

Group timetable - 261PATCB1A, Cert III/Cert IV in Patisserie (Stage 1) - 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
Mo														
Tuesday	28/04/2026 - 23/06/2026 [=9] Produce yeast-based bakery products (SITHPAT014)					28/04/2026 - 2/06/2026 [=6] Participate in safe food handling practices (SITXFSA006)			28/04/2026 - 23/06/2026 [=9] Coach others in job skills (SITXHRM007)					
Wed	29/04/2026 - 24/06/2026 [=9] Prepare and model marzipan (SITHPAT017)					29/04/2026 - 24/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)								
Thu														
Fri														
Sat														

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Group timetable - 261PATCB1B, Cert III/Cert IV in Patisserie (Stage 1) - 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
Mo														
Tuesday		28/04/2026 - 23/06/2026 [=9] Produce yeast-based bakery products (SITHPAT014)					28/04/2026 - 2/06/2026 [=6] Participate in safe food handling practices (SITXFSA006)		28/04/2026 - 23/06/2026 [=9] Coach others in job skills (SITXHRM007)					
We														
Thu		30/04/2026 - 25/06/2026 [=9] Prepare and model marzipan (SITHPAT017)					30/04/2026 - 25/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)							
Fri														
Sat														

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Group timetable - 261PATCB1C, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1C (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
Mon						27/04/2026 - 22/06/2026 [=9] Produce yeast-based bakery products (SITHPAT014)								
Tue														
We														
Thu		30/04/2026 - 25/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)												
Friday		1/05/2026 - 26/06/2026 [=9] Prepare and model marzipan (SITHPAT017)				1/05/2026 - 5/06/2026 [=6] Participate in safe food handling practices (SITXFSA006)		1/05/2026 - 26/06/2026 [=9] Coach others in job skills (SITXHRM007)						
Sat														

Group timetable - 261PATCB1D, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1D (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
Mon	27/04/2026 - 22/06/2026 [=9] Produce yeast-based bakery products (SITHPAT014)													
Tue														
Wed			29/04/2026 - 24/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)											
Thu														
Friday		1/05/2026 - 26/06/2026 [=9] Prepare and model marzipan (SITHPAT017)				1/05/2026 - 5/06/2026 [=6] Participate in safe food handling practices (SITXFSA006)		1/05/2026 - 26/06/2026 [=9] Coach others in job skills (SITXHRM007)						
Sat														

Group timetable - 261PATCB1E, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1E (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

[illegible]