

| Theory Time Table for Academic Year 2019-20 wef 3rd July 2019 to November 2019, Revision 1 |  |  |  |   |   |                   |                  |                  |                  |                  |   |
|--|--|--|--|---|---|-------------------|------------------|------------------|------------------|------------------|---|
| MONDAY   | 8.00am to 8.50am                                       | 9.40am to 10.00am  | 10.00am to 10.50am   | 10.50am to 11.40pm  | 11.40pm to 12.30pm  | 12.30pm to 2.20pm | 2.20pm to 3.10pm | 3.10pm to 4.00pm | 4.00pm to 4.50pm | 4.50pm to 5.40pm |   |
|  | 8.50am to 9.40am                                       | 10.00am to 10.50am   | 10.50am to 11.40pm   | 11.40pm to 12.30pm  | 12.30pm to 2.20pm   | 2.20pm to 3.10pm  | 3.10pm to 4.00pm | 4.00pm to 4.50pm | 4.50pm to 5.40pm |                  |   |
| FYCT I   |  |  | E  | C 102 F & B Service - I Ms. Mohini R.   | C 104 Principles of Management Ms. Aparna Pathak                              |                   |                  |                  |                  |                  | C 101 Food Production I Practicals Chef Shalendra Batch A BTK |
| FYCT II  |  |  | C 104 Principles of Management Ms. Chavi   | C 103 Basic Rooms Division - I Mr. Manoj S                                    | E   |                   |                  |                  |                  |                  | C 102 F&B Service I Practicals Ms. Mohini Batch B             |
| SYCT   |  |  | AE 305 Environment Science Ms. Honey T   | C 302 F & B Service - III Ms. Prachi W  | C 301 Bakery and Confectionery Chef Rina                                      |                   |                  |                  |                  |                  | C 101 Food Production II Practicals Chef Arun Batch A New STK |
| Final Year CT  | SE 704 MICE - Practical Batch A Ms. Rajeshree P        |  | Elective Theory 701 A - Dr. Court 701 B - Ms. Rajeshree, 701 C Ms. Chitra 701 D - Dr. Sameer | SE 705 CRM in Hospitality Dr. Milind P  | SE 704 MICE Ms. Rajeshree P   |                   |                  |                  |                  |                  | C 103 Basic Room Division I - Practicals Mr. Manoj Batch B    |
| FYBSc I  | HS 109 Development of Generic Skills Ms. Sarika J      | HS 102 Food & Beverage Service I Ms. Sapna                         | Principal Interaction  | Food & Beverage Service - I Batch B Ms. Sapna S                               | Food & Beverage Service - I Batch B Ms. Sapna S                               |                   |                  |                  |                  |                  | C 301 Bakery Confectionery Practicals Chef Rina Batch A A TK  |
| FYBSc II   | HS 102 Food & Beverage Service I Ms. Sapna             | HS 101 Food Production - I Chef Preeti                             | E  | Housekeeping Operations - I Practicals Batch A Ms. Chavi                      | Housekeeping Operations - I Practicals Batch A Ms. Chavi                      |                   |                  |                  |                  |                  | C 302 F&B Service III Practicals Ms. Prachi Batch B           |
| SYBSc I  | HS 204 Principle of Management Dr. Milind P            | HS 201 Principles of Quantity Food Production Chef Gauri           |  | Principles of Quantity Food Production (HS) Practicals Chef Kinan QTK Batch A | Principles of Quantity Food Production (HS) Practicals Chef Kinan QTK Batch A |                   |                  |                  |                  |                  | SE 706 Facility Planning Practical - Ms. Honey T              |
| SYBSc II   | HS 206 The Science of Hotel Engineering Dr. Anuradha K | E  |  | Beverage Service Methodology (HS) Batch B Mr. Suraj                           | Beverage Service Methodology (HS) Batch B Mr. Suraj                           |                   |                  |                  |                  |                  | HS 101 Food Production Chef Preeti                            |
