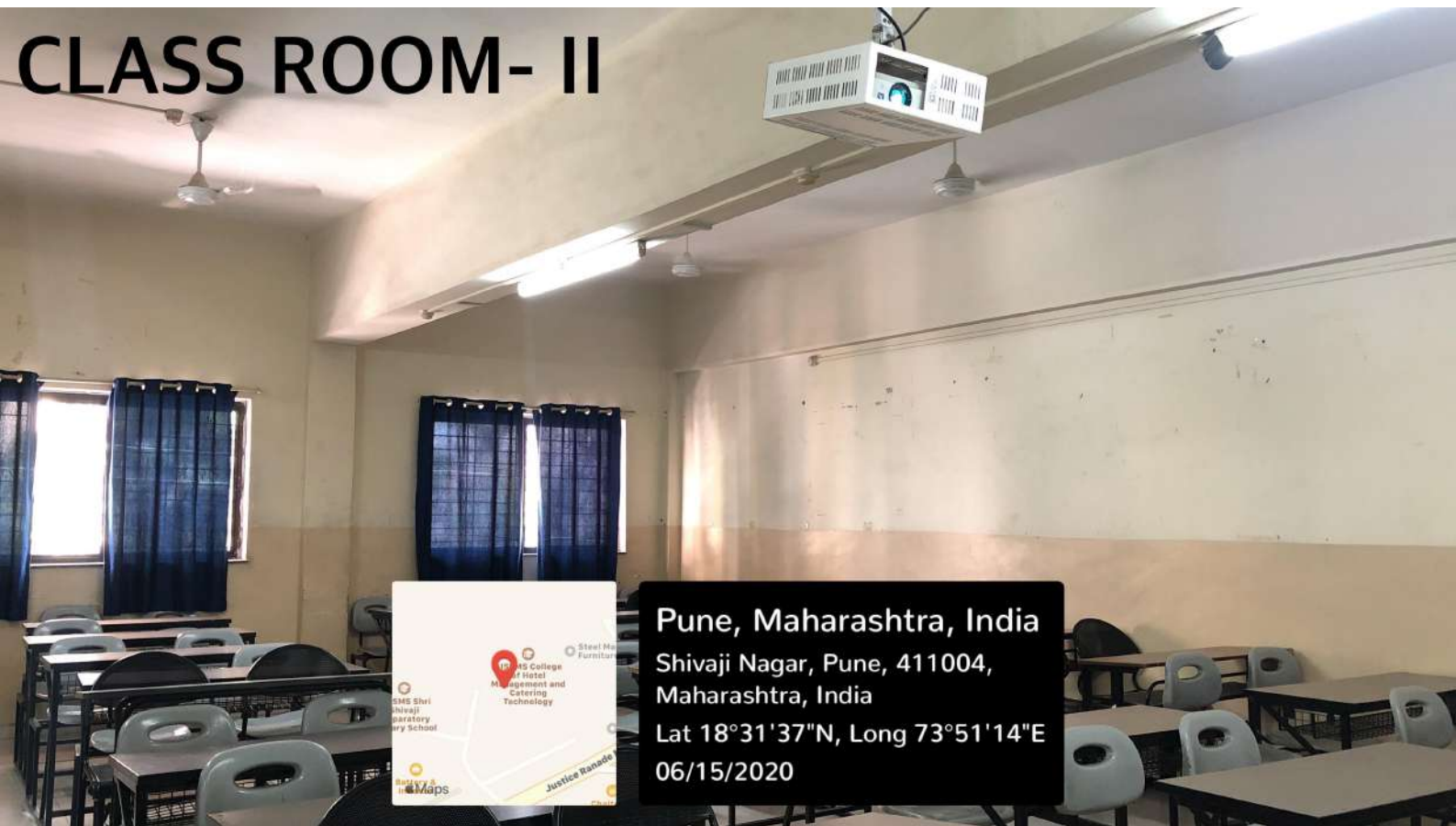


CLASS ROOM- I



Pune, Maharashtra, India
Shivaji Nagar, Pune, 411004,
Maharashtra, India
Lat 18°31'37"N, Long 73°51'14"E
06/15/2020

CLASS ROOM- II



Pune, Maharashtra, India
Shivaji Nagar, Pune, 411004,
Maharashtra, India
Lat 18°31'37"N, Long 73°51'14"E
06/15/2020



