

**INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, GOA
TIME TABLE**

Prepared on:10.06.2024

FOR THE DEGREE COURSE IN 3 YEAR B.SC.IN H.&H.A.

FOR THE ACADEMIC YEAR 2024-2025 (3RD SEM/ODD SEM)

W.E.F :08.07.2024

DAY	09:00-09.55	09.55 - 10.05	10.05 - 11.00	11.00 -11.55	11.55 - 12.50	12.50 - 01.50	01.50-02.45	02.45-03.40	03.40-04.35	04.35-05.30	
MON	INDIAN CULINARY ARTS (PR) (A)	BREAK	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	LUNCH BREAK	INDIAN CULINARY ARTS (TH) (A)	INDIAN CULINARY ARTS (TH) (A)			
	BANQUET OPERATIONS (PR) (B)		BANQUET OPERATIONS (PR) (B)	ROOMS DIVISION MANAGEMENT- I (PR) (B)	ROOMS DIVISION MANAGEMENT- I (PR) (B)		BANQUET OPERATIONS (TH) (B)	BANQUET OPERATIONS (TH) (B)			
	FREE (C)		FREE (C)	BUSINESS COMMUNICATION (TH) (C)	BUSINESS COMMUNICATION (TH) (C)		ROOMS DIVISION MANAGEMENT- I (TH) (C)	ROOMS DIVISION MANAGEMENT- I (TH) (C)			
TUE	BUSINESS COMMUNICATION (TH) (A)		BUSINESS COMMUNICATION (TH) (A)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)		FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)	ROOMS DIVISION MANAGEMENT- I (TH) (A)	ROOMS DIVISION MANAGEMENT- I (TH) (A)		
	INDIAN CULINARY ARTS (PR) (B)		INDIAN CULINARY ARTS (PR) (B)	INDIAN CULINARY ARTS (PR) (B)	INDIAN CULINARY ARTS (PR) (B)		INDIAN CULINARY ARTS (PR) (B)	INDIAN CULINARY ARTS (TH) (B)	INDIAN CULINARY ARTS (TH) (B)		
	BANQUET OPERATIONS (PR) (C)		BANQUET OPERATIONS (PR) (C)	ROOMS DIVISION MANAGEMENT- I (PR) (C)	ROOMS DIVISION MANAGEMENT- I (PR) (C)		ROOMS DIVISION MANAGEMENT- I (PR) (C)	BANQUET OPERATIONS (TH) (C)	BANQUET OPERATIONS (TH) (C)		
WED	BANQUET OPERATIONS (PR) (A)		BANQUET OPERATIONS (PR) (A)	ROOMS DIVISION MANAGEMENT- I (PR) (A)	ROOMS DIVISION MANAGEMENT- I (PR) (A)		ROOMS DIVISION MANAGEMENT- I (PR) (A)	BANQUET OPERATIONS (TH) (A)	BANQUET OPERATIONS (TH) (A)		
	FREE (B)		FREE (B)	BUSINESS COMMUNICATION (TH) (B)	BUSINESS COMMUNICATION (TH) (B)		BUSINESS COMMUNICATION (TH) (B)	ROOMS DIVISION MANAGEMENT- I (TH) (B)	ROOMS DIVISION MANAGEMENT- I (TH) (B)		
	INDIAN CULINARY ARTS (PR) (C)		INDIAN CULINARY ARTS (PR) (C)	INDIAN CULINARY ARTS (PR) (C)	INDIAN CULINARY ARTS (PR) (C)		INDIAN CULINARY ARTS (PR) (C)	INDIAN CULINARY ARTS (TH) (C)	INDIAN CULINARY ARTS (TH) (C)		
THUR	FACILITY MANAGEMENT (TH) (A) OR RETAIL MANAGEMENT (TH) (A)		FACILITY MANAGEMENT (TH) (A) OR RETAIL MANAGEMENT (TH) (A)	HOTEL ACCOUNTING SKILLS (TH) (A)	HOTEL ACCOUNTING SKILLS (TH) (A)		HOTEL ACCOUNTING SKILLS (TH) (A)	FREE (A)	FREE (A)		
	HOTEL ACCOUNTING SKILLS (TH) (B)		HOTEL ACCOUNTING SKILLS (TH) (B)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B)		FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B)	FREE (B)	FREE (B)		
	INDIAN CULINARY ARTS (PR) (C)		INDIAN CULINARY ARTS (PR) (C)	INDIAN CULINARY ARTS (PR) (C)	INDIAN CULINARY ARTS (PR) (C)		INDIAN CULINARY ARTS (PR) (C)	FACILITY MANAGEMENT (TH)(C) OR RETAIL MANAGEMENT (TH) (C)	FACILITY MANAGEMENT (TH)(C) OR RETAIL MANAGEMENT (TH) (C)		
FRI	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	INDIAN CULINARY ARTS (PR) (A)	FREE (A)					
	FREE (B)	FREE (B)	FACILITY MANAGEMENT (TH)(B) OR RETAIL MANAGEMENT (TH) (B)	FACILITY MANAGEMENT (TH)(B) OR RETAIL MANAGEMENT (TH) (B)	FACILITY MANAGEMENT (TH)(B) OR RETAIL MANAGEMENT (TH) (B)	INDIAN CULINARY ARTS (PR) (B)					
	HOTEL ACCOUNTING SKILLS (TH) (C)	HOTEL ACCOUNTING SKILLS (TH) (C)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C)	FREE (C)					

SUBJECT TO CHANGE

LIZA N. DIAS / H.O.D. -I