| TYBSc I  | HS 304 Hotel Accounting Procedures Mr. Janish D        | HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D |  | Advanced Food Production Systems Practicals Batch A Old STK Chef Rahul        | Advanced Food Production Systems Practicals Batch A Old STK Chef Rahul        |                   |                  |                  |                  |                  | HS 103 Housekeeping Operations I Ms. Prema B                  |
| TYBSc II   | Advanced Food Production Systems Chef Gauri            | Training and Placement   |  | Food & Beverage Service Techniques & Management Practicals Batch B Mr. Sumit  | Food & Beverage Service Techniques & Management Practicals Batch B Mr. Sumit  |                   |                  |                  |                  |                  | HS 103 Housekeeping Operations I Ms. Prema B                  |
|  |  |  |  | Advanced Food Production Systems Practicals Batch A New STK Chef Sunder       | Advanced Food Production Systems Practicals Batch A New STK Chef Sunder       |                   |                  |                  |                  |                  | HS 104 Front Office Operations I Ms. Chitra S                 |
|  |  |  |  | Accommodation Operations Techniques Practicals Batch B Dr. Rasika G           | Accommodation Operations Techniques Practicals Batch B Dr. Rasika G           |                   |                  |                  |                  |                  | HS 205 Basic Principles of Accounting Ms. Swati               |
|  |  |  |  |   |   |                   |                  |                  |                  |                  | HS 206 The Science of Hotel Engineering Dr. Anuradha K        |
|  |  |  |  |   |   |                   |                  |                  |                  |                  | HS 205 Basic Principles of Accounting Ms. Swati               |
|  |  |  |  |   |   |                   |                  |                  |                  |                  | HS 303 Accommodation Operations Techniques Ms. Rasika S       |
|  |  |  |  |   |   |                   |                  |                  |                  |                  | HS 306 Hotel Law Practices Ms. Sarita D                       |
|  |  |  |  |   |   |                   |                  |                  |                  |                  | HS 303 Accommodation Operations Techniques Ms. Chitra S       |

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*Sonali Jadhav*  
Principal  
Dr. Sonali Jadhav



| WEDNESDAY     | 8.00 a.m. to 8.50 a.m.  | 8.50 a.m. to 9.40 a.m.                                     | 9.40 a.m. to 10.00 a.m.   | 10.00 a.m. to 10.50 a.m.  | 10.50 a.m. to 11.40 a.m.   | 11.40 a.m. to 12.30 p.m.       | 12.30 p.m. to 1.20 p.m.                 | 1.20 p.m. to 2.20 p.m. | 2.20 p.m. to 3.10 p.m.                                     | 3.10 p.m. to 4.00 p.m. | 4.00 p.m. to 4.50 p.m. |
|---------------|---|--|---|---|--|--------------------------------|---|------------------------|--|------------------------|------------------------|
| TIME          | 8.50 a.m. to 9.40 a.m.  | 9.40 a.m. to 10.00 a.m.                                    | 10.00 a.m. to 10.50 a.m.  | 10.50 a.m. to 11.40 a.m.  | 11.40 a.m. to 12.30 p.m.   | 12.30 p.m. to 1.20 p.m.        | 1.20 p.m. to 2.20 p.m.                  | 2.20 p.m. to 3.10 p.m. | 3.10 p.m. to 4.00 p.m.                                     | 4.00 p.m. to 4.50 p.m. | 4.50 p.m. to 5.40 p.m. |
| FYCT I        |   |  | C 103 Basic Rooms Division - I<br>Ms. Rasika S  | E   | C 106 Communication Skills (English) - I<br>Ms. Sarika J         | C 105 French I<br>Dr. Sonali J | C 102 F & B Service - I<br>Ms. Mohini R |                        | Food Production I Practicals Chef Shailendra Batch A, BTK  |                        |                        |
