

INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION

COURSE: SECOND YEAR BSc HOSPITALITY AND HOTEL ADMINISTRATION SEM III - ACADEMIC YEAR 2024 - 2025 w.e.f 8th July 2024

	9:15 AM - 10:05AM	10:05 AM - 10:55 PM	11:20 AM-12:10 PM	12:10 PM- 1:00 PM	2:00 PM - 2:50 PM	2:50 PM - 3:40PM	4:00 PM - 4:50 PM
MONDAY	A.	INDIAN CULINARY ARTS PRACTICALS- ITK	AMOL + SANJAY	ROOMS DIVISION MANAGEMENT PRACTICALS- HK LAB - MADURA + MUDITA	X	INDIAN CULINARY ARTS THEORY - LR 1 AMOL	INDIAN CULINARY ARTS THEORY - LR 1 AMOL
	B.	HOTEL ACCOUNTING SKILLS- LR 2 NIKITA					
	C.	BANQUET OPERATIOS PRACTICALS FUSION - MEDHA+ ANWESHA		FOOD SCIENCE, NUTRITION & HYGIENE - LR 2 ANWESHA	Y	ROOMS DIVISION MANAGEMENT THEORY - MADURA FO Room	
	D.	BUSINESS COMMUNICATION - MUDITA LR 1		BANQUET OPERATION THEORY - LR 1 MEDHA			
	E.	EBSB - ETHNIC CUISINE RESEARCH AND TRIAL - ITK 2- AVIK				Z	FACILITY MANAGEMENT - LR 2 MAITREYE RETAIL - 2ND YEAR QTK 2 RAMDURAI / SANJAY
TUESDAY	B.	INDIAN CULINARY ARTS PRACTICALS- ITK	AMOL + SANJAY	ROOMS DIVISION MANAGEMENT PRACTICALS- HK LAB - MADURA + MUDITA	X	ROOMS DIVISION MANAGEMENT THEORY - MADURA FO Room	
	C.	HOTEL ACCOUNTING SKILLS- LR 2 NIKITA					
	D.	BANQUET OPERATIOS PRACTICALS FUSION - MEDHA+ ANWESHA		FOOD SCIENCE, NUTRITION & HYGIENE - LR 2 ANWESHA	Y	FACILITY MANAGEMENT - LR 2 MAITREYE RETAIL -LR 1 RAMDURAI / SANJAY	
	E.	BUSINESS COMMUNICATION - MUDITA LR 1		BANQUET OPERATION THEORY - LR 1 MEDHA			
	A.	EBSB - ETHNIC CUISINE RESEARCH AND TRIAL - ITK 2- AVIK				Z	
WEDNESDAY	C.	INDIAN CULINARY ARTS PRACTICALS- ITK	AMOL + SANJAY	ROOMS DIVISION MANAGEMENT PRACTICALS- HK LAB - MADURA + MUDITA	X		
	D.	HOTEL ACCOUNTING SKILLS- LR 2 NIKITA					
	E.	BANQUET OPERATIOS PRACTICALS FUSION - MEDHA+ ANWESHA		FOOD SCIENCE, NUTRITION & HYGIENE - LR 2 ANWESHA	Y	INDIAN CULINARY ARTS THEORY - LR 1 AMOL	INDIAN CULINARY ARTS THEORY - LR 1 AMOL
	A.	BUSINESS COMMUNICATION - MUDITA LR 1		BANQUET OPERATION THEORY - LR 1 MEDHA			
	B.	EBSB - ETHNIC CUISINE RESEARCH AND TRIAL - ITK 2- AVIK				Z	ROOMS DIVISION MANGEMENT THEORY - MADURA FO Room
THURSDAY	D.	INDIAN CULINARY ARTS PRACTICALS- ITK	AMOL + SANJAY	ROOMS DIVISION MANAGEMENT PRACTICALS- HK LAB - MADURA + MUDITA	X		
	E.	HOTEL ACCOUNTING SKILLS- LR 2 NIKITA					
	A.	BANQUET OPERATIOS PRACTICALS FUSION - MEDHA+ ANWESHA		FOOD SCIENCE, NUTRITION & HYGIENE - LR 2 ANWESHA	Y		
	B.	BUSINESS COMMUNICATION - MUDITA LR 1		BANQUET OPERATION THEORY - LR 1 MEDHA			
	C.	EBSB - ETHNIC CUISINE RESEARCH AND TRIAL - ITK 2- AVIK				Z	INDIAN CULINARY ARTS THEORY - LR 1 AMOL
FRIDAY	E.	INDIAN CULINARY ARTS PRACTICALS- ITK	AMOL + SANJAY	ROOMS DIVISION MANAGEMENT PRACTICALS- HK LAB - MADURA + MUDITA	X	FACILITY MANAGEMENT - LR 2 MAITREYE RETAIL - LR 1 RAMDURAI / SANJAY	
	A.	HOTEL ACCOUNTING SKILLS- LR 2 NIKITA					
	B.	BANQUET OPERATIOS PRACTICALS FUSION - MEDHA+ ANWESHA		FOOD SCIENCE, NUTRITION & HYGIENE - LR 2 ANWESHA	Y		
	C.	BUSINESS COMMUNICATION - MUDITA LR 1		BANQUET OPERATION THEORY - LR 1 MEDHA			
	D.	EBSB - ETHNIC CUISINE RESEARCH AND TRIAL - ITK 2- AVIK				Z	

N. J. Nadkar

प्रधानाचार्य/सचिव

Principal/Secretary
होटल परम्प्रे केटरिंग तकनालोजी

ACADEMIC INCHARGE