CLASSROOM III

55/56, Shivajinagar, Pune, Maharashtra 411005, India

Latitude

18.5269677°

Local 12:10:24 PM

GMT 06:40:24 AM

Longitude

73.8540427°

Altitude 360.1 meters

Tuesday, 22-12-2020



CLAS SROOM IV

55/56, Shivajinagar, Pune, Maharashtra 411005, India

Latitude

18.5269322°

Local 12:11:27 PM

GMT 06:41:27 AM

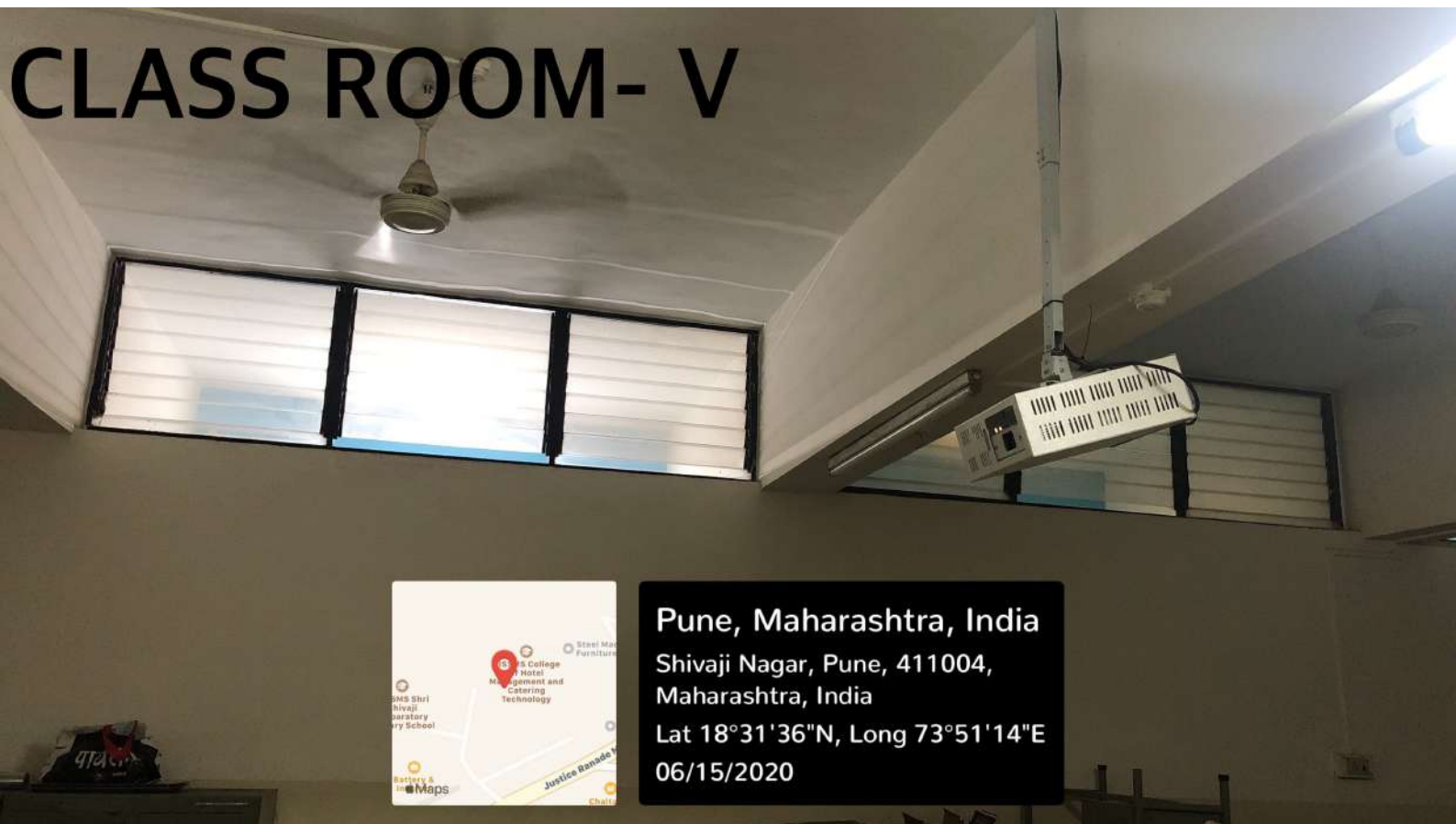
Longitude

73.8540665°

Altitude 486.5 meters

Tuesday, 22-12-2020

CLASS ROOM- V



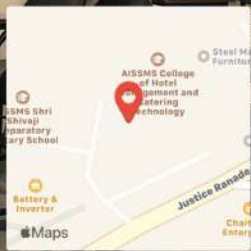
Pune, Maharashtra, India

Shivaji Nagar, Pune, 411004,
Maharashtra, India

Lat 18°31'36"N, Long 73°51'14"E

06/15/2020

CLASS ROOM- VI



Pune, Maharashtra, India

Shivaji Nagar, Pune, 411004,
Maharashtra, India

Lat 18°31'36"N, Long 73°51'14"E

06/15/2020

CLASS ROOM- VII



Pune, Maharashtra, India

NH 65, Shivaji Nagar, Pune,
411004, Maharashtra, India

Lat 18°31'45"N, Long 73°51'12"E

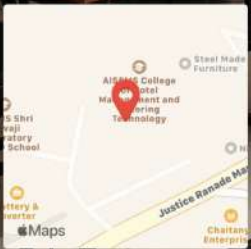
06/15/2020

CLASS ROOM- VIII



Pune, Maharashtra, India
Shivaji Nagar, Pune, 411004,
Maharashtra, India
Lat 18°31'38"N, Long 73°51'12"E
06/15/2020

CLASS ROOM- OLD OFFICE I



Pune, Maharashtra, India
Shivaji Nagar, Pune, 411004,
Maharashtra, India
Lat 18°31'36"N, Long 73°51'14"E
06/15/2020

CLASS ROOM -X



298, NH 4, Gaothan, Shivajinagar, Pune, Maharashtra 411005,
India

Latitude

18.5258202°

Local 10:47:59 AM

GMT 05:17:59 AM

Longitude

73.8530749°

Altitude 0 meters

Tuesday, 22-12-2020

CLASS ROOM - XI



107, Nyaymurti Ranade Path, Tophakhana, Shivajinagar, Pune,
Maharashtra 411005, India