| FYCT II       |   |  | C 105 Basic Rooms Division - I<br>Mr. Manoj   | E   | C 105 French I<br>Dr. Sonali J                                   |                                |   |                        | Basic Room Division I - Practicals Ms Rasika S Batch B     |                        |                        |
| SYCT          |   | AE 304 Hotel Accounting<br>Mr. Janshed Dalal               | AE 305 Environment Science<br>Ms. Honey   | SE 307 Soft Skills Management<br>Dr. Meyola F   | SE 307 Soft Skills Management Practicals<br>Batch A Dr. Meyola F |                                |   |                        | Food Production II Practicals Chef Arun Batch A New STK    |                        |                        |
| Final Year CT | AE 702 Food Safety Mgmt. Systems<br>Mr. Sunder S                      | Training and Placement                                     | SE 704 MICE - Practical Batch B<br>Ms. Rajeshree P  | SE 701 Elective Theory<br>A - Dr. Gauri,<br>701 B - Ms. Rajeshree,<br>701 C Ms. Chitra<br>701D - Dr. Sameer |  |                                |   |                        | F&B Service I Practicals Ms. Mohini Batch B                |                        |                        |
| FYBSC I       | HS 109 Development of Generic Skills<br>Ms. Sarika J                  | HS 101 Food Production - I<br>Chef Preeti                  | E   | Housekeeping Operations - I Practicals Batch A Ms. Prema<br>Front Office Operations - I Batch B Ms Chavi    |  |                                |   |                        | Bakery Confectionery Practicals Chef Rina Batch A, ATK     |                        |                        |
| FYBSC II      | HS 102 Food & Beverage Service I<br>Ms. Sapna                         | HS 109 Development of Generic Skills<br>Ms. Sarika J       | E   | Food Production - I Practicals Batch A Chef Preeti, BTK<br>Food & Beverage Service - I Batch B Ms. Sapna S  |  |                                |   |                        | Accommodation Operations - I Practicals Ms. Chitra Batch B |                        |                        |
| SYBSc I       | HS 202 Beverage Service Methodology (HS) Mr. Suraj                    | HS 206 The Science of Hotel Engineering<br>Dr. Anuradha K. | Principles of Quantity Food Production (HS) Practicals Chef Kiran ATK Batch A<br>Accommodation Techniques (HS) Practicals Batch B Ms. Pooja             |   |  |                                |   |                        | SE 705 CRM in Hospitality- Practical<br>Dr. Milind P       |                        |                        |
| SYBSc II      | E   | HS 202 Beverage Service Methodology (HS) Mr. Suraj         | Principles of Quantity Food Production (HS) Practicals Chef Heenraj QTK Batch A<br>Beverage Service Methodology (HS) Batch B Mr. Suraj                  |   |  |                                |   |                        | HS 102 Food & Beverage Service I<br>Ms. Sapna              |                        |                        |
| TYBSc I       | HS 302 Food & Beverage Service Techniques & Management<br>Mr. Sumit D | E  | Advanced Food Production Systems Practicals Batch A Old STK Chef Rahul<br>Accommodation Operations Techniques Practicals Batch B Dr. Anuradha K.        |   |  |                                |   |                        | HS 103 Housekeeping Operations I<br>Ms. Prema B            |                        |                        |
| TYBSc II      | HS 304 Hotel Accounting Procedures<br>Mr. Janshed D                   | E  | Advanced Food Production Systems Practicals Batch A New STK Chef Sunder<br>Food & Beverage Service Techniques & Management Practicals Batch B Mr. Sumit |   |  |                                |   |                        | HS 101 Food Production - I<br>Chef Preeti                  |                        |                        |

*Sonali Jadhav*  
Principal  
