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

TIME TABLE

Prepared on: 24.09.2026

FOR THE DEGREE COURSE IN 3 YEAR B.SC.IN H.&H.A. **FOR THE ACADEMIC YEAR 2026-2027 (3RD SEM/ODD SEM)** **W.E.F :25.09.2026**

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	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) OR RETAIL MANAGEMENT (TH) (A)	FACILITY MANAGEMENT (TH) (A) OR 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)		
	HOTEL ACCOUNTING SKILLS (TH) (C)		HOTEL ACCOUNTING SKILLS (TH) (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) OR RETAIL MANAGEMENT (TH) (B)	FACILITY MANAGEMENT (TH) (B) OR 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)		
	COUNSELLING (C)		COUNSELLING (C)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C)	FOOD SCIENCE, NUTRITION & HYGIENE (TH) (C)		FACILITY MANAGEMENT (TH) (C) OR RETAIL MANAGEMENT (TH) (C)	FACILITY MANAGEMENT (TH) (C) OR RETAIL MANAGEMENT (TH) (C)		

SUBJECT TO CHANGE

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

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