



Hospitality Training Association Inc.

Certificate III in Hospitality (Commercial Cookery)
Cookery L4 - Semester One

Week Beginning	Monday			Tuesday			Wednesday			Thursday			Friday		
	Session		Rm	Session		Rm	Session		Rm	Session		Rm	Session		Rm
20-Apr-09	Orientation	1.00PM	L2	Foundation	1&2	2.4	Foundation	1&2	2.4	Foundation	2&3	2.4	Foundation	3&4	2.4
27-Apr-09	Hygiene	1&2	2.1	BKAS	1&2	2.4	BKAS	1&2	K2 3.3	BKAS	2&3	LAB 3.3	BKAS	3&4	2.3 K2
04-May-09	PUBLIC HOLIDAY			Methods	1&2	K2 2.4	Methods	1&2	GHK 2.4	Methods	2&3	^{2.1} St James	Methods	3&4	2.3 K2
11-May-09	Methods	1&2	K2 2.4	Methods	1&2	K2 2.4	Salads & Appetisers	1&2	K2 2.4	Salads & Appetisers	2&3	K2 2.1	Salads & Appetisers	3&4	K2 2.4
18-May-09	Sandwiches	1&2	LAB 2.3	Soups Stocks & Sauces	1&2	K1 2.2	Soups Stocks & Sauces	1&2	K1 2.2	Soups Stocks & Sauces	2&3	K2 2.1	Exam	3.00PM	L1
25-May-09	RDO			Soups Stocks & Sauces	1&2	GHK 2.1	Menu Assess Brief	1&2	2.2	Soups Stocks & Sauces	2&3	L4/L5 GRK	Veg & Farinaceous	3&4	K2 2.4
01-Jun-09	RDO			Menu Assess 1	1&2	GHK 2.3	Veg & Farinaceous	1&2	2.1 GHK	Menu Assess 2	2&3	GRK L4/L5	Veg & Farinaceous	3&4	GHK 2.3
08-Jun-09	PUBLIC HOLIDAY			Menu Assess 3	1&2	GRK 2.2	Veg & Farinaceous	1&2	K1 2.3	Menu Assess 4	2&3	GHK 3.4	Pastry Cakes Yeast Goods	3&4	GCL 2.4
15-Jun-09	RDO			Menu Assess 5	1&2	GRK 2.2	Pastry Cakes Yeast Goods	1&2	LAB 2.2	Menu Assess 6	2&3	2.2 GHK	Pastry Cakes Yeast Goods	3&4	GCL 2.3
22-Jun-09	RDO			Menu Assess 7	1&2	GRK 2.2	Exam/Internship	9.00AM	L1	Menu Assess 8	2&3	2.2 GHK	Pastry Cakes Yeast Goods	3&4	GPK 2.3
29-Jun-09	RDO			Menu Assess 9	1&2	GRK 4.4	Pastry Cakes Yeast Goods	1&2	LAB 2.2	Menu Assess 10	2&3	L4/L5 GRK	Pastry Cakes Yeast Goods	3&4	GCL 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