

Group timetable - 253MPR2N1A, Cert II Meat Processing - July - 1A (Wks 29-37 (Term3), 21/07/2025 - 15/09/2025)

	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
Monday	21/07/2025 - 15/09/2025 [=9] Apply hygiene and sanitation practices (AMPCO R202)	21/07/2025 - 15/09/2025 [=9] Comply with Quality Assurance and HACCP requirements (AMPCO R203)	21/07/2025 - 15/09/2025 [=9] Communicate in the workplace (AMPCO R205)	21/07/2025 - 15/09/2025 [=9] Clean work area during operations (AMPX202)	21/07/2025 - 15/09/2025 [=9] Sharpen knives (AMPX209)	21/07/2025 - 15/09/2025 [=9] Prepare minced meat and minced meat products (AMPX104)	21/07/2025 - 15/09/2025 [=9] Prepare and slice meat cuts (AMPX210)	21/07/2025 - 15/09/2025 [=9] Maintain personal equipment (AMPCO R201)		21/07/2025 - 15/09/2025 [=9] Pack meat products (AMPA2071)		21/07/2025 - 15/09/2025 [=9] Sort meat (AMPS307)		21/07/2025 - 25/08/2025 [=6] Follow safe work policies and procedures (AMPCOR204)	21/07/2025 - 25/08/2025 [=6] Identify cuts and specifications (AMPA2070)			
														1/09/2025 - 15/09/2025 [=3] Follow safe work policies and procedures (AMPCOR204)	1/09/2025 - 15/09/2025 [=3] Identify cuts and specifications (AMPA2070)		21/07/2025 - 25/08/2025 [=6] Overview the meat industry (AMPCO R206)	
Tue																		
We																		
Thu																		
Fri																		