

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

TIME TABLE

Prepared on:23.04.2026

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)				COOKERY (PR)	COOKERY (PR)	LARDER (PR)	HYGIENE	
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)				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			

SUBJECT TO CHANGE

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