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| THURSDAY      | 8.00 am to 8.50 am   | 9.40 am to 10.00 am  | 10.50 am to 11.40 am                        | 12.30 pm to 1.20 pm                    | 1.20 pm to 2.20 pm   | 2.20 pm to 3.10 pm | 3.10 pm to 4.00 pm | 4.00 pm to 4.50 pm |
|---------------|--|--|---|--|--|--------------------|--------------------|--------------------|
|               | 8.50 am to 9.40 am   | 10.00 am to 10.50 am   | 11.40 am to 12.30 pm                        | 12.30 pm to 1.20 pm                    | 1.20 pm to 2.20 pm   | 2.20 pm to 3.10 pm | 3.10 pm to 4.00 pm | 4.00 pm to 4.50 pm |
| FYCT I        |  | C 101 Food Production I - Chef Shalendra   | C 103 Basic Rooms Division - I Ms. Rasika S | C 302 F & B Service - III Ms. Prachi W | Food Production I Practicals Chef Shalendra Batch B BTK  |                    |                    |                    |
| FYCT II       |  | C 104 Principles of Management Ms. Chavi   | C 101 Food Production I - Chef Arun         | E                                      | Basic Room Division I - Practicals Ms Rasika S Batch A   |                    |                    |                    |
| SYCT          | AE 304 Hotel Accounting Mr. Janshob Dalal                                  | C 303 Accommodation Operations - I Mr. Manoj   | C 301 Bakery and Confectionery Chef Rina    | C 302 F & B Service - III Ms. Prachi W | Food Production II Practicals Chef Arun Batch B New STK  |                    |                    |                    |
| Final Year CT | AE 702 Food Safety Mgmt. Systems Mr. Sunder S<br>AE 703 TQM Dr. Anuradha K | Sp. in Food Production Mgmt. - I Practicals New STK Chef Gauri<br>Sp. in F & B Service Mgmt. - I Practicals The 2015 - Ms. Rajashree<br>Sp. House Keeping Management - I Practicals Dr. Rasika<br>Sp. in Front Office Management - I Practicals Dr. Saneer |   |  | F & B Service I Practicals Ms. Mohini Batch A  |                    |                    |                    |
| FYBSC I       | E  | Housekeeping Operations - I Practicals Batch B Ms. Prema<br>Front Office Operations - I Batch A Ms Chavi   |   |  | Bakery Confectionery Practicals Chef Rina Batch B ATK  |                    |                    |                    |
| FYBSC II      | E  | Food Production - I Practicals Batch B Chief Preeti, BTK<br>Food & Beverage Service - I Batch A Ms. Sapna S  |   |  | Accommodation Operations - I Practicals Ms, Chitra Batch A   |                    |                    |                    |
| SYBSc- I      | E  | Principles of Quantity Food Production(HS) Practicals Chef Kiran, ATK, Batch B<br>Accommodation Techniques (HS) Practicals Batch A, Ms. Pooja  |   |  | SE 707 Small Business Management Dr. Mihir P<br>AE 702 Food Safety Mgmt. Systems Mr. Sunder S<br>AE 703 TQM Dr. Anuradha K |                    |                    |                    |
| SYBSc II      | HS 203 Accommodation Techniques (HS) Mr. Manoj                             | Principles of Quantity Food Production(HS) Practicals Chef Hemraj QTK Batch B<br>Beverage Service Methodology (HS) Batch A Mr. Suraj   |   |  | HS 104 Front Office Operations I Ms. Honey T<br>E  |                    |                    |                    |
| TYBSc I       | HS 301 Advanced Food Production Systems Chef Rahul                         | Advanced Food Production Systems Practicals Batch B Old STK Chef Rahul<br>Accommodation Operations Techniques Practicals Batch A Dr. Anuradha K  |   |  | E  |                    |                    |                    |
| TYBSc II      | HS 304 Hotel Accounting Procedures Mr. Janshob D                           | HS 305 Hospitality Management Ms. Prachi W<br>HS 303 Accommodation Operations Techniques Ms. Chitra S<br>HS 305 Hospitality Marketing Management Ms. Prachi W  |   |  | HS 206 The Science of Hotel Engineering Dr. Anuradha K<br>E  |                    |                    |                    |
