

Group timetable - 261PATCB1A, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1A (Wks 7-15 (Term1), 16/02/2026 - 13/04/2026)

	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						23/03/2026 - 30/03/2026 [=2] Patisserie Practicals								
Tuesday		17/02/2026 Participate in safe work practices (SITXWHS005)												
		24/02/2026 ... 31/03/2026 [=5] Produce pastries (SITHPAT013)												
	17/03/2026 ... 14/04/2026 [=3] Participate in safe work practices (SITXWHS005)	17/03/2026 Produce pastries (SITHPAT013)												
		7/04/2026 - 14/04/2026 [=2] Produce yeast-based bakery products (SITHPAT014)												
Wed	18/02/2026 - 15/04/2026 [=9] Patisserie Practicals						18/02/2026 - 15/04/2026 [=9] Cookery Practicals							
Thursday				19/02/2026 - 26/02/2026 [=2] Use hygienic practices for food safety (SITXFSA005)			19/02/2026 ... 16/04/2026 [=6] Produce cakes (SITHPAT011)							
		5/03/2026 Use hygienic practices for food safety (SITXFSA005)	5/03/2026 Receive, store and maintain stock (SITXINV006)	5/03/2026 Clean kitchen premises and equipment (SITHKOP009)		26/02/2026 Use hygienic practices for food safety (SITXFSA005)	26/02/2026 Receive, store and maintain stock (SITXINV006)	26/02/2026 Clean kitchen premises and equipment (SITHKOP009)						
		12/03/2026 - 16/04/2026 [=6] Participate in safe food handling practices (SITXFSA006)				5/03/2026 - 12/03/2026 [=2] Use hygienic practices for food safety (SITXFSA005)	5/03/2026 - 12/03/2026 [=2] Receive, store and maintain stock (SITXINV006)	5/03/2026 - 12/03/2026 [=2] Clean kitchen premises and equipment (SITHKOP009)						
Fri														
Sat														

Group timetable - 261PATCB1B, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1B (Wks 7-15 (Term1), 16/02/2026 - 13/04/2026)

	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						6/04/2026 - 13/04/2026 [=2] Patisserie Practicals								
Tuesday		17/02/2026 Participate in safe work practices (SITXWHS005)												
		24/02/2026 ... 31/03/2026 [=5] Produce pastries (SITHPAT013)												
	17/03/2026 ... 14/04/2026 [=3] Participate in safe work practices (SITXWHS005)	17/03/2026 Produce pastries (SITHPAT013)												
		7/04/2026 - 14/04/2026 [=2] Produce yeast-based bakery products (SITHPAT014)												
We														
Thursday				19/02/2026 - 26/02/2026 [=2] Use hygienic practices for food safety (SITXFSA005)		19/02/2026 ... 16/04/2026 [=6] Produce cakes (SITHPAT011)								
		5/03/2026 Use hygienic practices for food safety (SITXFS005)	5/03/2026 Receive, store and maintain stock (SITXINV006)	5/03/2026 Clean kitchen premises and equipment (SITHKOP009)		26/02/2026 Use hygienic practices for food safety (SITXFSA005)	26/02/2026 Receive, store and maintain stock (SITXINV006)	26/02/2026 Clean kitchen premises and equipment (SITHKOP009)						
		12/03/2026 - 16/04/2026 [=6] Participate in safe food handling practices (SITXFSA006)				5/03/2026 - 12/03/2026 [=2] Use hygienic practices for food safety (SITXFSA005)	5/03/2026 - 12/03/2026 [=2] Receive, store and maintain stock (SITXINV006)	5/03/2026 - 12/03/2026 [=2] Clean kitchen premises and equipment (SITHKOP009)						
Fri	20/02/2026 - 17/04/2026 [=9] Patisserie Practicals					20/02/2026 - 17/04/2026 [=9] Cookery Theory								
Sat														

Group timetable - 261PATCB1C, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1C (Wks 7-15 (Term1), 16/02/2026 - 13/04/2026)

	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						16/02/2026 Participate in safe work practices (SITXWHS005)								
						23/02/2026 ... 30/03/2026 [=5] Produce pastries (SITHPAT013)								
						16/03/2026 ... 13/04/2026 [=3] Participate in safe work practices (SITXWHS005)	16/03/2026 Produce pastries (SITHPAT013)							
							6/04/2026 - 13/04/2026 [=2] Produce yeast-based bakery products (SITHPAT014)							
Tue														
We	18/02/2026 - 25/02/2026 [=2] Patisserie Practicals													
Thu					19/02/2026 - 16/04/2026 [=9] Cookery Practicals		19/02/2026 - 16/04/2026 [=9] Patisserie Practicals							
Friday	20/02/2026 ... 17/04/2026 [=6] Produce cakes (SITHPAT011)					20/02/2026 - 27/02/2026 [=2] Use hygienic practices for food safety (SITXFSA005)								
	27/02/2026 Use hygienic practices for food safety (SITXFSA005)	27/02/2026 Receive, store and maintain stock (SITXINV006)	27/02/2026 Clean kitchen premises and equipment (SITHKOP009)			6/03/2026 Use hygienic practices for food safety (SITXFSA005)	6/03/2026 Receive, store and maintain stock (SITXINV006)	6/03/2026 Clean kitchen premises and equipment (SITHKOP009)						
	6/03/2026 - 13/03/2026 [=2] Use hygienic practices for food safety (SITXFSA005)	6/03/2026 - 13/03/2026 [=2] Receive, store and maintain stock (SITXINV006)	6/03/2026 - 13/03/2026 [=2] Clean kitchen premises and equipment (SITHKOP009)			13/03/2026 - 17/04/2026 [=6] Participate in safe food handling practices (SITXFSA006)								
Sat														

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Group timetable - 261PATCB1E, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1E (Wks 7-15 (Term1), 16/02/2026 - 13/04/2026)

	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		2/03/2026 - 9/03/2026 [=2] Patisserie Practicals												
Tuesday				17/02/2026 - 24/02/2026 [=2] Use hygienic practices for food safety (SITXFSA005)			17/02/2026 ... 14/04/2026 [=6] Produce cakes (SITHPAT011)							
			3/03/2026 Use hygienic practice s for food safety (SITXFSA005)	3/03/2026 Receive , store and maintain stock (SITXINV006)	3/03/2026 Clean kitchen premise s and equipm ent (SITHKOP009)		24/02/2026 Use hygienic practices for food safety (SITXFSA005)	24/02/2026 Receive, store and maintain stock (SITXINV006)	24/02/2026 Clean kitchen premises and equipment (SITHKOP009)					
							3/03/2026 - 10/03/2026 [=2] Use hygienic practices for food safety (SITXFSA005)	3/03/2026 - 10/03/2026 [=2] Receive, store and maintain stock (SITXINV006)	3/03/2026 - 10/03/2026 [=2] Clean kitchen premises and equipment (SITHKOP009)					
				10/03/2026 - 14/04/2026 [=6] Participate in safe food handling practices (SITXFSA006)										
Wednesday							18/02/2026 Participate in safe work practices (SITXWHS005)							
							25/02/2026 ... 1/04/2026 [=5] Produce pastries (SITHPAT013)							
							18/03/2026 ... 15/04/2026 [=3] Participate in safe work practice s (SITXWHS005)	18/03/2026 Produce pastries (SITHPAT013)						
								8/04/2026 - 15/04/2026 [=2] Produce yeast-based bakery products (SITHPAT014)						
Thu														
Fri				20/02/2026 - 17/04/2026 [=9] Cookery Practicals		20/02/2026 - 17/04/2026 [=9] Patisserie Practicals								
Sat														