Latitude

18.5261109°

Longitude

73.853625°

Local 11:12:53 AM

GMT 05:42:53 AM

Altitude 0 meters

Tuesday, 22-12-2020

CLASS ROOM XII



55/56, Shivajinagar, Pune, Maharashtra 411005, India

Latitude

18.5271329°

Local 10:43:05 AM

GMT 05:13:05 AM

Longitude

73.853748°

Altitude 498.743164 meters

Tuesday, 22-12-2020

SMART CLASSROOM WITH DIGITAL BOARD



Pune, Maharashtra, India

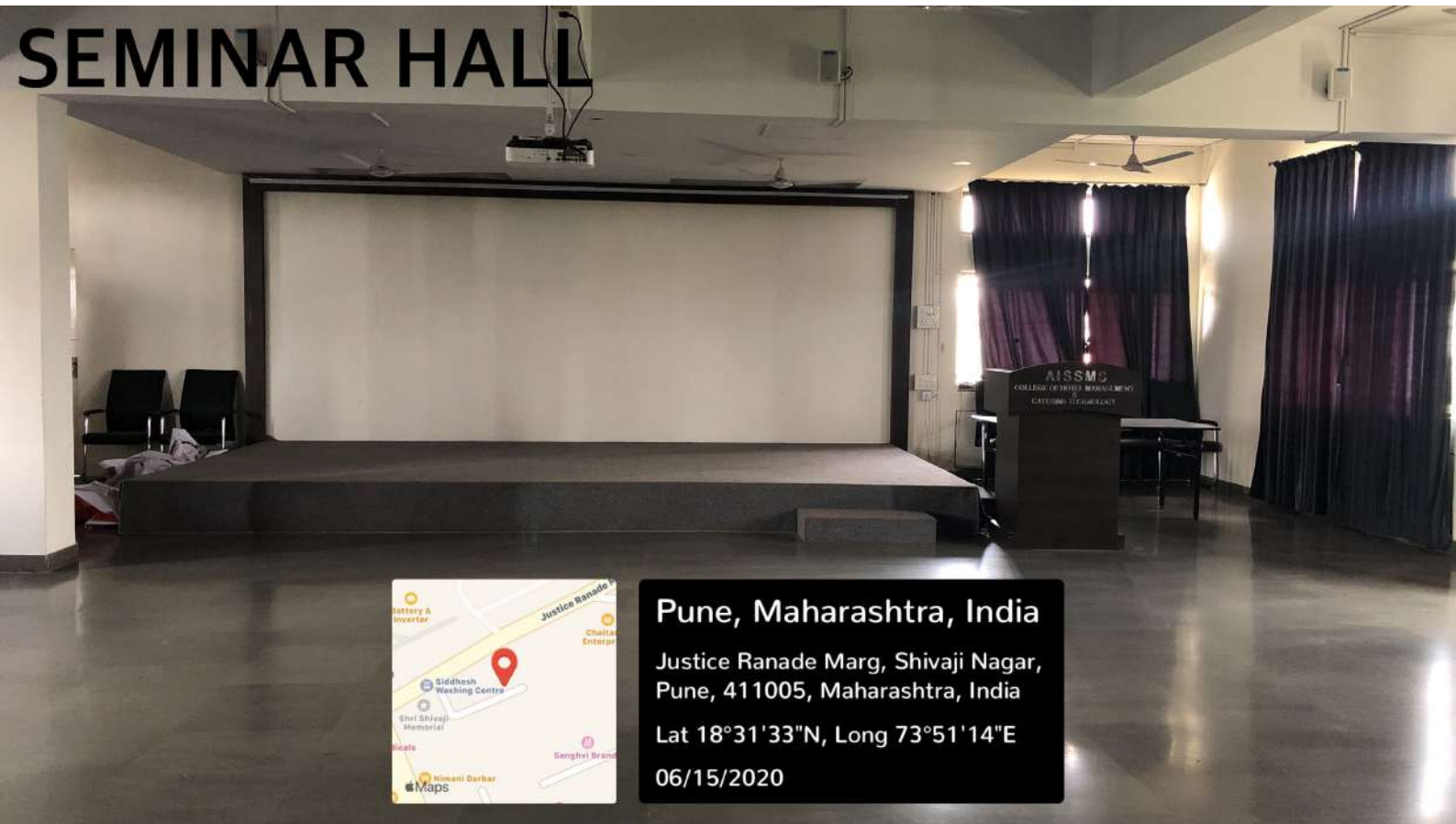
55/56, Shivajinagar, Pune, Maharashtra 411005, India

Lat N 18° 31' 37.002"

Long E 73° 51' 14.6664"

22/12/20 08:35 AM

SEMINAR HALL



Pune, Maharashtra, India

Justice Ranade Marg, Shivaji Nagar,
Pune, 411005, Maharashtra, India

Lat 18°31'33"N, Long 73°51'14"E

06/15/2020

AMPHITHEATER



Pune, MH, India
Shivaji Nagar, Pune, 411004,
MH, India
Lat 18°31'37"N, Long 73°51'15"E
06/30/2020 09:06 AM

