

Group timetable - 251BAK2N1A, Certificate II in Baking - Feb - 1A (Wks 17-25, 28/04/2025 - 23/06/2025)

	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
Mon	Practical , Wks 17-22, 24-25, 28/04/2025 ... 23/06/2025 [=8] Identify dietary, cultural and religious considerations for food production (FBOPR3018)													
Tuesday	Class , Wks 17-25, 29/04/2025 - 24/06/2025 [=9] Apply food safety procedures (FBPFSY2002)	Practical , Wks 17-25, 29/04/2025 - 24/06/2025 [=9] Produce sweet yeast products (FBPRBK3014)												
Wednesday		Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Work in a socially diverse environment (FBPPPL2002)		Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Sell to the retail customer (SIRXSL001)		Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Provide and apply workplace information (FBOPR2071)								
Thu														
Fri														

Group timetable - 251BAK2N1B, Certificate II in Baking - Feb - 1B (Wks 17-25, 28/04/2025 - 23/06/2025)

	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	
Monday		Class , Wks 17-22, 24-25, 28/04/2025 ... 23/06/2025 [=8] Apply food safety procedures (FBPFSY2002)	Practical , Wks 17-22, 24-25, 28/04/2025 ... 23/06/2025 [=8] Produce sweet yeast products (FBPRBK3014)												
Tue								Practical , 01:15PM-05:15PM, Wks 17-25, 29/04/2025 - 24/06/2025 [=9] Identify dietary, cultural and religious considerations for food production (FBPOPR3018)							
Wednesday		Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Work in a socially diverse environment (FBPPPL2002)		Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Sell to the retail customer (SIRXSL001)			Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Provide and apply workplace information (FBPOPR2071)								
Thu															
Fri															