



Hospitality Training Association Inc.

**Certificate III in Hospitality (Commercial Cookery)**  
**Cookery L1 - Semester One**

Week Beginning	Monday			Tuesday			Wednesday			Thursday			Friday		
	Session		Rm	Session		Rm	Session		Rm	Session		Rm	Session		Rm
20-Apr-09	Orientation	10.00AM	L2	Foundation	1&2	2.3	Foundation	1&2	2.3	Foundation	2&3	2.3	Foundation	3&4	2.3
27-Apr-09	Hygiene	1&2	3.3	BKAS	1&2	2.3	BKAS	1&2	3.3 LAB	BKAS	2&3	3.3 K2	BKAS	3&4	2.3 K1
04-May-09	PUBLIC HOLIDAY			Methods	1&2	2.4 K1	Methods	1&2	2.4 K2	Methods	2&3	K1 2.3	Methods	3&4	2.3 K1
11-May-09	Methods	1&2	2.4 K1	Methods	1&2	2.4 K1	Salads & Appetisers	1&2	2.4 GCL	Salads & Appetisers	2&3	2.1 K1	Salads & Appetisers	3&4	2.4 K1
18-May-09	Sandwiches	1&2	2.3 GCL	Soups Stocks & Sauces	1&2	2.2 GHK	Soups Stocks & Sauces	1&2	2.2 GHK	Soups Stocks & Sauces	2&3	K1 2.1	<b>Exam</b>	<b>3.00PM</b>	<b>2.1</b>
25-May-09	RDO			Soups Stocks & Sauces	1&2	2.1 K1	Menu Assess Brief	1&2	2.1	Soups Stocks & Sauces	2&3	K1 2.1	Veg & Farinaceous	3&4	K1 2.4
01-Jun-09	RDO			Menu Assess 1	1&2	2.3 K1	Veg & Farinaceous	1&2	2.1 GCL	Menu Assess 2	2&3	L4/L5 K1	Veg & Farinaceous	3&4	2.3 LAB
08-Jun-09	PUBLIC HOLIDAY			Menu Assess 3	1&2	2.2 GHK	Veg & Farinaceous	1&2	2.3 K2	Menu Assess 4	2&3	3.4 K1	Pastry Cakes Yeast Goods	3&4	2.4 GPK
15-Jun-09	RDO			Menu Assess 5	1&2	2.2 GHK	Pastry Cakes Yeast Goods	1&2	2.2 GPK	Menu Assess 6	2&3	2.2 GRK	Pastry Cakes Yeast Goods	3&4	2.3 GPK
22-Jun-09	RDO			Menu Assess 7	1&2	2.2 GHK	<b>Exam/Internship</b>	<b>9.00AM</b>	<b>2.1</b>	Menu Assess 8	2&3	2.2 GRK	Pastry Cakes Yeast Goods	3&4	2.3 GCL
29-Jun-09	RDO			Menu Assess 9	1&2	4.4 K1	Pastry Cakes Yeast Goods	1&2	2.2 GPK	Menu Assess 10	2&3	L1 K2	Pastry Cakes Yeast Goods	3&4	2.3 GPK

Session 1: 8.00am - 11.00am  
 Session 2: 11.30am - 2.30pm  
 Session 3: 3.00pm - 6.00pm  
 Session 4: 6.30pm - 9.30pm