



CERT III CC APR 2020 INTAKE (MONDAYS TUESDAYS)

COVID-19 CONTINGENCY ONLINE PLATFORM TIME-TABLE

DATE	UNIT CODE	UNIT TITLE & DESCRIPTIONS	SESSION PLAN
APRIL 2020 6th	SITXFSA001	Use hygienic practices for food safety	LECTURE TASK 1 & 2 ASSESSMENT
7th	SITXFSA001	Use hygienic practices for food safety	TASK 3 THEORY ASSESSMENT
13th	SITXFSA002	Participate in safe food handling practices	LECTURE TASK 1 & 2 ASSESSMENT
14th	SITXFSA002	Participate in safe food handling practices	TASK 3 THEORY ASSESSMENT
20th	SITXFSA003	Transport and store food	LECTURE TASK 1 & 2 ASSESSMENT
21st	SITXFSA003	Transport and store food	TASK 3 THEORY ASSESSMENT
27th	SITXWHS001	Participate in safe work practices	LECTURE TASK 1 & 2 ASSESSMENT
28th	SITXWHS001	Participate in safe work practices	TASK 3 THEORY ASSESSMENT
MAY 2020 4th	SITXWHS002	Identify hazards, assess and control safety risks	LECTURE TASK 1 & 2 ASSESSMENT
5th	SITXWHS002	Identify hazards, assess and control safety risks	TASK 3 THEORY ASSESSMENT
11th	SITXINV001	Receive and store stock	LECTURE TASK 1 & 2 ASSESSMENT
12th	SITXINV001	Receive and store stock	TASK 3 THEORY ASSESSMENT
18th	SITXINV002	Maintain the quality of perishables items	LECTURE TASK 1 & 2 ASSESSMENT
19th	SITXINV002	Maintain the quality of perishables items	TASK 3 THEORY ASSESSMENT
25th	SITXHRM001	Coach others in job skills	LECTURE TASK 1 & 2 ASSESSMENT
26th	SITXHRM001	Coach others in job skills	TASK 3 THEORY ASSESSMENT
JUNE 2020 1st	SITHKOP002	Plan and cost basic menus	LECTURE TASK 1 & 2 ASSESSMENT
2nd	SITHKOP002	Plan and cost basic menus	TASK 3 THEORY ASSESSMENT
8th	SITHKOP001*	Clean kitchen premises and equipment	LECTURE TASK 1 & 2 ASSESSMENT
9th	SITHKOP001*	Clean kitchen premises and equipment	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
15 th	BSBSUS201	Participate in environmentally sustainable work practices	LECTURE TASK 1 & 2 ASSESSMENT
16 th	BSBSUS201	Participate in environmentally sustainable work practices	TASK 3 THEORY ASSESSMENT



22 nd	BSBWOR203	Work effectively with others	LECTURE TASK 1 & 2 ASSESSMENT
23 rd	BSBWOR203	Work effectively with others	TASK 3 THEORY ASSESSMENT
29 th	SITXCCS006	Provide service to customers	LECTURE TASK 1 & 2 ASSESSMENT
30 th	SITXCCS006	Provide service to customers	TASK 3 THEORY ASSESSMENT
JULY 2020 6th	SITHCCC001	Use food preparation equipment	LECTURE TASK 1 & 2 ASSESSMENT
7th	SITHCCC001	Use food preparation equipment	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
13th	SITHCCC005	Prepare dishes using basic methods of cookery	LECTURE TASK 1 & 2 ASSESSMENT
14th	SITHCCC005	Prepare dishes using basic methods of cookery	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
20th	SITHCCC006	Prepare appetisers and salads	LECTURE TASK 1 & 2 ASSESSMENT
21st	SITHCCC006	Prepare appetisers and salads	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
27th	SITHCCC007	Prepare stocks, sauces and soups	LECTURE TASK 1 & 2 ASSESSMENT
28th	SITHCCC007	Prepare stocks, sauces and soups	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
AUG 2020 3rd	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	LECTURE TASK 1 & 2 ASSESSMENT
4th	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
10th	SITHCCC012	Prepare poultry dishes	LECTURE TASK 1 & 2 ASSESSMENT
11th	SITHCCC012	Prepare poultry dishes	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
17th	SITHCCC013	Prepare seafood dishes	LECTURE TASK 1 & 2 ASSESSMENT
18th	SITHCCC013	Prepare seafood dishes	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
24th	SITHCCC018	Prepare food to meet special dietary requirements	LECTURE TASK 1 & 2 ASSESSMENT
25th	SITHCCC018	Prepare food to meet special dietary requirements	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
31st	SITHCCC014	Prepare meat dishes	LECTURE TASK 1 & 2 ASSESSMENT
SEP 2020 1st	SITHCCC014	Prepare meat dishes	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER



7 th	SITHCCC019	Produce cakes, pastries and breads	LECTURE TASK 1 & 2 ASSESSMENT
8 th	SITHCCC019	Produce cakes, pastries and breads	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
14 th	SITHPAT006	Produce desserts	LECTURE TASK 1 & 2 ASSESSMENT
15 th	SITHPAT006	Produce desserts	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
21st	SITHCCC020	Work effectively as a cook	LECTURE TASK 1 & 2 ASSESSMENT
22nd	SITHCCC020	Work effectively as a cook	TASK 3 THEORY ASSESSMENT TASK 3 PRAC. ASSESSMENT POSTPONED FOR LATER
28th SEP 2020	TASK 3 PRACTICAL SESSIONS ASSESSMENTS & REASSESSMENTS (Exact dates will be confirmed by management)		
to			
4th APR 2021			

- Any practical session assessment and/or reassessment of a unit required for any unit will be conducted when the college is authorized to resume normal day-to-day operations by the federal and/or state government of Australia.
- Management will advise all students of the dates which will accommodate practical assessments and reassessment of units.
- Should you have more query, please contact your respective trainer.
- You are required to access the online platform (Moodle) to conduct your assessments when instructed by the trainer. Login information are found in your email.
- You are required to access the Microsoft team for lecture.
- Your assessment, home study and lecture on the online platforms will be highly monitored by management as well as your trainers.
- During this contingency, all term breaks in between 2 TERMS (Not courses) for all intakes will be suspended. The term breaks may be accumulated and may be provided to you at the end of your study (not COE) if management approves. The cumulative term break will be less than 58 DAYS.

COURSE ENDS 4th APR 2021