

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

Prepared on:01.08.2024

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 (PR) (A)		BAKERY & PATISSERIE (PR) (A)				COOKERY (PR)	COOKERY (PR)	LARDER (PR)			
	COOKERY (PR) (B) (BTK)		COOKERY (PR) (B) (BTK)									
TUE	COOKERY (PR) (A) (QFK)		COOKERY (PR) (A) (QFK)				COOKERY (PR)	COOKERY (PR)	LARDER (PR)			
	BAKERY & PATISSERIE (PR) (B)		BAKERY & PATISSERIE (PR) (B)									
WED	BAKERY & PATISSERIE (PR) (A)		BAKERY & PATISSERIE (PR) (A)				BAKERY (PR)	BAKERY (PR)	LARDER (PR)			
	COOKERY (PR) (B) (QFK)		COOKERY (PR) (B) (QFK)									
THUR	COOKERY (PR) (A) (BTK)		COOKERY (PR) (A) (BTK)				LARDER (PR)	LARDER (PR)	LARDER (PR)			
	BAKERY & PATISSERIE (PR) (B)		BAKERY & PATISSERIE (PR) (B)									
FRI	COOKERY & LARDER THEORY - I		COOKERY & LARDER THEORY - I	BAKERY & PATISSERIE THEORY -I	COUNSELLING SESSION		EQUIPMENT MAINTENANCE	EQUIPMENT MAINTENANCE	HYGIENE		HYGIENE	

**SUBJECT TO CHANGE**

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