MONDAY	8.00a.m	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	8.50 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				E	Communication Skills Ms.Sarika	F& B Service Ms. Mohini	R					
FYCT II				E	Food Production II Mr. Rahul	BRD Ms. Chhavi	R					
SYCT	F&B Controls Ms. Rajeshree POM Ms. Prema	Quantity Food Production Ms. Rina										
TYCT	Event Management Ms. Sheetal	Elective FP - Dr. Arun, F&B Mr. Sumeet, FO - Ms. Chitra			National Service Scheme Mr. Manoj	Hotel Information System Ms. Rasika S	Introduction to Cyber Security Dr. Kiran			F& B Service IV Ms. Sheetal	F& B Service IV Ms. Sheetal	
Final Year CT		Elective FP -Dr. Hemraj, F&B - Ms. Prachi, Housekeeping - Dr. Meyola, FO - Dr. Rasika			Organizational Behaviour Dr. Arun Managerial Economics Ms. Chhavi	E	Organizational Behaviour Dr. Arun Managerial Economics Ms. Chhavi					
FYBSC I	Front office operations Ms. Pooja	Housekeeping operations - Ms. Prema				HS 201 Food Production II Practicals Chef Shailendra Batch A BTK						
FYBSC II						HS 203 House keeping Operations- II Ms. Prema Batch B						
TYBSc I	Entrepreneurship Development - Dr. Milind	HRM Ms. Sarika			Food Production - II Mr. Shailendra	Front Office Operations - Ms. Chitra	Housekeeping operations - Ms. Rasika					
TYBSc II	Principles of International Cuisine Mr. Sunder	Entrepreneurship Development - Dr. Milind										
Short Break												
Lunch Break												
SE 607 National Service Scheme Practicals Mr. Manoj												
C 201 Food Production II Practicals Chef Preeti Batch A BTK C 202 F& B Service II Practicals (2015) Ms. Mohini Batch B C 201 Food Production II Practicals Chef Rahul Batch A New STK C 203 Basic Rooms Division Practicals Ms. Chhavi Batch B												
Entrepreneurship Development Mr. Sumeet												
Front office operations Ms. Pooja												
Food Production - II Mr. Shailendra												
HS 202 Food and Beverage Service- II Ms. Sapna Batch A (Vintage)												
HS 204 Front Office Operations MS. Chitra Batch B												
Advanced F&B Services - Mr. Suraj												
Specialized Accommodation Management - Ms. Pooja												
Advanced F&B Services - Ms. Rajeshree												


 Principal
 Dr. Sonali Jadhav

TUESDAY	8.00a.m	8.50 am	9.40 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
TIME	8.50 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	4.50 pm
FYCT I				Food Production II Ms. Preeti	Communication Skills Ms. Sarika	R	BRD Mr. Manoj				
FYCT II				F&B Service Ms. Mohini	Food Production II Mr. Rahul	R	Communication Skills Ms. Sarika				
SYCT	Entrepreneurship Development Mr. Sumeet	Accommodation Operations - Dr. Meyola		C 401 Quantity Food Production Practicals Chef Rina Batch B QTK							
TYCT	HRM Dr. Kiran	Event Management Ms. Sheetal		C 402 F&B Service - IV Practicals Ms. Sheetal - The Vintage Batch A							
Final Year CT	Services Mktg Ms. Prachi			Introduction to Cyber Security Dr. Kiran	Hotel Information System Ms. Rasika S Chitra	E					
				CEA 801 Sp. in Food Production Mgmt. - III Practicals New STK Chef Hemraj							
				CEB 801 Sp. In F & B Service Mgmt. - III Practicals The 2015- Ms. Prachi							
				CEC 801 Sp. House Keeping Management- III Practicals Dr. Rasika							
				CEA 801 Sp. In Front Office Management - III Practicals Ms. Honey							
FYBSC I	French Ms. Neeta			HS 201 Food Production II Practicals Chef Shailendra Batch B BTK							
FYBSC II	E			HS 203 House keeping Operations- II Ms. Prerna Batch A							
TYBSc I	Sp. Accommodation Management Ms. Pooja	Principles of International Cuisine Dr. Milind		Food & Beverage Service Ms. Sapna	E	Food & Beverage Service Ms. Sapna	Front Office Operations - Ms. Chitra				
TYBSc II	Entrepreneurship Development Dr. Milind	TQM Dr. Anuradha		HS 401 Principles of International Cuisine Practicals Chef Gauri ATK Batch B							
				HS 402 Advanced Food and Beverage Service Techniques and Management Practicals Mr. Suraj - The 2015 Batch A							
				HS 401 Principles of International Cuisine Practicals Chef Sunder STK Batch B							
				Specialized Accommodation Management Practicals Dr. Anuradha Batch B							
				SE 407 Bar tending Mr. Suraj (Vintage)			Accommodation Operations - Dr. Meyola				
				SE 606 Hotel Information System Practicals Ms. Rasika S							
				Front office operations Ms. Pooja							
				HS 202 Food and Beverage Service- II Ms. Sapna (Signature) Batch B							
				HS 204 Front Office Operations Ms. Chitra Batch A							
				TQM Dr. Anuradha							
				HRM Ms. Sarika							

