

Group timetable - 261BAK2N1A, Certificate I1 in Baking - Feb - 1A (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

	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		27/04/2026 ... 22/06/2026 [=8] Work in a socially diverse environment (FBPPPL2002)		27/04/2026 ... 22/06/2026 [=8] Sell to the retail customer (SIRXSL001)		27/04/2026 - 22/06/2026 [=9] Provide and apply workplace information (FBPOPR2071)								
Tue														
Wed		29/04/2026 - 24/06/2026 [=9] Identify dietary, cultural and religious considerations for food production (FBPOPR3018)												
Thursday		30/04/2026 - 25/06/2026 [=9] Apply food safety procedures (FBPFSY2002)	30/04/2026 - 25/06/2026 [=9] Produce sweet yeast products (FBPRBK3014)											
Fri														
Sat														

Group timetable - 261BAK2N1B, Certificate II in Baking - Feb - 1B (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

	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		27/04/2026 ... 22/06/2026 [=8] Work in a socially diverse environment (FBPPPL2002)		27/04/2026 ... 22/06/2026 [=8] Sell to the retail customer (SIRXSL001)		27/04/2026 - 22/06/2026 [=9] Provide and apply workplace information (FBOPR2071)								
Tuesday		28/04/2026 - 23/06/2026 [=9] Apply food safety procedures (FBPFSY2002)	28/04/2026 - 23/06/2026 [=9] Produce sweet yeast products (FBPRBK3014)											
Wed							29/04/2026 - 24/06/2026 [=9] Identify dietary, cultural and religious considerations for food production (FBOPR3018)							
Thu														
Fri														
Sat														