William Angliss Institute



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

	08:00A	M	M 09:00AM		10:00AM 11:00AM		1:00AM	12:00F	PM 01:00PM		PM	02:00P	PM	M 03:00PM		04:00PM		05:00PM		06:00PM		07:00PM		08:00PM		9:00PM
Monday		27/04/2026 22 2026 [=8] Work in a sociall diverse environm (FBPPPL2002)		ally iment		27/04/2026 22/06/ 2026 [=8] Sell to the retail customer (SIRXSLS001)			27/04/2026 - 2026 [=9] Provide and a workplace info (FBPOPR207		oply rmation															
Tue																										
Wed		29/04/2026 - 24/06/2026 [=9] Identify dietary, cultural and religious considerations for food production (FBPOPR3018)																								
ay		30/04/2 25/06/2 [=9]	000		30/04/2026 - 25/06/2026 [=9] Produce sweet yeast products (FBPRBK3014)																					
Thursda		Apply for safety procedu (FBPFS 2)	ures																							
Ë																										
Sat																										

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

	08:00A	M	M 09:00AM		10:00A	10:00AM 11:00AM		1	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 (SIRXSLS001)		2/06/		2026 [= Provide workpla	27/04/2026 - 22/06/ 2026 [=9] Provide and apply workplace information FBPOPR2071)																		
Tuesday		28/04/2 23/06/2 [=9] Apply the safety procedu (FBPF 2)	2026 food lures			yeast pro		-BPRBI	<3014)																		
Wed											Identify	dietary	4/06/202 , cultura POPR3(l and rel	igious c	onsidera	ations for	· food									
Thu																											
Ë																											
Sat																											