INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND APPLIED NUTRITION, MUMBAI

COURSE: THIRD YEAR BSc IN HOSPITALITY AND HOTEL ADMINISTRATION SEM VI - 2026-27 from 30th November to 24th December 2026

		9:15 AM - 10:05AM	10:05 AM - 10:55 PM	11:20 AM-12:10 PM	12:10 PM– 1:00 PM	LUNCH	2.00 PM - 2.50 PM	2.50 PM - 3.40PM
MON	A	INTERNATIONAL CUISINE- II- PRACTICAL- SNEHA (AND AVIK) - KITCHEN					INTERNATIONAL CUISINE- II- THOERY- SNEHA/ ASMITA - LR 7	
	B	INTERNATIONAL CUISINE- II (BAKERY)- PRACTICAL- ASMITA (AND SANSKRUTI) - BAKERY 07.30 AM TO 10.30 AM					HOSPITALITY LAW- NIKITA- LR 08	
	C	ADVANCED F&B MANAGEMENT- II PRACTICAL- ABHISHEK CHOWDHURY, VIVEKANANDA- F3		ADVANCED F&B MANAGEMENT- II THEORY - ABHISHEK CHOWDHURY- F3			HUMAN RESOURCE MANAGEMENT- THEORY- SHIVANGI- F2	
	D	REVENUE MANAGEMENT & AI- PRACTICAL- DEEPIKA, AMRUTA - COMPUTER LAB					REVENUE MANAGEMENT & AI THEORY- AMRUTA- F3	
	E	ENTREPRENEURSHIP DEVELOPMENT -- NANDAKUMAR -- LR8	ENTREPRENEURSHIP DEVELOPMENT-- ABHISEK CHAKROBORTY -- LR8				APPRECIATION OF CULTURAL DIVERSITY- VIVEKANANDA- F1	
TUES	B	INTERNATIONAL CUISINE- II- PRACTICAL- SNEHA (AND AVIK) - KITCHEN					INTERNATIONAL CUISINE- II- THOERY- SNEHA/ ASMITA - LR 7	
	C	INTERNATIONAL CUISINE- II (BAKERY)- PRACTICAL- ASMITA (AND SANSKRUTI) - BAKERY 07.30 AM TO 10.30 AM					HOSPITALITY LAW- NIKITA- LR 08	
	D	ADVANCED F&B MANAGEMENT- II PRACTICAL- ABHISHEK CHOWDHURY, VIVEKANANDA- F3		ADVANCED F&B MANAGEMENT- II THEORY - ABHISHEK CHOWDHURY- F3			HUMAN RESOURCE MANAGEMENT- THEORY- SHIVANGI- F2	
	E	REVENUE MANAGEMENT & AI- PRACTICAL- DEEPIKA, AMRUTA - COMPUTER LAB					REVENUE MANAGEMENT & AI THEORY- AMRUTA- F3	
	A	ENTREPRENEURSHIP DEVELOPMENT -- NANDAKUMAR -- LR8	ENTREPRENEURSHIP DEVELOPMENT-- ABHISEK CHAKROBORTY -- LR8				APPRECIATION OF CULTURAL DIVERSITY- VIVEKANANDA- F1	
WED	C	INTERNATIONAL CUISINE- II- PRACTICAL- SNEHA (AND AVIK) - KITCHEN					INTERNATIONAL CUISINE- II- THOERY- SNEHA/ ASMITA - LR 7	
	D	INTERNATIONAL CUISINE- II (BAKERY)- PRACTICAL- ASMITA (AND SANSKRUTI) - BAKERY 07.30 AM TO 10.30 AM					HOSPITALITY LAW- NIKITA- LR 08	
	E	ADVANCED F&B MANAGEMENT- II PRACTICAL- ABHISHEK CHOWDHURY, VIVEKANANDA- F3		ADVANCED F&B MANAGEMENT- II THEORY - ABHISHEK CHOWDHURY- F3			HUMAN RESOURCE MANAGEMENT- THEORY- SHIVANGI- F2	
	A	REVENUE MANAGEMENT & AI- PRACTICAL- DEEPIKA, AMRUTA - COMPUTER LAB					REVENUE MANAGEMENT & AI THEORY- AMRUTA- F3	
	B	ENTREPRENEURSHIP DEVELOPMENT -- NANDAKUMAR -- LR8	ENTREPRENEURSHIP DEVELOPMENT-- ABHISEK CHAKROBORTY -- LR8				APPRECIATION OF CULTURAL DIVERSITY- VIVEKANANDA- F1	
THURS	D	INTERNATIONAL CUISINE- II- PRACTICAL- SNEHA (AND AVIK) - KITCHEN					INTERNATIONAL CUISINE- II- THOERY- SNEHA/ ASMITA - LR 7	
	E	INTERNATIONAL CUISINE- II (BAKERY)- PRACTICAL- ASMITA (AND SANSKRUTI) - BAKERY 07.30 AM TO 10.30 AM					HOSPITALITY LAW- NIKITA- LR 08	
	A	ADVANCED F&B MANAGEMENT- II PRACTICAL- ABHISHEK CHOWDHURY, VIVEKANANDA- F3		ADVANCED F&B MANAGEMENT- II THEORY - ABHISHEK CHOWDHURY- F3			HUMAN RESOURCE MANAGEMENT- THEORY- SHIVANGI- F2	
	B	REVENUE MANAGEMENT & AI- PRACTICAL- DEEPIKA, AMRUTA - COMPUTER LAB					REVENUE MANAGEMENT & AI THEORY- AMRUTA- F3	
	C	ENTREPRENEURSHIP DEVELOPMENT -- NANDAKUMAR -- LR8	ENTREPRENEURSHIP DEVELOPMENT-- ABHISEK CHAKROBORTY -- LR8				APPRECIATION OF CULTURAL DIVERSITY- VIVEKANANDA- F1	
FRI	E	INTERNATIONAL CUISINE- II- PRACTICAL- SNEHA (AND AVIK) - KITCHEN					INTERNATIONAL CUISINE- II- THOERY- SNEHA/ ASMITA - LR 7	
	A	INTERNATIONAL CUISINE- II (BAKERY)- PRACTICAL- ASMITA (AND SANSKRUTI) - BAKERY 07.30 AM TO 10.30 AM					HOSPITALITY LAW- NIKITA- LR 08	
	B	ADVANCED F&B MANAGEMENT- II PRACTICAL- ABHISHEK CHOWDHURY, VIVEKANANDA- F3		ADVANCED F&B MANAGEMENT- II THEORY - ABHISHEK CHOWDHURY- F3			HUMAN RESOURCE MANAGEMENT- THEORY- SHIVANGI- F2	
	C	REVENUE MANAGEMENT & AI- PRACTICAL- DEEPIKA, AMRUTA - COMPUTER LAB					REVENUE MANAGEMENT & AI THEORY- AMRUTA- F3	
	D	ENTREPRENEURSHIP DEVELOPMENT -- NANDAKUMAR -- LR8	ENTREPRENEURSHIP DEVELOPMENT-- ABHISEK CHAKROBORTY -- LR8				APPRECIATION OF CULTURAL DIVERSITY- VIVEKANANDA- F1	

N. I. Nadkar
ACADEMIC INCHARGE (HoD FP)

HoD F&B

HoD RD

26/11/26
PRINCIPAL

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

प्रधानाचार्य/Principal/Secretary
होटल प्रबन्ध केटरिंग टेक्नालॉजी