

INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION, DADAR, MUMBAI						
COURSE: DIPLOMA IN BAKERY AND CONFECTIONERY - ACADEMIC YEAR 2026 -2027 - w.e.f. 10th AUGUST 2026						
	7.30 AM - 10.30 AM		11:20 AM-12:10 PM	12:10 PM- 1:00 PM	2.00 PM - 2.50 PM	2.50 PM - 3.40PM
MONDAY	BAKERY PRACTICAL - BAKERY NEELAM RUMDE		BAKERY THEORY - NEELAM RUMDE - D2		LIBRARY - MANISH	
TUESDAY	BAKERY PRACTICAL - BAKERY NEELAM RUMDE		BAKERY THEORY - NEELAM RUMDE - D2	CONFECTIONERY THEORY - NEELAM RUMDE - D2	FOOD COSTING - AVIK - D2	
WEDNESDAY	<u>07.30 AM - 9.45 AM</u> BAKERY PRACTICAL - BAKERY NEELAM RUMDE	<u>10.05 AM - 10.55 AM</u> COMPUTER AWARENESS - SANJAY - COPUTER LAB	HYGIENE AND SANITATION - ANWESHA - D2		LIBRARY - MANISH	
THURSDAY	CONFECTIONERY PRACTICAL - BAKERY - NEELAM RUMDE		COMMODITIES THEORY - NEELAM RUMDE - D2		COMPUTER AWARENESS - MITSY - COMP LAB	
FRIDAY	CONFECTIONERY PRACTICAL - BAKERY - NEELAM RUMDE		CONFECTIONERY THEORY - NEELAM RUMDE - D3		COMMUNICATION - AVIK - D2	
N. J. Nadkar ACADEMIC INCHARGE (HoD FP)					PRINCIPAL	

