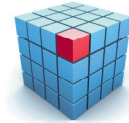


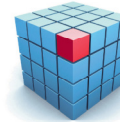
TIMETABLE		Qualification: SIT50307 Diploma in Hospitality (Commercial Cookery)		Year: 2010
Stage: 1 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) COOKERY PRACTICAL	Day 3 (6.5 Hours) COOKERY PRACTICAL	
WEEK 1	SITXOHS001A Follow Health, Safety And Security Procedures	SITHCCC001A Organise And Prepare Food	SITHCCC001A Organise And Prepare Food	
WEEK 2	SITXOHS001A Follow Health, Safety And Security Procedures	SITHCCC001A Organise And Prepare Food	SITHCCC001A Organise And Prepare Food	
WEEK 3	SITXOHS002A Follow Workplace Hygiene Procedures	SITHCCC005A Use Basic Methods Of Cookery	SITHCCC005A Use Basic Methods Of Cookery	
WEEK 4	SITXOHS002A Follow Workplace Hygiene Procedures 3 hour spare	SITHCCC005A Use Basic Methods Of Cookery	SITHCCC005A Use Basic Methods Of Cookery	
WEEK 5	SITHCCC004A Clean And Maintain Kitchen Premises	SITHCCC005A Use Basic Methods Of Cookery	SITHCCC005A Use Basic Methods Of Cookery	
WEEK 6	SITHCCC004A Clean And Maintain Kitchen Premises	SITHCCC006A Prepare Appetisers And Salads	SITHCCC006A Prepare Appetisers And Salads	
WEEK 7	SITHCCC003A Receive And Store Kitchen Supplies	SITHCCC006A Prepare Appetisers And Salads	SITHCCC006A Prepare Appetisers And Salads	
WEEK 8	SITHCCC003A Receive And Store Kitchen Supplies	SITHCCC008A Prepare Stocks Sauces And Soups	SITHCCC008A Prepare Stocks Sauces And Soups	
WEEK 9	HLTFA301B Apply First Aid	SITHCCC008A Prepare Stocks Sauces And Soups	SITHCCC008A Prepare Stocks Sauces And Soups	
WEEK 10	HLTFA301B Apply First Aid	SITHCCC008A Prepare Stocks Sauces And Soups	SITHCCC008A Prepare Stocks Sauces And Soups	
Stage: 2 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) COOKERY PRACTICAL	Day 3 (6.5 Hours) COOKERY PRACTICAL	
WEEK 1	SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	
WEEK 2	SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	
WEEK 3	SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	SITHCCC009A Prepare Vegetables, Eggs And Farinaceous Dishes	
WEEK 4	SITXCOM002A Work In A Socially Diverse Environment/ SITXCOM001A Work With Colleagues And Customers	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	
WEEK 5	SITHIND001A Develop And Update Hospitality Industry Knowledge	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	
WEEK 6	SITHIND001A Develop And Update Hospitality Industry Knowledge	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	SITHCCC029A Prepare Foods According To Dietary And Cultural Needs	
WEEK 7	SITHIND001A Develop And Update Hospitality Industry Knowledge			



