

William Angliss Institute

Group timetable - 252PATCB1G, Cert III/Cert IV in Patisserie (Stage 1) - Apr - 1G (Wks 29-37 (Term3), 21/07/2025 - 15/09/2025)

	08:00A	M	09:00A	М	10:00AM	11:00A	M	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM	05:00PM	06:00PM	07:00PM	08:00PM	09:00P
Monday		21/07/2025 - 15/09/2025 [=9] Prepare and serve espresso coffee (SITHFAB025)						21/07/2025 - 15/09/ 2025 [=9] Coach others in job skills (SITXHRM007)		21/07/2025 - 15/09/ 2025 [=9] Participate in safe food handling practices							
Tue											(SITXFSA00	6)					
We		23/07/2025 - 17/09/2025 [=9] Prepare and model marzipan (SITHPAT017)															
Thu		24/07/2025 - 18/09/2025 [=9] Work effectively in a commercial kitchen (SITHCCC034)															
Friday									25/07/2025 - 12/09/2025 [=8] Produce yeast-based bakery products (SITHPAT014) 19/09/2025 Resit Practicals								



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Monday		21/07/2025 - 15/09/2025 [=9] Prepare and model marzipan (SITHPAT017)						21/07/2025 - 15/09/ 2025 [=9] Coach others in job skills (SITXHRM007)		21/07/2025 - 15/09/ 2025 [=9] Participate in safe food handling practices (SITXFSA006)					
Tue															
Ved				17/09/2025 [=: serve espresse 5)	-		Produce yea 17/09/2025		3] y products (SITF	IPAT014)					
_			8/09/2025 [=9] Ily in a comme] rcial kitchen (S	ITHCCC034)		Resit Practic								
Fri															