

Group timetable - 251BAK3N1A, Certificate III in Baking (Stage 1) - 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
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 sponge cake products (FBPRBK3008)										
Tue													
We	Practical , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Produce laminated pastry products (FBPRBK3001)												
Thu	Practical , Wks 17-25, 1/05/2025 - 26/06/2025 [=9] Produce savoury bread products (FBPRBK3006)												
Friday	Class , Wks 17-25, 2/05/2025 - 27/06/2025 [=9] Use numerical applications in the workplace (FBP OPR2 069)		Practical , Wks 17-25, 2/05/2025 - 27/06/2025 [=9] Produce basic artisan products (FBPRBK3018)										

Group timetable - 251BAK3N1B, Certificate III in Baking (Stage 1) - 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	
Mo	Practical , Wks 17-22, 24-25, 28/04/2025 ... 23/06/2025 [=8] Produce savoury bread products (FBPRBK3006)													
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 sponge cake products (FBPRBK3008)							
Wednesday	Class , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Use numerical applications in the workplace (FBP OPR2 069)	Practical , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Produce basic artisan products (FBPRBK3018)												
Thu	Practical , Wks 17-25, 1/05/2025 - 26/06/2025 [=9] Produce laminated pastry products (FBPRBK3001)													
Fri														