

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

COURSE: DIPLOMA IN FOOD PRODUCTION - 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	COOKERY PRACTICAL - KITCHEN - MAITREYEE/SUMEDH		COOKERY THEORY - MAITREYEE/SUMEDH FP CLASS		LIBRARY - MANISH	
TUESDAY	COOKERY PRACTICAL - KITCHEN - MAITREYEE/SUMEDH		NUTRITION - ANWESHA - FP CLASS	COOKERY THEORY - MAITREYEE/SUMEDH - FP CLASS	FOOD COSTING - AVIK - D2	
WEDNESDAY	<u>07.30 AM - 9.45 AM</u> COOKERY PRACTICAL - KITCHEN - MAITREYEE/SUMEDH	<u>10.05 AM - 10.55 AM</u> COMPUTER AWARENESS - SANJAY - COPUTER LAB	HYGIENE AND SANITATION - ANWESHA - D2		LIBRARY - MANISH	
THURSDAY	COOKERY PRACTICAL - KITCHEN - MAITREYEE/SUMEDH		LARDER THEORY - SUMEDH - FP CLASS	COMMODITIES THEORY - SUMEDH - FP CLASS		
FRIDAY	COOKERY PRACTICAL - KITCHEN - MAITREYEE/SUMEDH		LARDER THEORY - SUMEDH - FP CLASS	COMMODITIES THEORY - SUMEDH - FP CLASS	COMMUNICATION - AVIK - D2	

N. S. Nandkar
ACADEMIC INCHARGE (HoD FP)

PRINCIPAL

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

