

Group timetable - 261PATCB1A, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1A (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

08:00	АМ	09:0	00AM	10	0:00A	M	11:00AM	12:00F	М	01:00F	М	02:00F	М	03:00P	М	04:00P	М	05:00F	М	06:00P	М	07:00PM	08:00PI	М	09:00PN
<u>S</u>																									
Tuesday				6/2026 [ sed bak		roducts	(SITHPAT014)				2026 [ Partici food had practic	pate in s andling	afe		28/04/2 2026 [= Coach skills (S	:9] others ii	n job								
Wed	29/04/2026 - 24/06/2026 [=9] Prepare and model marzipan (SITHPAT017)							Prepar		4/06/202 erve esp		offee													
Thu																									
Ξ																									
Sat																									



Group timetable - 261PATCB1B, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1B (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

	08:00	AM	09:00A	М	10:00A	M I	11:00AM		12:00P	N 0	:00PM	ı	02:00P	PM I	03:00P	М	04:00F	PM I	05:00PM		06:00PM		07:00PM		08:00PM		09:00P
Mo																											
day			/2026 - 2: ice yeast-			roducts	(SITHP/	AT014)			2	2026 [=				2026 [=											
Lues											f	ood ha	pate in safe andling es (SA006)			Coach skills (\$	others i	n Job M007)									
We																											
Thu				Pi	epare		5/06/202 erve esp		offee																		
Fri																											
Sat																											



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	09:00PI
Mon							26 - 22/06/2026 [= /east-based bake	-	HPAT014)					
Tue														
We														
Thu			25/06/2026 [=9] serve espresso 5)											
Friday	,		6/06/2026 [=9] model marzipar	n (SITHPAT017)		1/05/2026 2026 [=6] Participate food hand practices (SITXFSA	e in safe Iling	1/05/2026 - 2026 [=9] Coach othe skills (SITX						
Sat														



Group timetable - 261PATCB1D, Cert III/Cert IV in Patisserie (Stage 1) - Feb - 1D (Wks 17-25 (Term2), 27/04/2026 - 22/06/2026)

08:00	ΔM	09:00A	M	10:00A	М	11:00A	M	12:00PN	Л	01:00P	M	02:00F	M	03:00F	М	04:00F	M	05:00F	M	06:00P	M	07:00F	M	08:00P	М	09:00F
	1	1/2026 - 22 uce yeast-			oducts	(SITHP <i>I</i>	AT014)																			
				29/04/2026 - 24/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)																						
			1/05/2026 - 26/06/2026 [=9] Prepare and model marzipan (SITHPAT017)					T017)		1/05/20 2026 [= Particip food ha practice (SITXF	=6] pate in s andling es	safe		2026 [: Coach	others i											



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

08:0	00AM	09:00A	М	10:00 <i>A</i>	M	11:00A	11:00AM		М	01:00PN	1	02:00P	М	03:00P	М	04:00P	М	05:00P	M	06:00P	M	07:00P	M	08:00P	М	09:00P
S S																										
Inesday					2026 [= Particip food hat practic	oate in s andling	afe			28/04/20 Prepare				SITHPA	Г017)											
					29/04/2 2026 [= Coach skills (\$	=9] others i	n job			29/04/20 Produce				roducts	(SITHP/	AT014)										
ringa			1/05/2026 - 26/06/2026 [=9] Prepare and serve espresso coffee (SITHFAB025)																							
) al																										