

Group timetable - 251FST5N1A, Diploma Food Science & Technology - Feb - 1A (Wks 17-25, 28/04/2025 - 23/06/2025)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM	04:30PM	05:00PM					
Monday											Practical , Wks 17-18, 28/04/2025 - 5/05/2025 [=2] Implement and review the processing of confectionery products (FBPFST5017)													
			Practical , Wks 19-22, 24-25, 12/05/2025 ... 23/06/2025 [=6] Implement and review the processing of confectionery products (FBPFST5017)																					
Tue			Class , Wks 17-25, 29/04/2025 - 24/06/2025 [=9] Perform food tests (MSL974020)																					
We			Practical , Wks 17-25, 30/04/2025 - 25/06/2025 [=9] Implement and review manufacturing of cereal products (FBPFST5030)																					
Thu		Class , Wks 17-25, 1/05/2025 - 26/06/2025 [=9] Perform microbiological procedures in the food industry (FBPFST4004)							Class , Wks 17-25, 1/05/2025 - 26/06/2025 [=9] Identify and implement required process control for a food processing operation (FBPFST5002)															
Friday		Class , Wks 17-23, 25, 2/05/2025 ... 27/06/2025 [=8] Apply sensory analysis in food and/or beverage production (FBPFST4014)						Class , Wks 17-25, 2/05/2025 - 27/06/2025 [=9] Implement and monitor environmentally sustainable work practices (MSMENV472)																
		Assessment, Wk 24, 20/06/2025 Apply sensory analysis in food and/or beverage production (FBPFST4014)																						