

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

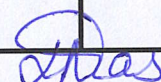
Prepared on:21.04.2025

FOR THE CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE FOR THE ACADEMIC YEAR 2025-2026 (ODD SEM)

W.E.F :04.08.2025

FOR THE CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE FOR THE ACADEMIC YEAR 2018-2019 (SEE SEM, 2018-2019)										
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	FREE		COOKERY & LARDER THEORY - I	COOKERY & LARDER THEORY - I	BAKERY & PATISSERIE THEORY -I		EQUIPMENT MAINTENANCE	EQUIPMENT MAINTENANCE	HYGIENE	HYGIENE

SUBJECT TO CHANGE


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