

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

TIME TABLE

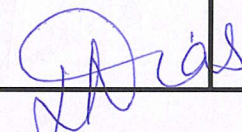
Prepared on:03.08.2026

FOR THE CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE FOR THE ACADEMIC YEAR 2026-2027 (ODD SEM)

W.E.F :03.08.2026

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

SUBJECT TO CHANGE


LIZAN. DIAS / H.O.D. -I