

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

Prepared on:10.06.2024

**FOR THE CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE FOR THE ACADEMIC YEAR 2024-2025 (ODD SEM)**

**W.E.F :05.08.2024**

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	BAKERY & PATISSERIE THEORY -I	<b>BREAK</b>	COOKERY & LARDER THEORY - I	COOKERY & LARDER THEORY - I	FREE	<b>LUNCH BREAK</b>	COOKERY (PR)	COOKERY (PR)	LARDER (PR)		
TUE	COOKERY (PR)		COOKERY (PR)	COOKERY (PR)	COOKERY (PR)		COOKERY (PR)	COOKERY (PR)	LARDER (PR)		
WED	BAKERY & PATISSERIE (PR)		BAKERY & PATISSERIE (PR)	BAKERY & PATISSERIE (PR)	BAKERY & PATISSERIE (PR)		BAKERY & PATISSERIE (PR)	BAKERY (PR)	BAKERY (PR)	LARDER (PR)	
THUR	BAKERY & PATISSERIE (PR)		BAKERY & PATISSERIE (PR)	BAKERY & PATISSERIE (PR)	BAKERY & PATISSERIE (PR)		BAKERY & PATISSERIE (PR)	LARDER (PR)	LARDER (PR)	LARDER (PR)	
FRI	COOKERY (PR)		COOKERY (PR)	COOKERY (PR)	COOKERY (PR)		COOKERY (PR)	EQUIPMENT MAINTENANCE	EQUIPMENT MAINTENANCE	HYGIENE	HYGIENE

**SUBJECT TO CHANGE**

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