

Group timetable - 251PATCB1A, Cert III/Cert IV in Patisserie (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	09:00PM	
Monday	28/04/2025 - 26/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)														
	2/06/2025 ... 23/06/2025 [=3] Work effectively in a commercial kitchen (SITHCCC034)														
Tuesday	29/04/2025 - 17/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)					29/04/2025 - 3/06/2025 [=6] Participate in safe food handling practices (SITXFSA006)		29/04/2025 - 24/06/2025 [=9] Coach others in job skills (SITXHRM007)							
	24/06/2025 Resit Practicals														
We	30/04/2025 - 18/06/2025 [=8] Prepare and model marzipan (SITHPAT017)														
Thu	1/05/2025 - 26/06/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)														
Fri															
Sat															

Group timetable - 251PATCB1B, Cert III/Cert IV in Patisserie (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	09:00PM	
Mo															
Tuesday	29/04/2025 - 17/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)					29/04/2025 - 3/06/2025 [=6] Participate in safe food handling practices (SITXFSA006)		29/04/2025 - 24/06/2025 [=9] Coach others in job skills (SITXHRM007)							
Wed	30/04/2025 - 28/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)					4/06/2025 - 25/06/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)									
Thu								1/05/2025 - 19/06/2025 [=8] Prepare and model marzipan (SITHPAT017)							
Fri															
Sat															

Group timetable - 251PATCB1C, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1C (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
Mo														
Tuesday			29/04/2025 - 17/06/2025 [=8] Prepare and model marzipan (SITHPAT017)			29/04/2025 - 3/06/2025 [=6] Participate in safe food handling practices (SITXFSA006)								
Wed		30/04/2025 - 18/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)				30/04/2025 - 25/06/2025 [=9] Coach others in job skills (SITXHRM007)								
		25/06/2025 Resit Practicals												
Thu	1/05/2025 - 29/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)													
	5/06/2025 - 26/06/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)													
Fri		2/05/2025 - 27/06/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)												
Sat														

Group timetable - 251PATCB1D, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1D (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		28/04/2025 ... 23/06/2025 [=8] Prepare and model marzipan (SITHPAT017)					28/04/2025 ... 16/06/2025 [=7] Participate in safe food handling practices (SITXFSA006)								
Tuesday	29/04/2025 - 27/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)														
	3/06/2025 - 24/06/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)														
Wed		30/04/2025 - 25/06/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)													
Thu															
Friday	2/05/2025 - 20/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)					2/05/2025 - 27/06/2025 [=9] Coach others in job skills (SITXHRM007)									
	27/06/2025 Resit Practicals														
Sat															

Group timetable - 251PATCB1E, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1E (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		28/04/2025 ... 23/06/2025 [=8] Prepare and model marzipan (SITHPAT017)					28/04/2025 ... 16/06/2025 [=7] Participate in safe food handling practices (SITXFSA006)								
Tuesday								29/04/2025 - 27/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)							
								3/06/2025 - 24/06/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)							
We															
Thu															
Friday		2/05/2025 - 20/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)					2/05/2025 - 27/06/2025 [=9] Coach others in job skills (SITXHRM007)								
		27/06/2025 Resit Practicals													
Sat															

Group timetable - 251PATCB1F, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1F (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
Mo														
Tuesday		29/04/2025 - 24/06/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)				29/04/2025 - 3/06/2025 [=6] Participate in safe food handling practices (SITXFSA006)								
Wed		30/04/2025 - 18/06/2025 [=8] Produce yeast-based bakery products (SITHPAT014)				30/04/2025 - 25/06/2025 [=9] Coach others in job skills (SITXHRM007)								
		25/06/2025 Resit Practicals												
Thu		1/05/2025 - 19/06/2025 [=8] Prepare and model marzipan (SITHPAT017)												
Friday		2/05/2025 - 30/05/2025 [=5] Work effectively in a commercial kitchen (SITHCCC034)												
		6/06/2025 - 27/06/2025 [=4] Work effectively in a commercial kitchen (SITHCCC034)												
Sat														