

William Angliss Institute

Group timetable - 261PATPT1A, Certificate III in Patisserie (Part Time) (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														
Tue														
Wednesday											29/04/2026 - 3/06/2026 [=6] Participate in safe food handling practices (SITXFSA006)			
Thu														
Fri														
Sat	2/05/2026 - 27/06/2026 [=9] Produce yeast-based bakery products (SITHPAT014)					2/05/2026 - 27/06/2026 [=9] Prepare and model marzipan (SITHPAT017)								

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Group timetable - 261PATPT1B, Certificate III in Patisserie (Part Time) (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														
Tue														
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