

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

TIME TABLE

Prepared on: 23.04.2026

FOR THE ACADEMIC YEAR 2026-2027 (5TH SEM/ODD SEM)

W.E.F:06.07.2026

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	ROOMS DIVISION MANAGEMENT-II (TH) (A)	BREAK	FUNDAMENTALS OF MANAGEMENT SKILLS (TH) (A)	FINANCIAL MANAGEMENT (TH) (A)	INTERNATIONAL CUISINE-I (TH) (A)	LUNCH BREAK	FACILITY PLANNING (TH) (A)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (TH) (A)		
	FUNDAMENTALS OF MARKETING SKILLS (TH) (B)		ROOMS DIVISION MANAGEMENT-II (TH) (B)	FUNDAMENTALS OF MANAGEMENT SKILLS (TH) (B)	FINANCIAL MANAGEMENT (TH) (B)		ADVANCE FOOD & BEVERAGE MANAGEMENT-I (TH) (B)	FACILITY PLANNING (TH) (B)		
TUE	INTERNATIONAL CUISINE-I (PR) (A)		INTERNATIONAL CUISINE-I (PR) (A)	INTERNATIONAL CUISINE-I (PR) (A)	INTERNATIONAL CUISINE-I (PR) (A)		FUNDAMENTALS OF MARKETING SKILLS (TH) (A)	FACILITY PLANNING (TH) (A)		
	ROOMS DIVISION MANAGEMENT-II (PR) (B)		ROOMS DIVISION MANAGEMENT-II (PR) (B)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (B)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (B)		FACILITY PLANNING (TH) (B)	INTERNATIONAL CUISINE-I (TH) (B)		
	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (C)		INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (C)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (C)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (C)					
WED	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (A)		INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (A)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (A)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (A)		INTERNATIONAL CUISINE-I (TH) (A)	FUNDAMENTALS OF MARKETING SKILLS (TH) (A)		
	INTERNATIONAL CUISINE-I (PR) (B)		INTERNATIONAL CUISINE-I (PR) (B)	INTERNATIONAL CUISINE-I (PR) (B)	INTERNATIONAL CUISINE-I (PR) (B)		FUNDAMENTALS OF MARKETING SKILLS (TH) (B)	INTERNATIONAL CUISINE-I (TH) (B)		
	ROOMS DIVISION MANAGEMENT-II (PR) (C)		ROOMS DIVISION MANAGEMENT-II (PR) (C)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (C)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (C)					
THUR	ROOMS DIVISION MANAGEMENT-II (PR) (A)		ROOMS DIVISION MANAGEMENT-II (PR) (A)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (A)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (PR) (A)					
	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (B)		INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (B)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (B)	INTERNATIONAL CUISINE-I (BAKERY & PATISSERIE) (PR) (B)					
	INTERNATIONAL CUISINE-I (PR) (C)		INTERNATIONAL CUISINE-I (PR) (C)	INTERNATIONAL CUISINE-I (PR) (C)	INTERNATIONAL CUISINE-I (PR) (C)					
FRI	ADVANCE FOOD & BEVERAGE MANAGEMENT-II (TH) (A)	ROOMS DIVISION MANAGEMENT-II (TH) (A)	FINANCIAL MANAGEMENT (TH) (A)	FUNDAMENTALS OF MANAGEMENT SKILLS (TH) (A)						
	ROOMS DIVISION MANAGEMENT-II (TH) (B)	ADVANCE FOOD & BEVERAGE MANAGEMENT-I (TH) (B)	FUNDAMENTALS OF MANAGEMENT SKILLS (TH) (B)	FINANCIAL MANAGEMENT (TH) (B)						

SUBJECT TO CHANGE

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

* Groups to be adjusted according to number of Students by informing H.O.D.-I