|               |  |  |   |  | HS 201 Principles of Quantity Food Production Chef Hemraj<br>E   |                    |                    |                    |
|               |  |  |   |  | HS 305 Hospitality Marketing Management Ms. Prachi W<br>E  |                    |                    |                    |
|               |  |  |   |  | HS 306 Hotel Law Practices Ms. Sarita D<br>E   |                    |                    |                    |
|               |  |  |   |  | HS 301 Advanced Food Production Systems Chef Chahi<br>E  |                    |                    |                    |

*(Signature)*  
Principal  
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All India Shri Shivaji Memorial Society's  
**COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, Pune**  
 Theory Time Table for Academic Year 2019-20 wef 3rd July 2019 to November 2019 Revision 1

| FRIDAY        | 8.00 am  | 8.50 am  | 9.40 am     | 10.00 am   | 10.50 am  | 11.40 pm  | 12.30 pm   | 1.20pm   | 2.20pm  | 3.10pm  | 4.00 pm   | 4.50pm  |
|---------------|--|--|-------------|--|---|---|--|--|---|---|---|---------|
|               | to   | to   | to          | to   | to  | to  | to   | to   | to  | to  | to  | to      |
| TIME          | 8.30 am  | 9.40 am  | 10.00 am    | 10.50 am   | 11.40 pm  | 12.30 pm  | 1.20 pm  | 2.20pm   | 3.10pm  | 4.00pm  | 4.50pm  | 5.40 pm |
| FYCT I        |  |  |             | C 106<br>Communication<br>Skills (English) - I<br>Ms. Sarika J | C 101 Food<br>Production I -<br>Chef Shalendra                          | E   | E  | E  | E   | E   |   |         |
| FYCT II       |  |  |             | C 104 Principles<br>of Management<br>Ms. Chavi                 | C 106<br>Communication<br>Skills (English) - I<br>Ms. Sarika J          | E   | E  | E  | E   | E   |   |         |
| SYCT          | E  | AE 305<br>Environment<br>Science<br>Ms. Honey T                                |             | SE 307 Soft Skills<br>Management<br>Dr. Meyola F               | C 301 Bakery and<br>Confectionary Chef<br>Rina                          | SE 307 Soft Skills Management Practicals Batch B<br>Meyola F      |  | AE 306 Hotel Law<br>Ms. Sarika D                       |   |   |   |         |
| Final Year CT |  | SE 707 Small<br>Business<br>Management<br>Dr. Milind P                         |             | Sp. in Food Production Mgmt. - I Practicals New STK Chef Gauri |   | Sp. In F & B Service Mgmt. - I Practicals The 2015- Ms. Rajeshree |  | Sp. House Keeping Management - I Practicals Dr. Rasika |   | Sp. In Front Office Management - I Practicals Dr. Saateer |   |         |
| FYBSc I       | HS 103 Housekeeping<br>Operations I<br>Ms. Prerna B                            | HS 102 Food &<br>Beverage Service I<br>Ms. Sapna                               | Short Break |  | HS 101 Food<br>Production - I<br>Chef Preeti                            | HS 104 Front Office<br>Operations I<br>Ms. Honey T                | E  | E  | E   | E   | E   | E       |
| FYBSc II      | HS 101 Food<br>Production - I<br>Chef Preeti                                   | HS 103<br>Housekeeping<br>Operations I<br>Ms. Prerna B                         | Short Break |  | HS 104 Front Office<br>Operations I<br>Ms. Chitra S                     | HS 102 Food & Beverages<br>Services I<br>Ms. Sapna                | E  | E  | E   | E   | E   | E       |
| SYBSc I       | HS 204 Principle of<br>Management<br>Dr. Milind P                              | HS 202 Beverage<br>Service<br>Methodology (HS)<br>Mr. Suraj                    | Short Break |  | HS 203<br>Accommodation<br>Techniques (HS) Ms.<br>Ms. Pooja             | HS 203<br>Accommodation<br>Techniques (HS) Ms.<br>Ms. Pooja       | E  | E  | E   | E   | E   | E       |
| SYBSc II      | HS 201 Principles<br>of Quantity Food<br>Production<br>Chef Hemraj             | HS 206 The<br>Science of Hotel<br>Engineering<br>Dr. Anuradha K.               | Short Break |  | HS 203<br>Accommodation<br>Techniques (HS) Mr.<br>Mr. Manoj             | HS 204 Principle of<br>Management<br>Ms. Chavi                    | E  | E  | E   | E   | E   | E       |
