

Certificate III in Bread Baking FBP30421 | C3-TS45 - (Course duration is 2 years (4 Semesters))

Semester 1 2025 Timetable: Term 1: 03/02/2025 – 11/04/2025 TERM 2: 28/04/2025 - 13/06/2025 **CIT Campus:** REID

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			30-minute break during class		
Week 1			Apply food safety procedures Participate in WH&S practices		
Week 2			Apply food safety procedures Participate in WH&S practices		
Week 3			Use numerical applications		
Week 4			Produce basic bread products		
Week 5			Produce basic bread products		
Week 6			Produce basic bread products		
Week 7			Produce basic bread products		
Week 8			Produce basic bread products		
Week 9			Produce basic bread products		
Week 10			Produce basic bread products		

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11			Produce basic bread products		
Week 12			Produce basic sponge products		
Week 13			Produce basic sponge products		
Week 14			Produce basic sponge products		
Week 15			Produce basic sponge products		
Week 16			Produce basic sponge products		

Note: This timetable may change. Classes are only available if numbers permit. Classes are filled on a first come first served basis.

For assistance, contact CIT Student Services on (02) 6207 3188 or infoline@cit.edu.au

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Block Code:

Week 17			Produce basic sponge products		
Week18					

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
Apply food safety procedures	FBPFSY2002	BAKE194
Participate in work health and safety processes	FBPWHS2001	BAKE195
Use numerical applications in the workplace	FBPOPR2069	WKNV203
Produce basic bread products	FBPRBK3005	BAKE176
Produce sponge cake products	FBPRBK3008	BAKE179

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