**Launch
Break**

Short Break

(Signature)
 Principal
 Dr. Sonali Jadhav

THURSDAY	8.00am to 8.50am	8.50am to 9.40am	9.40am to 10.00am	10.00am to 10.50am	10.50am to 11.40am	11.40am to 12.30pm	12.30pm to 1.20pm	1.20pm to 2.20pm	2.20pm to 3.10pm	3.10pm to 4.00pm	4.00pm to 4.50pm	4.50pm to 5.40pm	
TIME	8.50am to 9.40am	9.40am to 10.00am	10.00am to 10.50am	10.50am to 11.40am	11.40am to 12.30pm	12.30pm to 1.20pm	1.20pm 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	Basic Accounting Mr. Jamshed Hemraj		French II Ms. Neeta	F&B Service Ms. Mohini	R	E	C 201 Food Production II Practicals Chef Preeti Batch B BTK						
FYCT II	Logistics and Supply Chain Management Dr. Hemraj		BRD Ms. Chhavi	French II Ms. Neeta	R	E	C 203 Basic Rooms Division Practicals Mr. Manoj Batch A						
SVCT	Entrepreneurship Development Mr. Summeet	F&B Controls Ms. Rajeshree	C 401 Quantity Food Production Practicals Chef Rina Batch B QTK										
TYCT	HRM Dr. Kiran	POM Ms. Parna	C 403 Accommodation Operations Practicals Dr. Meyola Batch A										
	Services Mktg Ms. Prachi	Event Management Ms. Sheeral	CEA 601 Sp. in Food Production Mgmt. - I Practicals New STK Chef Arun										
			CEB 601Sp. in F & B Service Mgmt. - I Practicals The 2015- Mr. Summeet										
Final Year CT			CEC 601Sp. House Keeping Management- I Practicals Dr. Rasika										
FVBSC I	Housekeeping Operations - Ms. Parna	Food Production - II Mr. Shalindra	R	CEID 601Sp. In Front Office Management - I Practicals Ms. Honey									
FVBSC II	Food & Beverage Service Ms. Sapna	French Ms. Neeta	R	Project Report									
TYBSc I	Principles of International Cuisine Dr. Milind	HRM Ms. Sarika	HS 202 Food and Beverage Service- II Ms. Sapna Batch B										
TYBSc II	Principles of International Cuisine Mr. Sunder	Specialized Accommodation Management - Ms. Pooja	HS 204 Front Office Operations Ms Pooja Batch A										
			HS 201 Food Production II Practicals Chef Shalindra Batch B BTK										
			HS 203 House keeping Operations- II Ms. Rasika S Batch A										
			HS 401 Principles of International Cuisine Practicals Chef Gauri ATK Batch B										
			Specialized Accommodation Management Practicals Dr. Sameer Batch B										
			HS 401 Principles of International Cuisine Practicals Chef Sunder STK Batch B										
			HS 402 Advanced Food and Beverage Service Techniques and Management Practicals Ms. Rajeshree - Vintage Batch A										
			Front Office Operations - Ms. Chitra										
			Entrepreneurship Development - Dr. Milind										
			Advanced F&B Services - Ms. Rajeshree										
			TQM Dr. Anuradha										
			SE 406 Advanced Baking ATK - Dr. Kiran										

Sonali
 Principal
 Dr. Sonali Jadhav

FRIDAY	8.00a.m	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
TIME	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
FYCT I	Basic Accounting Mr. Jamshed			BRD Mr. Manoj	E	E		E	E		
FYCT II	Logistics and Supply Chain Management Dr. Hemraj			Communication Skills Ms. Sarika	E	E		E	E		
SYCT	F&B Controls Ms. Rajeshree	Entrepreneurship Development Mr. Sumteet		Quantity Food Production Ms. Rina	Accommodation Operations - Dr. Meyola	Bar tending Theory Mr. Suraj					
TYCT	Introduction to Cyber Security Dr. Kiran			CEA 601 Sp. in Food Production Mgmt. - I Practicals New STK Chef Arun CEB 601Sp. In F & B Service Mgmt. - I Practicals The 2015- Mr. Sumteet CEC 601Sp. House Keeping Management- I Practicals Dr. Rasika CED 601Sp. In Front Office Management -I Practicals Ms. Honey							
Final Year CT		Short Break		E	E	E					
FYBSc I	Food Production - II Mr. Shailendra	Housekeeping operations - Ms. Prerna	Food & Beverage Service Ms. Sapna	Front Office Operations Ms. Pooja	Housekeeping operations - Ms. Prerna	Food Production - II Mr. Shailendra	Lunch Break	E	E		
FYBSc II		Food Production - II Mr. Shailendra	Housekeeping operations - Ms. Rasika	E	Food & Beverage Service Ms. Sapna	Housekeeping operations - Ms. Rasika		E	E		
TYBSc I	Training and Placement	TQM Dr. Anuradha	Advanced F&B Services - Mr. Suraj	HRM Ms. Sarika	TQM Dr. Anuradha	Specialized Accommodation Management - Ms. Pooja		E	E		
TYBSc II	HRM Ms. Sarika	Specialized Accommodation Management - Ms. Pooja	TQM Dr. Anuradha	Advanced F&B Services - Ms. Rajeshree	Principles of International cuisine Mr. Sunder	Training and Placement		E	E		

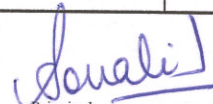
SE 406 Advanced Baking ATK - Dr. Kiran

Sondali
Principal
Dr. Sonali Jadhav

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

MONDAY	8.00a.m to	8.50 am to	9.40 am to	10.00 am to	10.50 am to	11.40 pm to	12.30 pm to	1.20pm to	2.20pm to	3.10pm to	4.00 pm to	4.50pm to	
TIME	8.50 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			S H O R T B R E A K	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 Shailendra Batch A BTK				
FYCT II				C 104 Principles of Management Ms. Chavi	C 103 Basic Rooms Division - I Mr. Manoj S	E	C 106 Communication Skills (English) - I Ms. Sarika J		C 102 F& B Service I Practicals Ms. Mohini Batch B				
SYCT		AE 304 Hotel Accounting Mr. Jamshed Dalal		AE 305 Environment Science Ms. Honey T	C 302 F & B Service - III Ms. Prachi W	C 301 Bakery and Confectionery Chef Rina	AE 306 Hotel Law Ms. Sarita D		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. Gauri 701 B- Ms. Rajeshree, C Ms. Chitra 701D- Dr. Sameer	SE 705 CRM in Hospitality Dr. Milind P	SE 704 MICE Ms. Rajeshree P	SE 706 Facility Planning - Theory Ms. Honey T		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		L U N C H B R E A K	Principal Interaction	Food Production - I Practicals Batch A Chef Preeti. BTK				C 301 Bakery Confectionery Practicals Chef Rina Batch A ATK			
FYBSC II	HS 102 Food & Beverage Service I Ms. Sapna	HS 101 Food Production - I Chef Preeti			E	Food & Beverage Service - I Batch B Ms. Sapna S				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 Kiran 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				HS 101 Food Production I Chef Preeti				
TYBSc I	HS 304 Hotel Accounting Procedures Mr. Jamshed D	HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D			Principles of Quantity Food Production(HS) Practicals Chef Hemraj ATK Batch A				HS 103 Housekeeping Operations I Ms. Prerna B				
TYBSc II	HS 301 Advanced Food Production Systems Chef Gauri	Training and Placement			Accommodation Techniques (HS) Practicals Batch B Ms. Pooja				HS 103 Housekeeping Operations I Ms. Prerna B				
			Advanced Food Production Systems Practicals Batch A Old STK Chef Rahul				HS 104 Front Office Operations I Ms Chitra S						
			Food & Beverage Service Techniques & Management Practicals Batch B Mr. Sumit				HS 205 Basic Principles of Accounting Ms. Swati						
			Advanced Food Production Systems Practicals Batch A New STK Chef Sunder				HS 206 The Science of Hotel Engineering Dr. Anuradha K						
			Accommodation Operations Techniques Practicals Batch B Dr. Rasika G				HS 204 Principle of Management Ms. Chavi						
							HS 306 Hotel Law Practices Ms. Sarita D		HS 303 Accommodation Operations Techniques Ms. Rasika S				
							HS 303 Accommodation Operations Techniques Ms. Chitra S		HS 306 Hotel Law Practices Ms. Sarita D				