| TYBSc I       | HS 304 Hotel Accounting<br>Procedures<br>Mr. Jaanshed D                        | HS 302 Food &<br>Beverage Service<br>Techniques &<br>Management<br>Mr. Sumit D | Short Break |  | HS 301<br>Advanced Food<br>Production<br>Systems<br>Chef Rahul          | HS 303 Accommodation<br>Operations Techniques<br>Ms. Rasika S     | E  | E  | E   | E   | E   | E       |
| TYBSc II      | HS 302 Food &<br>Beverage Service<br>Techniques &<br>Management<br>Mr. Sumit D | HS 301 Advanced<br>Food Production<br>Systems<br>Chef Gauri                    | Short Break |  | Advanced Food Production Systems Practicals Batch B New STK Chef Sunder |   | Food & Beverage Service Techniques & Management Practicals Batch A Mr. Sumit |  | HS 302 Accommodation<br>Operations Techniques<br>Ms. Rasika S |   | HS 303 Accommodation<br>Operations Techniques<br>Ms. Rasika S |         |

*Sonali*  
 Principal  
 Dr. Sonali Jadhav

| TIME              | 8.00 am                               | 9.00 am | 10.00am  | 10.20 am                               | 11.20 am  | 12.20 pm | 1.20 pm | 2.10pm  | 3.10 pm   |
|-------------------|---------------------------------------|---------|----------|--|---|----------|---------|---------|---|
|                   | to                                    | to      | to       | to                                     | to  | to       | to      | to      | to  |
|                   | 9.00 am                               | 10.00am | 10.20 am | 11.20 am                               | 12.20 pm  | 1.20 pm  | 2.10 pm | 3.10 pm | 4.10 pm   |
| <b>Thursday</b>   |                                       |         |          |  |   |          |         |         |   |
| Bvoc-Hotel Mgmt 1 | Computing Skills Course - I Ms. Prema |         |          | Functional English Ms. Sarika J        | Foundation Course in Food and Beverage production Mr. Shailendra  |          |         |         | Personal Grooming Dr. Sameer D                                      |
| Bvoc-Hotel Mgmt 2 | Computing Skills Course-I Honey Ms.   |         |          | Functional English- I Meyola F Dr.     | Foundation Course in Food and Beverage production Ms. Rina D      |          |         |         | Personal Grooming Dr.Kiran S  |
| Bvoc- Hospitality | Computing Skills Course - I Ms. Prema |         |          | Functional English Ms. Sarika J        | Food and Beverage Organisation and Service Equipment Ms. Mohini R |          |         |         | Personal Grooming Dr. Sameer D                                      |
| <b>Friday</b>     |                                       |         |          |  |   |          |         |         |   |
| Bvoc-Hotel Mgmt 1 | Functional English I Ms. Sarika J     |         |          | Computing Skills Course - I Prerna Ms. | Foundation Course in House keeping Operations Mr. Manoj S         |          |         |         | Foundation Course in Food and Beverage production Mr. Shailendra    |
| Bvoc-Hotel Mgmt 2 | Functional English- I Dr. Meyola F    |         |          | Computing Skills Course -I Ms. Honey   | Foundation Course in House keeping Operations Ms. Pooja B         |          |         |         | Foundation Course in Food and Beverage production Ms. Rina D        |
| Bvoc- Hospitality | Functional English I Ms. Sarika J     |         |          | Computing Skills Course - I Ms. Prema  | Food and Beverage Organisation and Service Equipment Ms. Mohini R |          |         |         | The F&B Service Industry & F&B Department Ms Prachi W               |
|                   |                                       |         |          |  |   |          |         |         | F&B Service Styles & Introduction to Specific sector Ms Rajeshree P |

*Sonal*

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Dr. Sonali Jadhav

