

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

Prepared on: 01.08.2024

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 : 01.08.2024

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	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)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B)		BANQUET OPERATIONS (TH) (B)	BANQUET OPERATIONS (TH) (B)				
	ROOMS DIVISION MANAGEMENT- I (PR) (C)		ROOMS DIVISION MANAGEMENT- I (PR) (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)	ROOMS DIVISION MANAGEMENT- I (PR) (A)	ROOMS DIVISION MANAGEMENT- I (PR) (A)		ROOMS DIVISION MANAGEMENT- I (TH) (A)	ROOMS DIVISION MANAGEMENT- I (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 (TH) (B)	INDIAN CULINARY ARTS (TH) (B)	INDIAN CULINARY ARTS (TH) (B)	INDIAN CULINARY ARTS (TH) (B)		
	BANQUET OPERATIONS (PR) (C)		BANQUET OPERATIONS (PR) (C)	COUNSELLING SESSION (C)	FREE (C)		BANQUET OPERATIONS (TH) (C)	BANQUET OPERATIONS (TH) (C)	BANQUET OPERATIONS (TH) (C)	BANQUET OPERATIONS (TH) (C)		
WED	BANQUET OPERATIONS (PR) (A)		BANQUET OPERATIONS (PR) (A)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)		FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A)	BANQUET OPERATIONS (TH) (A)	BANQUET OPERATIONS (TH) (A)	BANQUET OPERATIONS (TH) (A)		
	FREE (B)		COUNSELLING SESSION (B)	BUSINESS COMMUNICATION (TH) (B)	BUSINESS COMMUNICATION (TH) (B)		ROOMS DIVISION MANAGEMENT- I (TH) (B)	ROOMS DIVISION MANAGEMENT- I (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 (TH) (C)	INDIAN CULINARY ARTS (TH) (C)	INDIAN CULINARY ARTS (TH) (C)	INDIAN CULINARY ARTS (TH) (C)		
THUR	FREE (A)		COUNSELLING SESSION (A)	HOTEL ACCOUNTING SKILLS (TH) (A)	HOTEL ACCOUNTING SKILLS (TH) (A)		HOTEL ACCOUNTING SKILLS (TH) (A)					
	HOTEL ACCOUNTING SKILLS (TH) (B)		HOTEL ACCOUNTING SKILLS (TH) (B)	ROOMS DIVISION MANAGEMENT- I (PR) (B)	ROOMS DIVISION MANAGEMENT- I (PR) (B)		ROOMS DIVISION MANAGEMENT- I (PR) (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)					
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)							
	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)							
	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)							
							FACILITY MANAGEMENT (TH) (A B C) OR RETAIL MANAGEMENT (TH) (A B C)					

SUBJECT TO CHANGE


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