

INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION, DADAR - MUMBAI

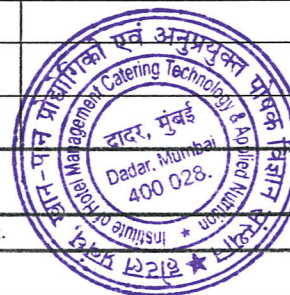
COURSE: BSc HOSPITALITY AND HOTEL ADMINISTRATION SEM III - ACADEMIC YEAR 2026-2027 w.e.f. 10th AUGUST 2026

		9:15 AM - 10:05AM	10:05 AM - 10:55 PM	11:20 AM-12:10 PM	12:10 PM- 1:00 PM	1.00 PM - 2.00 PM	2.00 PM - 2.50 PM	2.50 PM - 3.40PM	4.00 PM - 4.50 PM
MONDAY	A.	INDIAN CULINARY ARTS PRACTICALS - AMOL, (+1) - KITCHEN 7.30 am to 10.30 am		INDIAN CULINARY ARTS PRACTICALS - SELF STUDY/ LIBRARY					
	B.	PLACEMENT COUNSELLING - NANDAKUMAR, ASIT - F3		BANQUET OPERATIONS PRACTICALS - SANTOSH, SHIVANGI - EMBUSSY PLUS			ROOMS DIVISION MANAGEMENT (I) THEORY - PRACHI - COMP LAB		
	C.	BANQUET OPERATIONS THEORY - SANTOSH - EMBASSY		INDIAN CULINARY ARTS THEORY - AMOL/NEELAM NADKAR - LR 7					
	D.	ROOMS DIVISION MANAGEMENT (I) PRACTICAL - PRACHI, MARIA - HK LAB		HOTEL ACCOUNTING SKILLS - NIKITA - LR 6		Z	FACILITY MANAGEMENT - MAITREYEE - F 1 RETAIL MANAGEMENT - AVIK - F 2		
	E.	FOOD SCIENCE , NUTRITION, HYGIENE - ANWESHA - LR 6		BUSINESS COMMUNICATION - MARIA - COMP LAB					
TUESDAY	B.	INDIAN CULINARY ARTS PRACTICALS - AMOL, (+1) - KITCHEN 7.30 am to 10.30 am		INDIAN CULINARY ARTS PRACTICALS - SELF STUDY/ LIBRARY					
	C.	PLACEMENT COUNSELLING - NANDAKUMAR, ASIT - F3		BANQUET OPERATIONS PRACTICALS - SANTOSH, SHIVANGI - EMBUSSY PLUS			ROOMS DIVISION MANAGEMENT (I) THEORY - PRACHI - COMP LAB		
	D.	BANQUET OPERATIONS THEORY - SANTOSH - EMBASSY		INDIAN CULINARY ARTS THEORY - AMOL/NEELAM NADKAR - LR 7					
	E.	ROOMS DIVISION MANAGEMENT (I) PRACTICAL - PRACHI, MARIA - HK LAB		HOTEL ACCOUNTING SKILLS - NIKITA - LR 6					
	A.	FOOD SCIENCE , NUTRITION, HYGIENE - ANWESHA - LR 6		BUSINESS COMMUNICATION - MARIA - COMP LAB					
WEDNESDAY	C.	INDIAN CULINARY ARTS PRACTICALS - AMOL, (+1) - KITCHEN 7.30 am to 10.30 am		INDIAN CULINARY ARTS PRACTICALS - SELF STUDY/ LIBRARY					
	D.	PLACEMENT COUNSELLING - NANDAKUMAR, ASIT - F3		BANQUET OPERATIONS PRACTICALS - SANTOSH, SHIVANGI - EMBUSSY PLUS			ROOMS DIVISION MANAGEMENT (I) THEORY - PRACHI - F 3 - COMP LAB		
	E.	BANQUET OPERATIONS THEORY - SANTOSH - EMBASSY		INDIAN CULINARY ARTS THEORY - AMOL/NEELAM NADKAR - LR 7					
	A.	ROOMS DIVISION MANAGEMENT (I) PRACTICAL - PRACHI, MARIA - HK LAB		HOTEL ACCOUNTING SKILLS - NIKITA - LR 6		X	FACILITY MANAGEMENT - MAITREYEE - F 1 RETAIL MANAGEMENT - AVIK - F 2		
	B.	FOOD SCIENCE , NUTRITION, HYGIENE - ANWESHA - LR 6		BUSINESS COMMUNICATION - MARIA - COMP LAB					
THURSDAY	D.	INDIAN CULINARY ARTS PRACTICALS - AMOL, (+1) - KITCHEN 7.30 am to 10.30 am		INDIAN CULINARY ARTS PRACTICALS - SELF STUDY/ LIBRARY					
	E.	PLACEMENT COUNSELLING - NANDAKUMAR, ASIT - F3		BANQUET OPERATIONS PRACTICALS - SANTOSH, SHIVANGI - EMBUSSY PLUS			ROOMS DIVISION MANAGEMENT (I) THEORY - PRACHI - COMP LAB		
	A.	BANQUET OPERATIONS THEORY - SANTOSH - EMBASSY		INDIAN CULINARY ARTS THEORY - AMOL/NEELAM NADKAR - LR 7					
	B.	ROOMS DIVISION MANAGEMENT (I) PRACTICAL - PRACHI, MARIA - HK LAB		HOTEL ACCOUNTING SKILLS - NIKITA - LR 6		Y	FACILITY MANAGEMENT - MAITREYEE - F 1 RETAIL MANAGEMENT - AVIK - F 2		
	C.	FOOD SCIENCE , NUTRITION, HYGIENE - ANWESHA - LR 6		BUSINESS COMMUNICATION - MARIA - COMP LAB					
FRIDAY	E.	INDIAN CULINARY ARTS PRACTICALS - AMOL, (+1) - KITCHEN 7.30 am to 10.30 am		INDIAN CULINARY ARTS PRACTICALS - SELF STUDY/ LIBRARY					
	A.	PLACEMENT COUNSELLING - NANDAKUMAR, ASIT - F3		BANQUET OPERATIONS PRACTICALS - SANTOSH, SHIVANGI - EMBUSSY PLUS			ROOMS DIVISION MANAGEMENT (I) THEORY - PRACHI - COMP LAB		
	B.	BANQUET OPERATIONS THEORY - SANTOSH - EMBASSY		INDIAN CULINARY ARTS THEORY - AMOL/NEELAM NADKAR - LR 7					
	C.	ROOMS DIVISION MANAGEMENT (I) PRACTICAL - PRACHI, MARIA - HK LAB		HOTEL ACCOUNTING SKILLS - NIKITA - LR 6					
	D.	FOOD SCIENCE , NUTRITION, HYGIENE - ANWESHA - LR 6		BUSINESS COMMUNICATION - MARIA - COMP LAB					

ACADEMIC INCHARGE (HoD FP)

HoD F&B

HoD R



PRINCIPAL

This timetable is valid until classes resume in the original academic block.