

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

Prepared on:02.09.2025

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

FOR THE ACADEMIC YEAR 2025-2026 (3RD SEM/ODD SEM)

W.E.F :03.09.2025

| W.E.F 10.09.2023 | | | | | | | | | | |
|------------------|--|---------------|--|--|--|---------------|--|--|-------------|-------------|
| 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) | | |
| | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B) | | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (B) | BANQUET OPERATIONS (PR) (B) | BANQUET OPERATIONS (PR) (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) | FACILITY MANAGEMENT (TH) (A) <u>OR</u> RETAIL MANAGEMENT (TH) (A) | FACILITY MANAGEMENT (TH) (A) <u>OR</u> RETAIL MANAGEMENT (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) | | |
| | COUNSELLING (C) | | COUNSELLING (C) | BANQUET OPERATIONS (PR) (C) | BANQUET OPERATIONS (PR) (C) | | BANQUET OPERATIONS (TH) (C) | BANQUET OPERATIONS (TH) (C) | | |
| WED | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A) | | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (A) | BANQUET OPERATIONS (PR) (A) | BANQUET OPERATIONS (PR) (A) | | BANQUET OPERATIONS (TH) (A) | BANQUET OPERATIONS (TH) (A) | | |
| | ROOMS DIVISION MANAGEMENT- I (PR) (B) | | ROOMS DIVISION MANAGEMENT- I (PR) (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 (TH) (C) | INDIAN CULINARY ARTS (TH) (C) | | |
| THUR | ROOMS DIVISION MANAGEMENT- I (PR) (A) | | ROOMS DIVISION MANAGEMENT- I (PR) (A) | HOTEL ACCOUNTING SKILLS (TH) (A) | HOTEL ACCOUNTING SKILLS (TH) (A) | | | | | |
| | HOTEL ACCOUNTING SKILLS (TH) (B) | | HOTEL ACCOUNTING SKILLS (TH) (B) | FACILITY MANAGEMENT (TH) (B) <u>OR</u> RETAIL MANAGEMENT (TH) (B) | FACILITY MANAGEMENT (TH) (B) <u>OR</u> RETAIL MANAGEMENT (TH) (B) | | | | | |
| | 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) | | COUNSELLING (A) | COUNSELLING (A) | | |
| | INDIAN CULINARY ARTS (PR) (B) | | INDIAN CULINARY ARTS (PR) (B) | INDIAN CULINARY ARTS (PR) (B) | INDIAN CULINARY ARTS (PR) (B) | | COUNSELLING (B) | COUNSELLING (B) | | |
| | HOTEL ACCOUNTING SKILLS (TH) (C) | | HOTEL ACCOUNTING SKILLS (TH) (C) | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C) | FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C) | | FACILITY MANAGEMENT (TH) (C) <u>OR</u> RETAIL MANAGEMENT (TH) (C) | FACILITY MANAGEMENT (TH) (C) <u>OR</u> RETAIL MANAGEMENT (TH) (C) | | |

SUBJECT TO CHANGE

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