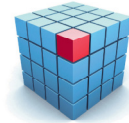
WEEK 8	SITXHRM001A Coach Others In Job Skills	SITHCCC010A Select Prepare And Cook Poultry	SITHCCC010A Select Prepare And Cook Poultry
WEEK 9	SITXHRM001A Coach Others In Job Skills	SITHCCC010A Select Prepare And Cook Poultry	SITHCCC010A Select Prepare And Cook Poultry
WEEK 10	SITXHRM001A Coach Others In Job Skills	SITHCCC010A Select Prepare And Cook Poultry	SITHCCC010A Select Prepare And Cook Poultry
Stage: 3 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) COOKERY PRACTICAL	Day 3 (6.5 Hours) COOKERY PRACTICAL
WEEK 1	SITXCOM003A Deal With Conflict Situation	SITHCCC011A Prepare And Cook Seafood	SITHCCC011A Prepare And Cook Seafood
WEEK 2	SITXCOM003A Deal With Conflict Situation	SITHCCC011A Prepare And Cook Seafood	SITHCCC011A Prepare And Cook Seafood
WEEK 3	SITXCOM003A Deal With Conflict Situation	SITHCCC011A Prepare And Cook Seafood	SITHCCC011A Prepare And Cook Seafood
WEEK 4	SITXFSA001A Implement Food Safety Procedures	SITHCCC012A Select, Prepare And Cook Meat	SITHCCC012A Select, Prepare And Cook Meat
WEEK 5	SITXFSA001A Implement Food Safety Procedures	SITHCCC012A Select, Prepare And Cook Meat	SITHCCC012A Select, Prepare And Cook Meat
WEEK 6	SITXFSA001A Implement Food Safety Procedures	SITHCCC012A Select, Prepare And Cook Meat	SITHCCC012A Select, Prepare And Cook Meat
WEEK 7	SITHCCC016A Develop cost effective menus	SITHCCC012A Select, Prepare And Cook Meat	SITHCCC012A Select, Prepare And Cook Meat
WEEK 8	SITHCCC016A Develop cost effective menus	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods
WEEK 9	SITHCCC016A Develop cost effective menus	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods
WEEK 10	SITHCCC016A Develop cost effective menus	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods	SITHCCC014A Prepare Pastries, Cakes And Yeast Goods
Stage: 4 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) COOKERY PRACTICAL	Day 3 (6.5 Hours) COOKERY PRACTICAL
WEEK 1	SITXFSA002A Develop and Implement a food safety program	SITHCCC013A Prepare Hot And Cold Desserts	SITHCCC013A Prepare Hot And Cold Desserts
WEEK 2	SITXFSA002A Develop and Implement a food safety program	SITHCCC013A Prepare Hot And Cold Desserts	SITHCCC013A Prepare Hot And Cold Desserts
WEEK 3	SITXFSA002A Develop and Implement a food safety program	SITHCCC013A Prepare Hot And Cold Desserts	SITHCCC013A Prepare Hot And Cold Desserts
WEEK 4	SITXFSA002A Develop and Implement a food safety program	SITHCCC013A Prepare Hot And Cold Desserts	SITHCCC013A Prepare Hot And Cold Desserts
WEEK 5	SITXFSA002A Develop and Implement a food safety program	SITHCCC015A Plan And Prepare Food For Buffets	SITHCCC015A Plan And Prepare Food For Buffets



WEEK 6	SITXFSA002A Develop and Implement a food safety program	SITHCCC015A Plan And Prepare Food For Buffets	SITHCCC015A Plan And Prepare Food For Buffets		
WEEK 7	SITHCCC026A Establish and maintain quality control of food	SITHCCC027A Prepare, Cook And Serve Food	SITHCCC028A Prepare, Cook And Serve Food For Menus		
WEEK 8	SITHCCC026A Establish and maintain quality control of food	SITHCCC028A Prepare, Cook And Serve Food For Menus	Re assessments if required		
WEEK 9	SITHCCC026A Establish and maintain quality control of food	SITHCCC026A Establish and maintain quality control of food	Re assessments if required		
WEEK 10	Re assents if required	Re assents if required	Re assessments if required		
Stage: 5 240 Hours	Day 1 (8Hours)	Day 2 (8 Hours)	Day 3 (8 Hours)	Day 4 (8 Hours)	Day 5 (8 Hours)
WEEK 1	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
WEEK 2	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
WEEK 3	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
WEEK 4	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
WEEK 5	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
WEEK 6	Work Placement	Work Placement	Work Placement	Work Placement	Work Placement
	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) HOSPITALITY THEORY	Day 3 (6.5 Hours) HOSPITALITY THEORY		
Week 7	SITXINV001A Receive And Store Stock/Sitxinv002a Control And Order Stock	SITXINV001A Receive And Store Stock/SITXINV002A Control And Order Stock	SITXINV001A Receive And Store Stock/SITXINV002A Control And Order Stock		
WEEK 8	SITXINV001A Receive And Store Stock/Sitxinv002a Control And Order Stock SITXFIN005A Prepare And Monitor Budgets/SITXFIN004a Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget		
WEEK 9	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget		
WEEK 10	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget		
STAGE 6 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) HOSPITALITY THEORY	Day 3 (6.5 Hours) HOSPITALITY THEORY		
WEEK 1	SITXFIN005A Prepare And Monitor Budgets/SITXFIN004A Manage Finances Within A Budget	SITHCCC025A Monitor Catering Revenue And Cost	SITHCCC025A Monitor Catering Revenue And Cost		



