

Group timetable - 253BAK3N1A, Certificate III in Baking - Jul - 1A (Wks 39-47 (STP4), 29/09/2025 - 24/11/2025)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM
Mo																	
Tue	30/09/2025 - 25/11/2025 [=9] Apply food safety procedures (FBPFSY2002)	30/09/2025 - 25/11/2025 [=9] Produce sponge cake products (FBPRBK3008)															
We	1/10/2025 - 26/11/2025 [=9] Produce laminated pastry products (FBPRBK3001)																
Thu	2/10/2025 - 27/11/2025 [=9] Produce savoury bread products (FBPRBK3006)																
Friday	3/10/2025 - 28/11/2025 [=9] Use numerical applications in the workplace (FBPOPR2 069)	3/10/2025 - 28/11/2025 [=9] Produce basic artisan products (FBPRBK3018)															

Group timetable - 253BAK3N1B, Certificate III in Baking - Jul - 1B (Wks 39-47 (STP4), 29/09/2025 - 24/11/2025)

	08:00AM	08:30AM	09:00AM	09:30AM	10:00AM	10:30AM	11:00AM	11:30AM	12:00PM	12:30PM	01:00PM	01:30PM	02:00PM	02:30PM	03:00PM	03:30PM	04:00PM
Mo																	
Tue	30/09/2025 ... 25/11/2025 [=8] Apply food safety procedures (FBPFSY2002)		30/09/2025 ... 25/11/2025 [=8] Produce sponge cake products (FBPRBK3008)														
Wednesday	1/10/2025 - 26/11/2025 [=9] Use numerical applications in the workplace (FBPOPR2069)		1/10/2025 - 26/11/2025 [=9] Produce basic artisan products (FBPRBK3018)														
Thu	2/10/2025 - 27/11/2025 [=9] Produce laminated pastry products (FBPRBK3001)																
Fri	3/10/2025 - 28/11/2025 [=9] Produce savoury bread products (FBPRBK3006)																