



Hospitality Training Association Inc.

**Certificate III in Hospitality (Commercial Cookery)
Cookery L5 - 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	L3	Foundation	3&4	L4	Foundation	1&2	L4	Foundation	1&2	L4	Foundation	1&2	L4
27-Apr-09	Hygiene	2&3	L4	BKAS	3&4	2.4	BKAS	1&2	2.1 GCL	BKAS	1&2	K1 2.1	BKAS	1&2	GHK 2.1
04-May-09	PUBLIC HOLIDAY			Methods	3&4	2.4	Methods	1&2	GRK 2.1	Methods	1&2	2.4 GHK	Methods	1&2	GRK 2.2
11-May-09	Methods	2&3	2.3 GHK	Methods	3&4	K1 2.4	Salads & Appetisers	1&2	LAB 3.3	Salads & Appetisers	1&2	K1 3.3	Salads & Appetisers	1&2	GCL 2.4
18-May-09	Sandwiches	2 & 4.00pm	4.4 LAB	Soups Stocks & Sauces	4.00pm	GHK 2.3	Soups Stocks & Sauces	1&2	K2 3.1	Soups Stocks & Sauces	1&2	GHK 4.4	Exam	9.00AM	4.4
25-May-09	Soups Stocks & Sauces	2&3	GHK 3.3	Soups Stocks & Sauces	3&4	GHK 2.4	Menu Assess Brief	1&2	3.1	RDO			Veg & Farinaceous	1&2	GHK 2.4
01-Jun-09	Soups Stocks & Sauces	2&3	2.3 K1	Menu Assess 1	3&4	2.3 GHK	Veg & Farinaceous	1&2	2.4 LAB	RDO			Veg & Farinaceous	1&2	2.4 GHK
08-Jun-09	PUBLIC HOLIDAY			Menu Assess 2	3&4	2.4 GHK	Veg & Farinaceous	1&2	GHK 4.1	RDO			Menu Assess 3	1&2	K2 4.2
15-Jun-09	Menu Assess 4	2&3	GRK 2.3	Menu Assess 5	3&4	GHK 2.4	Pastry Cakes Yeast Goods	1&2	GCL 2.3	RDO			Pastry Cakes Yeast Goods	1&2	2.3 GPK
22-Jun-09	Pastry Cakes Yeast Goods	2&3	2.3 GPK	Menu Assess 6	3&4	2.3 GHK	Exam/Internship	9.00AM	4.4	RDO			Menu Assess 7	1&2	GHK 2.3
29-Jun-09	Menu Assess 8	2&3	K2 2.3	Menu Assess 9	3&4	GHK 2.4	Menu Assess 10	1&2	2.3 K1	RDO			Pastry Cakes Yeast Goods	1&2	LAB 4.1

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