**All India Shri Shivaji Memorial Society's**  
**COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, Pune - 5.**  
**Theory Time Table for Academic Year 2019-20 wef 15 th July 2019 to November 2019**

| TIME               | 8.00 am  | 9.00 am  | 10.00am | 10.20 am | 11.20 am   | 12.20 pm   | 1.20 pm            | 2.10pm | 3.10 pm |   |
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|                    | to   | to   | to      | to       | to   | to   | to                 | to     | to      |   |
|                    | 8.00 am  | 9.00 am  | 10.00am | 10.20 am | 11.20 am   | 12.20 pm   | 1.20 pm            | 2.10pm | 3.10 pm |   |
| <b>Monday</b>      |  |  |         |          |  |  |                    |        |         |   |
| Bvoc-Hotel Mgmt 1  |  | Computing Skills Course - I Ms. Purna                                  |         |          | Functional English -I Ms. Sarika J   | Food Safety and Hygiene<br>Dr. Gauri S                                     |                    |        |         | Personal Grooming Dr. Sameer D  |
| Bvoc-Hotel Mgmt 2  |  | Computing Skills Course-I<br>Honey                                     |         |          | Functional English- I Dr. Meyola F   | Food Safety and Hygiene<br>Dr. Arun S                                      |                    |        |         | Personal Grooming Dr. Kiran S   |
| Bvoc- Hospitality  |  | Computing Skills Course - I Ms. Purna                                  |         |          | Functional English- I Ms. Sarika J   | Food and Beverage<br>Organisation and Service<br>Equipment<br>Ms. Mohini R |                    |        |         | Personal Grooming Dr. Sameer D  |
| <b>Tuesday</b>     |  |  |         |          |  |  |                    |        |         |   |
| Bvoc-Hotel Mgmt 1  | Foundation course in<br>Food and Beverage<br>Service<br>Ms. Sapna      | Foundation course<br>in Food and<br>Beverage Service<br>Ms. Sapna      |         |          | Functional English- I Ms. Sarika J   |  |                    |        |         | Foundation Course in Front Office<br>operation<br>Dr. Meyola F                |
| Bvoc-Hotel Mgmt 2  | Foundation course in<br>Food and Beverage<br>Service<br>Mr. Suraj M    | Foundation course<br>in Food and<br>Beverage Service<br>Mr. Suraj M    |         |          | Functional English- I Dr. Meyola F   |  |                    |        |         | Foundation Course in Front Office<br>operation<br>Ms Rasika S                 |
| Bvoc- Hospitality  | F&B Service Styles & Introduction to<br>Specific sector Ms Rajeshree P | F&B Service Styles & Introduction to<br>Specific sector Ms Rajeshree P |         |          | Functional English I Ms. Sarika J  |  |                    |        |         | The F&B Service<br>Industry & F&B<br>Department Ms<br>Prachi W<br>Rajeshree P |
| <b>Wednesday</b>   |  |  |         |          |  |  |                    |        |         |   |
| Bvoc-Hotel Mgmt 1  |  | Computing Skills Course - I Ms. Purna                                  |         |          | Elective Travel and Tourism Management<br>Mr. Manoj S                      |  |                    |        |         | Functional English I Ms. Sarika J   |
| Bvoc-Hotel Mgmt 2  |  | Computing Skills Course-I<br>Honey                                     |         |          | Elective Travel and Tourism Management<br>Ms. Rasika S                     |  |                    |        |         | Functional English- I Dr. Meyola F  |
| Bvoc- Hospitality  |  | Computing Skills Course - I Ms. Purna                                  |         |          | Food and Beverage<br>Organisation and<br>Service Equipment<br>Ms. Mohini R | The F&B Service Industry<br>& F&B Department<br>Ms. Prachi W               | <b>Lunch Break</b> |        |         | Functional English I Ms. Sarika J   |
| <b>Short Break</b> |  |  |         |          |  |  |                    |        |         |   |