

Certificate III Patisserie PART-TIME SIT31016| C4-TS05

202110 Part time Timetable **TERM 1: 1/2/2021 – 2/4/2021 & TERM 2: 19/4/2021 – 18/6/2021**

CIT Campus: Reid

Term 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1 Date: 1/2	Hygienic practices/Safe food 0800-1300 1330-1600				
Week 2 Date: 8/2	Hygienic practices/Safe food 0800-1300 1330-1600				
Week 3 Date: 15/2	Hygienic practices/Safe food 0800-1300 1330-1600				
Week 4 Date: 22/2	Safe work practices 0800-1300 1330-1600				
Week 5 Date: 1/3	Clean kitchen 0800-1300 1330-1600				
Week 6 Date: 8/3					
Week 7 Date: 15/3	Use food preparation 0800-1300 1330-1600				
Week 8 Date: 22/3	Use food preparation 0800-1300 1330-1600				
Week 9 Date: 29/3	Use food preparation 0800-1300 1330-1600				

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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Date created: 10/12/2020

Term 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Week 10 Date: 19/4	Work effectively others 0800-1300 1330-1600			
Week 11 Date: 26/4				
Week 12 Date: 3/5	Basic methods of cookery 0800-0900 0900-1600			
Week 13 Date: 10/5	Basic methods of cookery 0800-0900 0900-1600			
Week 14 Date: 17/5	Basic methods of cookery 0800-0900 0900-1600			
Week 15 Date: 24/5	Basic methods of cookery 0800-0900 0900-1600			
Week16 Date: 31/5				
Week17 Date: 7/6				
Week18 Date: 14/6				

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
Clean kitchen premises and equipment	COOK242	SITHKOP001
Use food preparation equipment	COOK241	SITHCCC001
Work effectively with others	CLER161	BSBWOR203
Produce dishes using basic methods of cookery	COOK163	SITHCCC005