Timetables: Certificate IV in Kitchen Management SIT40521] C4-TS57   **Application Type:** Standard   **Block Code:** C4KM

Canberra Institute of Technology
RTO Code 0101 | CRICOS No. 00001K

Certificate IV in Kitchen Management SIT40521 | C4-TS57

Semester 2 2024 Timetable: Term 1: Term 1: 22/7/24 – 27/9/24 TERM 2: 14/10/24 – 6/12/24   CIT Campus: REID

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1	Plan cooking ops, cheese Dev. Food safety program 0930-1230		Plan cooking ops, cheese Dev. Food safety program 0900-1500	Finances within budget 0930-1130 Manage conflict 1230-1630	
Week 2	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Manage conflict 1230-1630	
Week 3	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Manage conflict 1230-1630	
Week 4	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Manage conflict 1230-1630	
Week 5	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Monitor work ops 1230-1530	
Week 6	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Monitor work ops 1230-1530	
Week 7	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Monitor work ops 1230-1530	
Week 8	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Lead and manage 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Monitor work ops 1230-1530	
Week 9	Plan cooking ops, cheese Dev. Food safety program 0930-1230		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130 Monitor work ops 1230-1530	

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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	Monday	Tuesday	Wednesday	Thursday	Friday
	Dev recipes spec. diet Manage finances budget 1300-1600				
Week 10	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Dev recipes spec. diet Manage finances budget 1300-1600		Plan cooking ops, cheese Dev. Food safety program 0800-1530	Finances within budget 0930-1130	

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Implement & monitor WH&S 1330-1630	Roster staff 0930-1230 Dev recipes spec. diet 1300-1600	Plan cooking ops, cheese Dev. Food safety program 0800-1530		
Week 12	Plan cooking ops, cheese Dev. Food safety program 0930-1230 Implement & monitor WH&S 1330-1630	Roster staff 0930-1230 Dev recipes spec. diet 1300-1600	Plan cooking ops, cheese Dev. Food safety program 0800-1530		
Week 13	Implement & monitor WH&S 1330-1630	Roster staff 0930-1230 Dev recipes spec. diet 1300-1600	Plan cooking ops, cheese Dev. Food safety program 0800-1530	Design and cost menus 0930-1230	
Week 14	Implement & monitor WH&S 1330-1630	Roster staff 0930-1230 Dev recipes spec. diet 1300-1600		Design and cost menus 0930-1230	
Week 15	Implement & monitor WH&S 1330-1630	Roster staff 0930-1230 Dev recipes spec. diet 1300-1600			
Week 16				Design and cost menus 0930-1230	
Week 17					
Week18				Design and cost menus 0930-1230	

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE	SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
Roster staff	HOSP236	SITXHRM008	Implement and monitor a WH&S practices	HOSP245	SITXWHS007
Lead and manage people	HOSP237	SITXHRM009	Design and cost menus	COOK280	SITHKOP015
Manage finances within a budget	HOSP231	SITXFIN009	Develop recipes for special dietary requirements	COOK278	SITHKOP012
Plan cooking operations	COOK279	SITHKOP013	Monitor work operations	HOSP240	SITXMGT004
Prepare and serve cheese	COOK271	SITHCCC040	Manage conflict	HOSP229	SITXCOM010
Develop and implement a food safety system	COOK284	SITXFSA008			

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