

Certificate III in Commercial Cookery SIT30816 | C3-TS04 – PART-TIME

202210 Timetable

TERM 1: 7 Feb – 8 April & TERM 2: 26 April – 24 June

CIT Campus: Reid

Term 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1 Date: 7/2					
Week 2 Date: 14/2		Hygiene practices and Safe food handling 0800-1300 1300-1600			
Week 3 Date: 21/2		Hygiene practices and Safe food handling 0800-1300 1300-1600			
Week 4 Date: 28/2		Hygiene practices and Safe food handling 0800-1300 1300-1600			
Week 5 Date: 7/3		Safe work practices 0800-1300 1330-1600			
Week 6 Date: 14/3		Clean kitchen premises 0800-1300 1330-1600			
Week 7 Date: 21/3		Use food prep equipment 0800-1300 1330-1600			
Week 8 Date: 28/3		Use food prep equipment 0800-1300 1330-1600			
Week 9 Date: 4/4		Use food prep equipment 0800-1300 1330-1600			

Term 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 10 Date: 25/4		Basic methods of cookery 0900-1300 1330-1600			
Week 11 Date: 2/5		Basic methods of cookery 0900-1300 1330-1600			
Week 12 Date: 9/5		Basic methods of cookery 0900-1300 1330-1600			
Week 13 Date: 16/5		Basic methods of cookery 0900-1300 1330-1600			
Week 14 Date: 23/5		Work effectively with others 0900-1300 1330-1600			
Week 15 Date: 30/5		Stocks, sauces, soups 0900-1300 1330-1600			
Week 16 Date: 6/6		Stocks, sauces, soups 0900-1300 1330-1600			
Week 17 Date: 13/6		Stocks, sauces, soups 0900-1300 1330-1600			
Week 18 Date: 20/6		Stocks, sauces, soups 0900-1300 1330-1600			

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
Use hygienic practices for food safety	OHSS457	SITXFSA001
Participate in safe food handling practices	OHSS456	SITXFSA002
Participate in safe work practices	OHSS115	SITXWHS001
Use food preparation equipment	COOK241	SITHCCC001
Clean kitchen premises and equipment	COOK242	SITHKOP001
Work effectively with others	CLER161	BSBWOR203
Produce dishes using basic methods of cookery	COOK163	SITHCCC005
Produce stocks, sauces, and soups	COOK171	SITHCCC007