WEEK 2	SITHCCC025A Monitor Catering Revenue And Cost	SITHCCC025A Monitor Catering Revenue And Cost	SITHCCC025A Monitor Catering Revenue And Cost /SITXHRM005A Lead And Manage People
WEEK 3	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People
WEEK 4	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People
WEEK 5	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People	SITXHRM005A Lead And Manage People/
WEEK 6	SITXMG001A Monitor Work Operations	SITXMG001A Monitor Work Operations	SITXMG001A Monitor Work Operations
WEEK 7	SITXMG002A Develop And Implement Operational Plans	SITXMG002A Develop And Implement Operational Plans	SITXMG002A Develop And Implement Operational Plans
WEEK 8	SITXMG002A Develop And Implement Operational Plans	SITXMG002A Develop And Implement Operational Plans	SITXMG002A Develop And Implement Operational Plans
WEEK 9	SITXMG002A Develop And Implement Operational Plans	SITXMG002A Develop And Implement Operational Plans/SITXFIN003A Interpret Financial Information	SITXFIN003A Interpret Financial Information
WEEK 10	SITXFIN003A Interpret Financial Information	SITXFIN003A Interpret Financial Information	SITXFIN003A Interpret Financial Information
STAGE 7 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) HOSPITALITY THEORY	Day 3 (6.5 Hours) HOSPITALITY THEORY
WEEK 1	SITXFIN003A INTERPRET FINANCIAL INFORMATION	SITXFIN003A INTERPRET FINANCIAL INFORMATION	SITXFIN003A INTERPRET FINANCIAL INFORMATION /
	SITXFIN003A INTERPRET FINANCIAL INFORMATION	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE
WEEK 2	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE
WEEK 3	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE	SITXCCS002A PROVIDE QUALITY CUSTOMER SERVICE/SITXCCS003A MANAGE QUALITY CUSTOMER SERVICE
WEEK 4	SITXHRM007A MANAGE WORKPLACE DIVERSITY	SITXHRM007A MANAGE WORKPLACE DIVERSITY	SITXHRM007A MANAGE WORKPLACE DIVERSITY
WEEK 5	SITXHRM007A MANAGE WORKPLACE DIVERSITY	SITXHRM007A MANAGE WORKPLACE DIVERSITY	SITXHRM007A MANAGE WORKPLACE DIVERSITY
WEEK 6	SITXHRM007A MANAGE WORKPLACE DIVERSITY	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE
WEEK 7	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE
WEEK 8	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE
WEEK 9	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	SITXGLC001A DEVELOP AND UPDATE LEGAL KNOWLEDGE REQ FOR BUSS COMPLIANCE	
WEEK 10			



Stage: 8 200 Hours	Day 1 (7 Hours) HOSPITALITY THEORY	Day 2 (6.5 Hours) HOSPITALITY THEORY	Day 3 (6.5 Hours) HOSPITALITY THEORY
	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	
WEEK 1	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS
WEEK 2	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS
WEEK 3	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS
WEEK 4	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS	SITXMGT006A ESTABLISH AND CONDUCT BUSINESS RELATIONSHIPS
WEEK 5	SITXHRM003A ROSTER STAFF	SITXHRM003A ROSTER STAFF	SITXHRM003A ROSTER STAFF
WEEK 6	SITXHRM003A ROSTER STAFF	SITXHRM003A ROSTER STAFF	SITXHRM003A ROSTER STAFF
WEEK 7	SITXOHS005A ESTABLISH AND MAINTAIN AN OHS SYSTEM	SITXOHS005A ESTABLISH AND MAINTAIN AN OHS SYSTEM	SITXOHS005A ESTABLISH AND MAINTAIN AN OHS SYSTEM
WEEK 8	SITXOHS005A ESTABLISH AND MAINTAIN AN OHS SYSTEM	SITXOHS005A ESTABLISH AND MAINTAIN AN OHS SYSTEM	SITXOHS004A IMPLEMENT AND MONITOR WORKPLACE HEALTH SAFETY SECURITY PRACTICES
WEEK 9	SITXOHS004A IMPLEMENT AND MONITOR WORKPLACE HEALTH SAFETY SECURITY PRACTICES	SITXOHS004A IMPLEMENT AND MONITOR WORKPLACE HEALTH SAFETY SECURITY PRACTICES	SITXOHS004A IMPLEMENT AND MONITOR WORKPLACE HEALTH SAFETY SECURITY PRACTICES
WEEK 10	SITXOHS004A IMPLEMENT AND MONITOR WORKPLACE HEALTH SAFETY SECURITY PRACTICES		