



2009/10 麵包及西餅製作上課時間表 (B 班)  
Class Schedule for 2009/10 Diploma in Pastry and Bakery (Class B)

時間 Time : 1900 – 2200 (星期四及五 / Thursday and Friday)

Module 科程單元	年月	星期四 Thursday	星期五 Friday
工業衛生與安全 Occupational Health and Safety (S103) <b>Venue 課室:I309</b> <b>Exam venue 考試課室:I311-I312</b>	Sept 09	10 17 24 (exam)	11 18 ---
營養學 Nutrition (S102) <b>Venue 課室:I309</b> <b>Exam venue 考試課室:I311-I312</b>	Sept 09 Oct 09	--- 8 15	25 9 16 (exam)
食物衛生基礎課程 Hygiene (S101) <b>Venue 課室:I309</b> <b>Exam venue 考試課室:I311-I312</b>	Oct 09 Nov 09	22 29 5 12 19	23 30 6 13 20 (exam)
實習與理論: 基礎 Theory and Practice: The Basics (D012) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Nov 09 Dec 09 Jan 10	26 3 10 17 7 14 21	27 4 11 18 8 15 ---
實習與理論: 熱甜品 Theory and Practice: Hot Desserts (D004) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Jan 10 Feb 10	--- 28 11	22 29 12
實習與理論: 冷甜品 Theory and Practice: Frozen Desserts (D003) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Feb 10 Mar 10	25 4 11 18 25	26 5 12 19 ---
實習與理論: 中式甜點 Theory and Practice: Asian Desserts (D013) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Mar 10 Apr 10	-- 1 15	26 --- ---
實習與理論: 蛋糕, 批, 撻及各式美點 Theory and Practice: Cakes, pies (D002) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Apr 10 May 10 Jun 10	--- 22 29 6 13 20 27 3 10	16 23 30 7 14 --- 28 4 ---
實習與理論: 麵包及丹麥甜包 Theory and Practice: Bread (D005) <b>Venue 課室:Kitchen - Pastry &amp; Bakery 餅房</b>	Jun 10	--- 17 24	11 18 25



聖誕及新年假 Christmas and New Year break:

Dec 20 – Jan 1

農曆新年假 Chinese New Year Break:

Feb 13 – Feb 20

復活節假 Easter Break:

April 9 – 14