



Hospitality Training Association Inc.

Certificate III in Hospitality (Commercial Cookery)
Cookery M1 - Semester One

Week Beginning	Monday			Tuesday			Wednesday			Thursday			Friday		
	Session		Rm	Session		Rm	Session		Rm	Session		Rm	Session		Rm
18-May-09	Orientation	10.00AM	L2	Foundation	1&2	2.3	Foundation	1&2	2.3	Foundation	2&3	4.4	Foundation	3&4	2.3
25-May-09	Hygiene	1&2	2.3	BKAS	1&2	2.3	BKAS	1&2	2.3 GCL	BKAS	2&3	2.2 GCL	BKAS	3&4	2.3 GHK
01-Jun-09	BKAS	1&2	2.2 GCL	Methods	1&2	2.2 GRK	Methods	1&2	3.2	Methods	1&2	4.4	Methods	3&4	2.4 K1
08-Jun-09	PUBLIC HOLIDAY			Methods	1&2	2.1 K1	Salads & Appetisers	1&2	2.1	Salads & Appetisers	1&2	2.1 K2	Salads & Appetisers	3&4	2.3 K2
15-Jun-09	Sandwiches	1&2	2.1 GCL	Soups Stocks & Sauces	1&2	2.1 K1	Soups Stocks & Sauces	1&2	2.1	Soups Stocks & Sauces	1&2	2.3 K1	Exam	3.00PM	2.1
22-Jun-09	Soups Stocks & Sauces	1&2	2.1 K1	Soups Stocks & Sauces	3&4	2.4 GRK	RDO			Menu Assesment Briefing	2&3	2.3	Veg & Farinaceous	1&2	2.4 K2
29-Jun-09	Menu Assess 1	1&2	3.3 K1	Veg & Farinaceous	3&4	2.4 GCL	RDO			Menu Assess 2	2&3	2.2 GHK	Veg & Farinaceous	1&2	2.2 GHK
06-Jul-09	Menu Assess 3	2&3	2.1 GHK	Veg & Farinaceous	3&4	2.4 K1	RDO			Menu Assess 4	2&3	3.4 K1	Pastry Cakes Yeast Goods	1&2	2.3 GCL
13-Jul-09	Menu Assess 5	2&3	2.1 GHK	Veg & Farinaceous	3&4	2.4 GCL	RDO			Menu Assess 6	2&3	3.4 K1	Pastry Cakes Yeast Goods	1&2	2.3 GCL
20-Jul-09	Menu Assess 7	1&2	2.1 GHK	Veg & Farinaceous	3&4	2.4 K1	RDO			Menu Assess 8	2&3	3.4 GHK	Exam	9.00AM	L4/L5
27-Jul-09	Menu Assess 9	1&2	2.1 K1	Veg & Farinaceous	3&4	2.4 GCL	RDO			Menu Assess 10	2&3	3.4 GHK	Menu Assess 11	1&2	2.3 K1

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