

Program Year timetable - Culinary Arts - The Pas, CUATP (Wk 11, wk starting 06/09/2021)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM
Mo	Orientation, Wk 11 Online Student Orientation opens mid-July and closes September 6, 2021. Instructions will be sent by email.								
Tue	Orientation, Wk 11 Program Specific Orientations are scheduled for September 7 and 8, 2021. Instructions will be provided in the Online Student Orientation.								
We	Orientation, Wk 11 Program Specific Orientations are scheduled for September 7 and 8, 2021. Instructions will be provided in the Online Student Orientation.								
Thursday	Lecture, 08:30AM-12:20PM, Wk 11 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:00PM, Wk 11 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)		Lecture, 02:10PM-04:00PM, Wk 11 Course: 2021 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Mising, Roland Room: TPAS - B74A (Classroom)	
Friday	Lecture, 08:30AM-12:20PM, Wk 11 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-03:00PM, Wk 11 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)			

Program Year timetable - Culinary Arts - The Pas, CUATP (Wk 12, wk starting 13/09/2021)

	08:00AM	09:00AM	10:00AM	11:00AM	12:00PM	01:00PM	02:00PM	03:00PM	04:00PM
Mon	Lecture, 08:30AM-04:30PM, Wk 12 Course: 2021 - 20 - ABS 1001 TP 9 (Waskawimakanwa Mecimwacilsihtwawina) Academic: Leaske, Pearly Room: TPAS - ONLIN (Online)								
Tue	Lecture, 08:30AM-04:30PM, Wk 12 Course: 2021 - 20 - ABS 1001 TP 9 (Waskawimakanwa Mecimwacilsihtwawina) Academic: Leaske, Pearly Room: TPAS - ONLIN (Online)								
Wednesday	Lecture, 08:30AM-12:20PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:30PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)		Lecture, 02:40PM-04:00PM, Wk 12 Course: 2021 - 20 - ART 0670 TP 21 (Communications for CommercialCooking) Academic: Misling, Roland Room: TPAS - B74A (Classroom)	
Thursday	Lecture, 08:30AM-12:20PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:00PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)		Lecture, 02:10PM-04:00PM, Wk 12 Course: 2021 - 20 - MSC 1300 TP 21 (Mathematics) Academic: Misling, Roland Room: TPAS - B74A (Classroom)	
Friday	Lecture, 08:30AM-12:20PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-03:00PM, Wk 12 Courses: 2021 - 20 - VTR 1760 TP 21 (Workplace Health and Safety); 2021 - 20 - VTR 1780 TP 21 (Planning and Organization of Work); 2021 - 20 - VTR 1800 TP 21 (Stocks, Soups, and Sauces); 2021 - 20 - VTR 1820 TP 21 (Meats, Poultry and Fish); 2021 - 20 - VTR 1840 TP 21 (Bakery and Dessert Products); 2021 - 20 - VTR 1860 TP 21 (Vegetables and Fruits); 2021 - 20 - VTR 1880 TP 21 (Potatoes, Rice and Pasta); 2021 - 20 - VTR 1900 TP 21 (Cold Foods and Buffets); 2021 - 20 - VTR 1910 TP 21 (Eggs and Breakfast Cookery); 2021 - 20 - VTR 1920 TP 21 (Use of Convenience Products); 2021 - 20 - VTR 1930 TP 21 (Preparing Hot and Cold Beverages); 2021 - 20 - VTR 1940 TP 21 (Food Items for Chilling) Academic: Gemmill, Rob Room: TPAS - B74A (Classroom)			

Program Year timetable - Culinary Arts - The Pas, CUATP (Wks 13-15, 20/09/2021 - 04/10/2021)

	08:00AM 09:00AM	09:00AM 10:00AM	10:00AM 11:00AM	11:00AM 12:00PM	12:00PM 01:00PM	01:00PM 02:00PM	02:00PM 03:00PM	03:00PM 04:00PM
Monday	Lecture, 08:30AM-12:20PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-02:00PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:10PM-04:00PM, Wks 13-15 Course: Mathematics <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Tuesday	Lecture, 08:30AM-12:20PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-02:30PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:40PM-04:00PM, Wks 13-15 Course: Communications for Commercial Cooking <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Wed	Lecture, 08:30AM-12:20PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:30PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:40PM-04:00PM, Wks 13-15 Course: Communications for Commercial Cooking <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Thursday	Lecture, 08:30AM-12:20PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:00PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:10PM-04:00PM, Wks 13-15 Course: Mathematics <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Friday	Lecture, 08:30AM-12:20PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-03:00PM, Wks 13-15 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)		

Program Year timetable - Culinary Arts - The Pas, CUATP (Wks 16-25, 11/10/2021 - 13/12/2021)

	08:00AM 09:00AM	09:00AM 10:00AM	10:00AM 11:00AM	11:00AM 12:00PM	12:00PM 01:00PM	01:00PM 02:00PM	02:00PM 03:00PM	03:00PM 04:00PM
Monday	Lecture, 08:30AM-12:20PM, Wks 17-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-02:00PM, Wks 17-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:10PM-04:00PM, Wks 17-25 Course: Mathematics <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Tue	Lecture, 08:30AM-12:20PM, Wks 16-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-02:30PM, Wks 16-25 Courses: Core Occupational Health and Safety; Core Occupational Health and Safety <i>Academic: Chartrand, Arthur</i> Rooms: TPAS - 151 (Welding Lab); TPAS - 151A (Welding Shop); TPAS - B74A (Classroom)	Lecture, 02:40PM-04:00PM, Wks 16-25 Course: Communications for CommercialCooking <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Wed	Lecture, 08:30AM-12:20PM, Wks 16-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:30PM, Wks 16-25 Courses: Core Occupational Health and Safety; Core Occupational Health and Safety <i>Academic: Chartrand, Arthur</i> Rooms: TPAS - 151 (Welding Lab); TPAS - 151A (Welding Shop); TPAS - B74A (Classroom)	Lecture, 02:40PM-04:00PM, Wks 16-25 Course: Communications for CommercialCooking <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Thursday	Lecture, 08:30AM-12:20PM, Wks 16-19, 21-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom) Students will have assigned seating or theory classes may be delivered online. Instructions will be given during the program specific orientation days.					Lecture, 01:10PM-02:00PM, Wks 16-19, 21-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)	Lecture, 02:10PM-04:00PM, Wks 16-19, 21-25 Course: Mathematics <i>Academic: Misling, Roland</i> Room: TPAS - B74A (Classroom)	
Friday	Lecture, 08:30AM-12:20PM, Wks 16-25 Courses: Bakery and Dessert Products; Cold Foods and Buffets; Eggs and Breakfast Cookery; Food Items for Chilling; Meats, Poultry and Fish; Planning and Organization of Work; Potatoes, Rice and Pasta; Preparing Hot and Cold Beverages; Stocks, Soups, and Sauces; Use of Convenience Products; Vegetables and Fruits; Workplace Health and Safety <i>Academic: Gemmill, Rob</i> Room: TPAS - B74A (Classroom)					Lecture, 01:10PM-03:00PM, Wks 16-25 Courses: Core Occupational Health and Safety; Core Occupational Health and Safety <i>Academic: Chartrand, Arthur</i> Rooms: TPAS - 151 (Welding Lab); TPAS - 151A (Welding Shop); TPAS - B74A (Classroom)		