

(SIT30816) Certificate III in COMMERCIAL COOKERY (Stage 2)

Term Date	21/01/2019- 31/03/2019
Group	H3S02
LOCATION	MAIN CAMPUS - 10 Blissington Street, Springvale 3171
Public Holidays	26/01/19, 28/01/19, 11/03/19
Trainer	Ujjal Singh



Time	WEEK 13	WEEK 14	WEEK 15	WEEK 16	WEEK 17	WEEK 18	WEEK 19	WEEK 20	WEEK 21	WEEK 22
Week Commencing	21/01/2019	28/01/2019	4/02/2019	11/02/2019	18/02/2019	25/02/2019	4/03/2019	11/03/2019	18/03/2019	25/03/2019
Wednesday- (Theory)	SITXINV004 Control Stock Theory 9:00am - 5:00 pm (Room 7)	SITXINV004 Control Stock Theory 9:00am - 5:00 pm (Room 7)	BSBSUS201 Participate in environmentally sustainable work practices Theory 9:00am - 5:00 pm (Room 7)	SITXFSA004 Develop and implement a food safety program Theory 9:00am - 5:00 pm (Room 7)	SITXFSA004 Develop and implement a food safety program Theory 9:00am - 5:00 pm (Room 7)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Theory 9:00am - 5:00 pm (Room 7)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Theory 9:00am - 5:00 pm (Room 7)	SITHCCC007 Prepare Stocks,Sauces and Soups Practical 9:00am - 5:00 pm (Room 7)	SITHCCC006 Prepare Appetisers and Salads Theory 9:00am - 5:00 pm (Room 7)	SITHKOP002 Plan and Cost Basic Menus Theory 9:00am - 5:00 pm (Room 7)
Thursday	SITXINV004 Control Stock Directed Study 9:00am - 1:00 pm (Room 7)	BSBSUS201 Participate in environmentally sustainable work practices Directed Study 9:00am - 1:00 pm (Room 7)	SITXFSA004 Develop and implement a food safety program Directed Study 9:00am - 1:00 pm (Room 7)	SITXFSA004 Develop and implement a food safety program Directed Study 9:00am - 1:00 pm (Room 7)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Directed Study 9:00am - 1:00 pm (Room 7)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Directed Study 9:00am - 1:00 pm (Room 7)	SITHCCC007 Prepare Stocks,Sauces and Soups Theory 9:00am - 1:00 pm (Room 7)	SITHCCC006 Prepare Appetisers and Salads Directed Study 9:00am - 1:00 pm (Room 7)	SITXINV002 Maintain the Quality of Perishable Items Theory 9:00am - 5:00 pm (Room 7)	SITHKOP002 Plan and Cost Basic Menus Directed Study 9:00am - 1:00 pm (Room 7)
Friday - (Practical)	SITXINV004 Control Stock Practical 9:00am -5:00pm (Kitchen)	BSBSUS201 Participate in environmentally sustainable work practices Theory 9:00am - 5:00 pm (Room 6)	SITXFSA004 Develop and implement a food safety program Theory 9:00am - 5:00 pm (Room 7)	SITXFSA004 Develop and implement a food safety program Theory 9:00am - 5:00 pm (Room 7)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Practical 9:00am -5:00pm (Kitchen)	SITHCCC008 Prepare Vegetable,Fruits,Eggs and Farinaceous Dishes Practical 9:00am -5:00pm (Kitchen)	SITHCCC007 Prepare Stocks,Sauces and Soups Practical 9:00am -5:00pm (Kitchen)	SITHCCC006 Prepare Appetisers and Salads Practical 9:00am -5:00pm (Kitchen)	SITHKOP002 Plan and Cost Basic Menus Theory 9:00am - 5:00 pm (Room 7)	SITHKOP002 Plan and Cost Basic Menus Theory 9:00am - 5:00 pm (Room 7)

Units to be covered this term			
SITXINV002	Maintain The Quality Of Perishable items	8	hrs
SITXINV004	Control Stock	20	hrs
BSBSUS201	Participate in environmentally sustainable work practices	20	hrs
SITXFSA004	Develop and implement a food safety program	40	hrs
SITHCCC008	Prepare Vegetables,Fruits,Eggs and Farinaceous Dishes	40	hrs
SITHCCC007	Prepare Stocks,Sauces and Soups	24	hrs
SITHCCC006	Prepare Appetisers and Salads	20	hrs
SITHKOP002	Plan and Cost Basic Menus	28	hrs
	Total	200	hrs