



Hospitality Training Association Inc.

**Certificate III in Hospitality (Commercial Cookery)
Cookery M2 - 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	GCL 2.3	BKAS	2&3	GCL 2.2	BKAS	3&4	GHK 2.3
01-Jun-09	BKAS	1&2	GKL 2.2	Methods	1&2	GRK 2.2	Methods	1&2	3.2	Methods	1&2	4.4	Methods	3&4	K1 2.4
08-Jun-09	PUBLIC HOLIDAY			Methods	1&2	K1 2.1	Salads & Appetisers	1&2	2.1	Salads & Appetisers	1&2	K2 2.1	Salads & Appetisers	3&4	K2 2.3
15-Jun-09	Sandwiches	1&2	GCL 2.1	Soups Stocks & Sauces	1&2	K1 2.1	Soups Stocks & Sauces	1&2	2.1	Soups Stocks & Sauces	1&2	K2 2.3	Exam	3.00PM	2.2
22-Jun-09	Soups Stocks & Sauces	1&2	K1 2.1	Soups Stocks & Sauces	3&4	GRK 2.4	RDO			Menu Assesment Briefing	2&3	2.3	Veg & Farinaceous	1&2	K2 2.4
29-Jun-09	Menu Assess 1	1&2	K1 3.3	Veg & Farinaceous	3&4	GCL 2.4	RDO			Menu Assess 2	2&3	GHK 2.2	Veg & Farinaceous	1&2	GHK 2.2
06-Jul-09	Menu Assess 3	2&3	GHK 2.1	Veg & Farinaceous	3&4	K1 2.4	RDO			Menu Assess 4	2&3	K1 3.4	Pastry Cakes Yeast Goods	1&2	GCL 2.3
13-Jul-09	Menu Assess 5	2&3	GHK 2.1	Veg & Farinaceous	3&4	GCL 2.4	RDO			Menu Assess 6	2&3	K1 3.4	Pastry Cakes Yeast Goods	1&2	GCL 2.3
20-Jul-09	Menu Assess 7	1&2	GHK 2.1	Veg & Farinaceous	3&4	K1 2.4	RDO			Menu Assess 8	2&3	GHK 3.4	Exam	9.00AM	L1
27-Jul-09	Menu Assess 9	1&2	K1 2.1	Veg & Farinaceous	3&4	GCL 2.4	RDO			Menu Assess 10	2&3	GHK 3.4	Menu Assess 11	1&2	K1 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