Principal
Dr. Sonali Jadhav

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 I

TUESDAY	8.00a.m	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	8.50 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			Short Break	E	C 102 F & B Service - I Ms. Mohini R	C 105 French I Dr. Sonali J	C 104 Principles Of Management Ms. Aparna Pathak	Lunch Break	Food Production I Practicals Chef Shailendra Batch B BTK				
FYCT II				E	C 105 French I Dr. Sonali J	C 102 F & B Service - I Ms. Mohini R	C 101 Food Production I - Chef Arun		F& B Service I Practicals Ms. Mohini Batch A				
SYCT		AE 304 Hotel Accounting Mr. Jamshed Dalal		C 302 F & B Service - III Ms. Prachi W	AE 305 Environment Science Ms. Honey T	C 303 Accommodation Operations - I Mr. Manoj	AE 306 Hotel Law Ms. Sarita D		Food Production II Practicals Chef Arun Batch B New STK				
Final Year CT	AE 702 Food Safety Mgmt. Systems Mr. Sunder S	SE 707 Small Business Management Dr. Milind P		SE 705 CRM in Hospitality Dr. Milind P	SE 704 MICE Ms. Rajeshree P	SE 706 Facility Planning - Theory Ms. Honey T	SE 705 CRM in Hospitality Dr. Milind P		Basic Room Division I- Practicals Mr. Manoj Batch A				
	AE 703 TQM Dr. Anuradha K								Bakery Confectionery Practicals Chef Rina Batch B ATK				
FYBSC I	HS 103 Housekeeping Operations I Ms. Prerna B	HS 104 Front Office Operations I Ms. Honey T		E	Food Production - I Practicals Batch B Chef Preeti. BTK				Library	F& B Service III Practicals Ms. Prachi Batch A			
FYBSC II	HS 109 Development of Generic Skills Ms. Sarika J	HS 103 Housekeeping Operations I Ms. Prerna B		E	Food & Beverage Service - I Batch A Ms. Sapna S				Elective Theory 701 A- Dr. Gauri, 701 B- Ms. Rajeshree, 701 C Ms. Chitra 701D- Dr. Sameer				
SYBSc I	HS 201 Principles of Quantity Food Production Chef Gauri	Environment studies Ms. Mohini R		Housekeeping Operations - I Practicals Batch B Ms. Chavi					HS 104 Front Office Operations I Ms. Honey T	HS 102 Food & Beverage Service I Ms. Sapna			
SYBSc II	HS 204 Principle of Management Ms. Chavi			Front Office Operations - I Batch A Ms Rasika S					HS 101 Food Production - I Chef Preeti	HS 104 Front Office Operations I Ms. Chitra S			
TYBSc I	HS 301 Advanced Food Production Systems Chef Rahul	Training and Placement		Principles of Quantity Food Production(HS) Practicals Chef Kiran QTK Batch B					HS 204 Principle of Management Dr. Milind P	HS 205 Basic Principles of Accounting Ms. Swati			
TYBSc II	HS 304 Hotel Accounting Procedures Mr. Jamshed D		Beverage Service Methodology (HS) Batch A Mr. Suraj				HS 205 Basic Principles of Accounting Ms. Swati	HS 206 The Science of Hotel Engineering Dr. Anuradha K					
			Principles of Quantity Food Production(HS) Practicals Chef Hemraj ATK Batch B				Accommodation Techniques (HS) Practicals Batch A Ms. Pooja	HS 306 Hotel Law Practices Ms. Sarita D	HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D				
Advanced Food Production Systems Practicals Batch B Old STK Chef Rahul				Food & Beverage Service Techniques & Management Practicals Batch A Mr. Sumit				HS 306 Hotel Law Practices Ms. Sarita D	E				
Food & Beverage Service Techniques & Management Practicals Batch A Mr. Sumit				Advanced Food Production Systems Practicals Batch B New STK Chef Sunder				Accommodation Operations Techniques Practicals Batch A Dr. Rasika G					

Sonali
 Principal
 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 3rd July 2019 to November 2019 Revision 1

