3] Work effectively in a commercial kitchen (SITHCCC034)																				
Wed			2/10/2024 - 27/11/2024 [=9] Prepare and serve espresso coffee (SITHFAB025)																				
Thu																							
Friday		Prepa	D/2024 - 22/11/2024 [=8] pare and model marzipan [HPAT017]					2024 [ Coach job sk	4/10/2024 - 29/11/ 2024 [=9] Coach others in job skills (SITXHRM007)			4/10/2024 - 29/11/2024 [=9] Participate in safe food handling practices (SITXFSA006)											

## **William Angliss Institute**



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

	08:00	AM	09:00A	M	10:00AM	11:0	0AM	12:00P	M	01:00F	PM	02:00PM	03:00PM	04:00F	PM	05:00PM	06:00PM	07:00PM	08:00PM	09:00	PM
Мо																25/11/2024 [=9 st-based bake	)] ery products (\$	SITHPAT014	.)		
sday													1/10/2024 - : Work effect			ercial kitcher	(SITHCCC034	4)			
Tue														1/2024 - 2 k effectiv			kitchen (SITH	CCC034)			
We																					
Thu											re and	1/11/2024 [=8] model marzip 7)									
riday		Prepa	10/2024 - 29/11/2024 [=9] repare and serve espresso coffee ITHFAB025)					2024 [= Coach	4/10/2024 - 29 2024 [=9] Coach others		in Participate										
ш.								job ski (SITXH		)		(SITXFSA00	(סו	J							