



Hospitality Training Association Inc.

**Certificate III in Hospitality (Commercial Cookery)**  
**Cookery L2 - Semester One**

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

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