WEDNESDAY	8.00a.m to	8.50 am to	9.40 am to	10.00 am to	10.50 am to	11.40 pm to	12.30 pm to	1.20pm to	2.20pm to	3.10pm to	4.00 pm to	4.50pm to		
TIME	8.50 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			Short Break	C 103 Basic Rooms Division - I Ms.Rasika S	E	C 106 Communication Skills (English) - I Ms. Sarika J	C 105 French I Dr. Sonali J	Lunch Break	Food Production I Practicals Chef Shailendra Batch A BTK					
FYCT II				C 103 Basic Rooms Division - I Mr. Manoj	E	C 105 French I Dr. Sonali J	C 102 F & B Service - I Ms. Mohini R		Basic Room Division I- Practicals Ms Rasika S Batch B					
SYCT		AE 304 Hotel Accounting Mr. Jamshed Dalal		AE 305 Environment Science Ms. Honey	SE 307 Soft Skills Management Dr.. Meyola F	SE 307 Soft Skills Management Practicals Batch A Dr.. Meyola F			Food Production II Practicals Chef Arun Batch A New STK					
Final Year CT	AE 702 Food Safety Mgmt. Systems Mr. Sunder S	Training and Placement		SE 704 MICE - Practical Batch B Ms. Rajeshree P		Elective Theory 701 A - Dr. Gauri , 701 B- Ms. Rajeshree, 701 C Ms. Chitra 701D- Dr. Sameer	SE 707 Small Business Management Dr. Milind P		F& B Service I Practicals Ms. Mohini Batch B					
	AE 703 TQM Dr. Anuradha k			SE 704 MICE - Practical Batch B Ms. Rajeshree P		Elective Theory 701 A - Dr. Gauri , 701 B- Ms. Rajeshree, 701 C Ms. Chitra 701D- Dr. Sameer	SE 707 Small Business Management Dr. Milind P		Bakery Confectionery Practicals Chef Rina Batch A ATK					
FYBSC I	HS 109 Development of Generic Skills Ms. Sarika J	HS 101 Food Production - I Chef Preeti		E	Housekeeping Operations - I Practicals Batch A Ms. Prerna				Accommodation Operations - I Practicals Ms. Chitra Batch B					
FYBSC II	HS 102 Food & Beverage Service I Ms. Sapna	HS 109 Development of Generic Skills Ms. Sarika J		E	Front Office Operations - I Batch B Ms Chavi				SE 705 CRM in Hospitality- Practical Dr. Milind P					
					Food Production - I Practicals Batch A Chef Preeti. BTK									
SYBSc I	HS 202 Beverage Service Methodology (HS) Mr. Suraj	HS 206 The Science of Hotel Engineering Dr. Anuradha K		E	Food & Beverage Service - I Batch B Ms. Sapna S				HS 102 Food & Beverage Service I Ms. Sapna		HS 103 Housekeeping Operations I Ms. Prerna B			
					Principles of Quantity Food Production(HS) Practicals Chef Kiran ATK Batch A				HS 103 Housekeeping Operations I Ms. Prerna B		HS 101 Food Production - I Chef Preeti			
SYBSc II	E	HS 202 Beverage Service Methodology (HS) Mr. Suraj		E	Principles of Quantity Food Production(HS) Practicals Batch B Ms. Pooja				HS 205 Basic Principles of Accounting Ms. Swati		HS 201 Principles of Quantity Food Production Chef Gauri			
					Principles of Quantity Food Production(HS) Practicals Chef Hemraj QTK Batch A				E		HS 205 Basic Principles of Accounting Ms. Swati			
TYBSc I	HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D	E	E	Beverage Service Methodology (HS) Batch B Mr. Suraj			HS 306 Hotel Law Practices Ms. Sarita D		HS 305 Hospitality Marketing Management Ms. Prachi W					
				Advanced Food Production Systems Practicals Batch A Old STK Chef Rahul			HS 305 Hospitality Marketing Management Ms. Prachi W		HS 306 Hotel Law Practices Ms. Sarita D					
TYBSc II	HS 304 Hotel Accounting Procedures Mr. Jamshed D	E	E	Accommodation Operations Techniques Practicals Batch B Dr. Anuradha K			HS 306 Hotel Law Practices Ms. Sarita D		HS 305 Hospitality Marketing Management Ms. Prachi W					
				Advanced Food Production Systems Practicals Batch A New STK Chef Sunder			HS 305 Hospitality Marketing Management Ms. Prachi W		HS 306 Hotel Law Practices Ms. Sarita D					
				Food & Beverage Service Techniques & Management Practicals Batch B Mr. Sumit										

