

Online Class Room Time Table for F.Y.Bsc. Hospitality studies (Semester I 2021-22)

Time	MON.	TUE.	WED.	THUR.	FRIDAY	SAT.
8:20 A.M. - 9:10 A.M.	L.T.(PR.)	Food Production(PR)	Business Communication	Food & Beverage Ser.(PR)	Food Safety	House-Keeping (TH)
	Prof.ENID	Chef Shrikala		Prof.Srijitha	Prof. Delia	Prof.Naina Gomes
9:10A.M. - 9:30A.M.	TEA - BREAK	TEA - BREAK	TEA - BREAK	TEA - BREAK		
9:30A.M.- 10:20 A.M.	L.T.(PR.)	Food Production(PR)	Business Communication	Food & Beverage Ser.(PR)	Food Safety	House-Keeping (TH)
	Prof..ENID	Chef Shrikala		Prof.Srijitha	Prof. Delia	Prof.Naina Gomes
10:20 A.M. - 11:10 A.M.	L.T.(TH)	Food Production(PR)	Front Office(TH)	Food & Beverage Ser.(PR)	Food Safety	House-Keeping (TH)
	Prof.ENID	Chef Shrikala	Prof. Savita	Prof. Delia	Prof.Naina Gomes	prof.Shoeb
11:10A.M. - 12:00P.M.	F.P.P (TH)	Food Production(PR)	Front Office(TH)	Food & Beverage Ser.(PR)	F&B (TH)	RDM-FRONT OFFICE
	Chef. Shrikala	Chef Shrikala	Prof. Savita	Prof. Delia		
12:00 P.M. - 12:30 P.M.	Lunch BREAK	Lunch BREAK	Lunch BREAK	Lunch BREAK		
12:30P.M.- 1:20P.M.	F.P.P (TH)	RDM-Housekeeping	Front Office(TH)	F&B (TH)	F&B (TH)	RDM-FRONT OFFICE
	Chef. Shrikala		Prof.Shoeb			
1:20 P.M. - 2:10P.M.	F.P.P (TH)	RDM-Housekeeping		French		
	Chef. Shrikala			Prof.Shoeb		
2:10 P.M. - 3:00P.M.				French		
				Prof.Cristine		

Prof. Savita Giri

Course Coordinator
Dept. of Hospitality