

William Angliss Institute

Group timetable - 252CCOPT1C, Cert III in Commercial Cookery (Part Time) (Stage 1) - April - 1C (Wks 17-25 (Term2), 28/04/2025 - 23/06/2025)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PN	1 02:00P	M 03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM	09:00PN
Thursday											1/05/2025 - 22/05/2 Use hygienic practi safety (SITXFSA00 5/06/2025 Catchup class 12/06/2025 Clean kitchen prem and equipment (SITHKOP009) 19/06/2025 Clean kitchen prem equipment (SITHKO	ces for food 5) Prepare s sauces a (SITHCC (SI Prepare s sauces a (SITHCC (SI Prepare s sauces a (SITHCC SU Prepare s sauces a (SITHCC SU Prepare s Sauces a (SITHCC SU SU SU SU SU SU SU SU SU SU	stocks, nd soups (C029) 5/ 25 5/ 25 Use food preparation equipment (SITHCCC023)	
Saturday	Use f 10/05 Use h	3/05/2025 Use food preparation equipment (SITHCCC023) 10/05/2025 Use hygienic practices for food safety (SITXFSA005) 17/05/2025 31/05/2025 [=2] Prepare dishes using basic methods of cookery (SITHCCC027) 14/06/2025 Prepare stocks, sauces and soups (SITHCCC029) 10/05/2025 Clean kitchen premises and equipment (SITHKOP009)				10/05/2025 - Prepare dishe 7/06/2025 - 1	4/06/2025 [=2] ks, sauces and soups	s of cookery (SITHCCC027)						



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Group timetable - 252CCOPT1D, Cert III in Commercial Cookery (Part Time) (Stage 1) - April - 1D (Wks 17-25 (Term2), 28/04/2025 - 23/06/2025)

	08:00AM	09:00AM	10:00AM	11:00AM 1	2:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM	09:00PM
Thursday											1/05/2025 - 22/05/20 Use hygienic practice safety (SITXFSA005 5/06/2025 Catchup class 12/06/2025 Clean kitchen premis and equipment (SITHKOP001) 19/06/2025 Clean kitchen premis equipment SITHKOP01 19/06/2025 Clean kitchen premis equipment (SITHKO)	es for food Prep basi cool (SIT Prepare st sauces an (SITTC/02/2022 Prepare st sauces an (SITTC/02 Prepare sauces Sauces an (SITTC/02 Prepare sauces an (ocks, d soups 029) 5 5 6 6 6 6 6 6 6 7 7 7 7 7 7 8 7 8 7 8 7 8	
Saturday	3/05/2025 Use food preparation equipment (SITHCCC023) 10/05/2025 Use hygienic practices for food safety (SITXFSA005) 17/05/2025 31/05/2025 [=2] Prepare dishes using basic methods of cookery (SITHCCC027) 14/06/2025					3/05/2025 Use food preparation equipment (SITHCCC023) 10/05/2025 - 31/05/2025 [=4] Prepare dishes using basic methods of cookery (SITHCCC027) 7/06/2025 - 14/06/2025 [=2] Prepare stocks, sauces and soups (SITHCCC029) 28/06/2025 Catchup class								
		e stocks, sauces and soup	s (SITHCCC029)	tchen Participate in s and work practices ont (SITXWHS00	3									