Sonali
Principal
Dr. Sonali Jadhav

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

THURSDAY	8.00a.m to 8.50 am	8.50 am to 9.40 am	9.40 am to 10.00 am	10.00 am to 10.50 am	10.50 am to 11.40 pm	11.40 pm to 12.30 pm	12.30 pm to 1.20pm	1.20pm to 2.20pm	2.20pm to 3.10pm	3.10pm to 4.00 pm	4.00 pm to 4.50pm
	8.50 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	4.50 pm
FYCT I			Short Break		C 101 Food Production I - Chef Shailendra	C 103 Basic Rooms Division - I Ms.Rasika S	E	Lunch Break	Food Production I Practicals Chef Shailendra Batch B BTK		
FYCT II				C 104 Principles of Management Ms. Chavi	C 101 Food Production I - Chef Arun	E	E		Basic Room Division I- Practicals Ms Rasika S Batch A		
SYCT		AE 304 Hotel Accounting Mr. Jamshed Dalal		C 303 Accommodation Operations - I Mr. Manoj	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	Elective Theory 701 A - Dr. Gauri , 701 B Ms. Rajeshree, 701 C Ms. Chitra 701D Dr. Sameer		Sp. in Food Production Mgmt. - I Practicals New STK Chef Gauri					F& B Service I Practicals Ms. Mohini Batch A		
	AE 703 TQM Dr. Anuradha K			Sp. In F & B Service Mgmt. - I Practicals The 2015- Ms. Rajeshree					Bakery Confectionery Practicals Chef Rina Batch B ATK		
				Sp. House keeping Management- I Practicals Dr. Rasika					Accommodation Operations - I Practicals Ms. Chitra Batch A		
				Sp. In Front Office Management -I Practicals Dr. Sameer					SE 707 Small Business Management Dr. Milind P		
FYBSC I	HS 101 Food Production - I Chef Preeti	E		E	Housekeeping Operations - I Practicals Batch B Ms. Prerna				AE 702 Food Safety Mgmt. Systems Mr. Sunder S		
FYBSC II	HS 102 Food & Beverage Service I Ms. Sapna	E		E	Front Office Operations - I Batch A Ms Chavi				AE 703 TQM Dr. Anuradha K		
SYBSe I	HS 203 Accommodation Techniques (HS) Ms. Pooja	E		E	Food Production - I Practicals Batch B Chef Preeti. BTK				HS 104 Front Office Operations I Ms. Honey T		
SYBSe II	HS 202 Beverage Service Methodology (HS) Mr. Suraj			E	Food & Beverage Service - I Batch A Ms. Sapna S				E		
TYBSe I	HS 301 Advanced Food Production Systems Chef Rahul				Principles of Quantity Food Production(HS) Practicals Chef Kiran ATK Batch B				HS 206 The Science of Hotel Engineering Dr. Anuradha K		
TYBSe II	HS 304 Hotel Accounting Procedures Mr. Jamshed D	HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D			Accommodation Techniques (HS) Practicals Batch A Ms. Pooja				E		
					Principles of Quantity Food Production(HS) Practicals Chef Hemraj QTK Batch B				HS 201 Principles of Quantity Food Production Chef Hemraj		
				Beverage Service Methodology (HS) Batch A Mr. Suraj			HS 202 Beverage Service Methodology (HS) Mr. Suraj				
				Advanced Food Production Systems Practicals Batch B Old STK Chef Rahul			HS 305 Hospitality Marketing Management Ms. Prachi W				
				Accommodation Operations Techniques Practicals Batch A Dr. Anuradha K			HS 306 Hotel Law Practices Ms. Sarita D				
			HS 305 Hospitality Marketing Management Ms. Prachi W	HS 303 Accommodation Operations Techniques Ms. Chitra S	HS 305 Hospitality Marketing Management Ms. Prachi W	HS 303 Accommodation Operations Techniques Ms. Chitra S	HS 306 Hot l Law Practices Ms. Sarita D				
							HS 301 Advanced Food Production Systems Chef Gauri				

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Theory Time Table for Academic Year 2019-20 wef 3rd July 2019 to November 2019 Revision 1

FRIDAY	8.00a.m	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	8.50 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			Short Break	C 106 Communication Skills (English) - I Ms. Sarika J	C 101 Food Production I - Chef Shailendra	E	E		E	E				
FYCT II				C 104 Principles of Management Ms. Chavi	C 106 Communication Skills (English) - I Ms. Sarika J	E	E		E	E				
SYCT	E	AE 305 Environment Science Ms. Honey T		SE 307 Soft Skills Management Dr.. Meyola F	C 301 Bakery and Confectionery Chef Rina	SE 307 Soft Skills Management Practicals Batch B Dr.. Meyola F			AE 306 Hotel Law Ms. Sarita D					
Final Year CT	SE 706 Facility Planning - Theory Ms. Honey T	SE 707 Small Business Management 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. Sancer										
FYBSC I	HS 103 Housekeeping Operations I Ms. Prerna B	HS 102 Food & Beverage Service I Ms. Sapna			HS 101 Food Production - I Chef Preeti	HS 104 Front Office Operations I Ms. Honey T	E	E		E	E			
FYBSC II	HS 101 Food Production - I Chef Preeti	HS 103 Housekeeping Operations I Ms. Prerna B			HS 104 Front Office Operations I Ms. Chitra S	HS 102 Food & Beverage Service I Ms. Sapna	HS 104 Front Office Operations I Ms. Chitra S	E		E	E			
SYBSc I	HS 204 Principle of Management Dr. Milind P	HS 202 Beverage Service Methodology (HS) Mr. Suraj			HS 203 Accommodation Techniques (HS) Ms. Pooja	HS 203 Accommodation Techniques (HS) Ms. Pooja	E	HS 202 Beverage Service Methodology (HS) Mr. Suraj		E	E			
SYBSc II	HS 201 Principles of Quantity Food Production Chef Hemraj	HS 206 The Science of Hotel Engineering Dr. Anuradha K			HS 203 Accommodation Techniques (HS) Mr. Manoj	HS 203 Accommodation Techniques (HS) Mr. Manoj	HS 204 Principle of Management Ms. Chavi	HS 201 Principles of Quantity Food Production Chef Hemraj		E	E			
TYBSc I	HS 304 Hotel Accounting Procedures Mr. Jamshed D				HS 301 Advanced Food Production Systems Chef Rahul	HS 303 Accommodation Operations Techniques Ms. Rasika S	HS 305 Hospitality Marketing Management Ms. Prachi W	HS 303 Accommodation Operations Techniques Ms. Rasika S		E	E			
TYBSc II	HS 302 Food & Beverage Service Techniques & Management Mr. Sumit D	HS 301 Advanced Food Production Systems Chef Gauri		Advanced Food Production Systems Practicals Batch B New STK Chef Sunder							E	E		
			Food & Beverage Service Techniques & Management Practicals Batch A Mr. Sumit							E	E			

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