

Group timetable - 253MPR2N1A, Cert II Meat Processing - July - 1A (Wks 39-47 (STP4), 29/09/2025 - 24/11/2025)

	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	29/09/2025 - 17/11/2025 [=8] Apply hygiene and sanitation practices (AMPCO R202)		29/09/2025 - 17/11/2025 [=8] Communicate in the workplace (AMPCO R205)	29/09/2025 - 17/11/2025 [=8] Clean work area during operations (AMPX202)	29/09/2025 - 17/11/2025 [=8] Sharpen knives (AMPX209)		29/09/2025 - 17/11/2025 [=8] Prepare and slice meat cuts (AMPX210)	29/09/2025 - 20/10/2025 [=4] Maintain personal equipment (AMPCO R201)		29/09/2025 - 17/11/2025 [=8] Pack meat products (AMPA2071)	29/09/2025 - 17/11/2025 [=8] Sort meat (AMPS307)	29/09/2025 - 17/11/2025 [=8] Identify cuts and specifications (AMPA2070)						
	24/11/2025 Use basic methods of meat cookery (AMPR205)								24/11/2025 Use basic methods of meat cookery (AMPR205)								29/09/2025 - 17/11/2025 [=8] Follow safe work policies and procedures (AMPCOR204)	
		29/09/2025 - 17/11/2025 [=8] Comply with Quality Assurance and HACCP requirements (AMPCO R203)				29/09/2025 - 17/11/2025 [=8] Prepare minced meat and minced meat products (AMPR104)		27/10/2025 - 17/11/2025 [=4] Overview the meat industry (AMPCO R206)										
Tue																		
We																		
Thu																		
Fri																		