

Certificate III in Patisserie SIT30821 | C3-TS48

Semester 2 2024 Timetable: 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			Hygienic practices 0800-1600	Hygienic practices 0800-1600 Safe food handling	Hygienic practices 0800-1600 Safe food handling
Week 2				Receive, store & maintain 0800-1600	
Week 3		Safe work practices 0800-1600		Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 4			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 5			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 6					
Week 7				Produce desserts 0800-1600	Produce desserts 0800-1600
Week 8				Produce desserts 0800-1600	Produce desserts 0800-1600
Week 9				Produce desserts 0800-1600	Produce desserts 0800-1600
Week 10				Produce desserts 0800-1600	Produce desserts 0800-1600

Term Break: (Insert Term Break Dates)

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11	Yeast based bakery 0800-1430		Yeast based bakery 0800-1430		
Week 12	Yeast based bakery 0800-1430		Yeast based bakery 0800-1430		
Week 13	Yeast based bakery 0800-1430		Yeast based bakery 0800-1430		
Week 14	Pastries/Petits fours 0800-1430		Pastries/Petits fours 0800-1430		
Week 15	Pastries/Petits fours 0800-1430		Pastries/Petits fours 0800-1430		
Week 16	Pastries/Petits fours 0800-1430		Model marzipan 0800-1430		
Week 17	Pastries/Petits fours 0800-1430		Model marzipan 0800-1430		
Week 18	Pastries/Petits fours 0800-1430				

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

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
METHODS CLUSTER		
Use food preparation	COOK260	SITHCCC023
Prepare dishes using basic methods of cookery	COOK262	SITHCCC027
Clean kitchen premises and equipment	COOK276	SITHKOP009
Use hygienic practices for food safety	COOK282	SITXFSA005
Participate in safe food handling practices	COOK283	SITXFSA006
Receive, store and maintain stock	COOK285	SITXINV006
Participate in safe work practices	WPHS147	SITXWHS005
Produce desserts	COOK281	SITHPAT016
Produce yeast based bakery products	BAKE199	SITHPAT014
Produce pastries	BAKE198	SITHPAT013
Produce petit fours	BAKE200	SITHPAT015
Prepare and model marzipan	BAKE201	SITHPAT017

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