



Hospitality Training Association Inc.

**Certificate III in Hospitality (Commercial Cookery)  
Cookery M3 - 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	L3	Foundation	1&2	2.4	Foundation	1&2	2.4	Foundation	2&3	2.4	Foundation	3&4	2.4
25-May-09	Hygiene	1&2	2.4	BKAS	1&2	2.4	BKAS	1&2	2.3 K2	BKAS	2&3	2.2 LAB	BKAS	3&4	2.3 GCL
01-Jun-09	BKAS	1&2	2.2 K2	Methods	1&2	2.1	Methods	1&2	2.2 K2	Methods	1&2	3.4	Methods	3&4	2.4 K2
08-Jun-09	<b>PUBLIC HOLIDAY</b>			Methods	1&2	2.1 K2	Salads & Appetisers	1&2	2.2	Salads & Appetisers	1&2	2.1 LAB	Salads & Appetisers	3&4	2.3 K1
15-Jun-09	Sandwiches	1&2	2.1 LAB	Soups Stocks & Sauces	1&2	2.1 K2	Soups Stocks & Sauces	1&2	GHK 3.1	Soups Stocks & Sauces	1&2	2.1	<b>Exam</b>	<b>3.00PM</b>	<b>3.1</b>
22-Jun-09	Soups Stocks & Sauces	1&2	2.1 GHK	Soups Stocks & Sauces	3&4	GHK 2.4	<b>RDO</b>			Menu Assesment Briefing	2&3	2.4	Veg & Farinaceous	1&2	2.4 K1
29-Jun-09	Menu Assess 1	1&2	3.3 GHK	Veg & Farinaceous	3&4	2.4 K2	<b>RDO</b>			Menu Assess 2	2&3	2.2 K1	Veg & Farinaceous	1&2	2.2 K1
06-Jul-09	Menu Assess 3	2&3	2.1 K1	Veg & Farinaceous	3&4	2.4 GCL	<b>RDO</b>			Menu Assess 4	2&3	3.4 GHK	Pastry Cakes Yeast Goods	1&2	2.3 GPK
13-Jul-09	Menu Assess 5	2&3	2.1 K1	Veg & Farinaceous	3&4	2.4 K1	<b>RDO</b>			Menu Assess 6	2&3	3.4 GHK	Pastry Cakes Yeast Goods	1&2	2.3 GPK
20-Jul-09	Menu Assess 7	1&2	2.1 K1	Veg & Farinaceous	3&4	2.4 GCL	<b>RDO</b>			Menu Assess 8	2&3	3.4 K1	<b>Exam</b>	<b>9.00AM</b>	<b>2.1</b>
27-Jul-09	Menu Assess 9	1&2	2.1 GHK	Veg & Farinaceous	3&4	2.4 K1	<b>RDO</b>			Menu Assess 10	2&3	3.4 K1	Menu Assess 11	1&2	2.3 GHK

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