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

TIME TABLE

Prepared on:24.09.2026

FOR THE CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE FOR THE ACADEMIC YEAR 2026-2027 (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	BAKERY & PATISSERIE (PR) (A) / COOKERY (PR) (B) (BTK)		BAKERY & PATISSERIE (PR) (A) / COOKERY (PR) (B) (BTK)				COOKERY (PR)	COOKERY (PR)	LARDER (PR)	HYGIENE
TUE	COOKERY (PR) (A) (QFK) / BAKERY & PATISSERIE (PR) (B)		COOKERY (PR) (A) (QFK) / BAKERY & PATISSERIE (PR) (B)				COOKERY (PR)	COOKERY (PR)	LARDER (PR)	HYGIENE
WED	BAKERY & PATISSERIE (PR) (A) / COOKERY (PR) (B) (QFK)		BAKERY & PATISSERIE (PR) (A) / COOKERY (PR) (B) (QFK)				BAKERY (PR)	BAKERY (PR)	LARDER (PR)	EQUIPMENT MAINTENANCE
THUR	COOKERY (PR) (A) (BTK) / BAKERY & PATISSERIE (PR) (B)		COOKERY (PR) (A) (BTK) / BAKERY & PATISSERIE (PR) (B)				BAKERY & PATISSERIE THEORY -I	LARDER (PR)	LARDER (PR)	LARDER (PR)
FRI	COOKERY & LARDER THEORY - I		COOKERY & LARDER THEORY - I	EQUIPMENT MAINTENANCE	COUNSELLING					

SUBJECT TO CHANGE

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