

TIME TABLE FOR B.Sc 6TH SEMESTER WEF13/01/2025 to 31/03/2025

DAY/TIME	09:10-10:00 am	10:00-10:50 am	10:50 - 11:20 am	11:20 am-12:00 pm	12:00-12:50 pm	1:00 pm-1:55 pm	1:55- 2:50 pm	2:50- 3:35 pm	3:35-3:55 pm	4:00 -5:00 pm
MONDAY	<u>PG-01</u> Food Prod (ATK) <u>PG-02</u> Bakery (BK2) <u>PG-03</u> Front Office <u>PG-04</u> Soft Skills <u>PG-05</u> F&B Service <u>PG-06</u> Housekeeping <u>PG-07</u> Bakery(BK1) <u>PG-08</u> Food Prod(CCK)			<u>PG-01</u> Food Prod (ATK) <u>PG-02</u> Bakery (BK2) <u>PG-03</u> Soft Skills <u>PG-04</u> Front Office <u>PG-05</u> Housekeeping <u>PG-06</u> F&B Service <u>PG-07</u> Bakery(BK1) <u>PG-08</u> Food Prod(CCK)			<u>TG-01</u> Facility Planning <u>TG-02</u> Front Office <u>TG-03</u> F& B Mgt <u>TG-04</u> Facility Planning(Mr. Bipin)	<u>TG-01</u> F&B Mgt <u>TG-02</u> Food Prod <u>TG-03</u> Front Office <u>TG-04</u> Facility Planning (Mr. Bipin)		<u>TG-01</u> Food Prod <u>TG-02</u> Housekeeping <u>TG-03</u> Front Office <u>TG-04</u> F&B Mgmt
TUESDAY	<u>PG-01</u> Front Office <u>PG-02</u> Food Prod(CCK) <u>PG-03</u> Food Prod(ATK) <u>PG-04</u> Bakery(BK2) <u>PG-05</u> Bakery(BK1) <u>PG-06</u> Soft Skills <u>PG-07</u> F&B Service <u>PG-08</u> Housekeeping	Tea Break		<u>PG-01</u> Soft Skills <u>PG-02</u> Food Prod(CCK) <u>PG-03</u> Food Prod(ATK) <u>PG-04</u> Bakery(BK2) <u>PG-05</u> Bakery(BK1) <u>PG-06</u> Front Office <u>PG-07</u> Housekeeping <u>PG-08</u> F&B Service	LUNCH		<u>TG-01</u> Housekeeping <u>TG-02</u> F&B Mgt <u>TG-03</u> Food Prod <u>TG-04</u> Front Office	<u>TG-01</u> Food Prod <u>TG-02</u> F&B Service <u>TG-03</u> Facility Planning (Mr.Bipin) <u>TG-04</u> Housekeeping	Tea Break	<u>TG-01</u> Facility Planning <u>TG-02</u> Food Prod <u>TG-03</u> F&B Mgt <u>TG-04</u> F&B Service

DAY/TIME	09:10-10:00 am	10:00-10:50 am	11:20 am-12:00 pm	12:00-12:50 pm	1:55- 2:50 pm	2:50- 3:35 pm	4:00 -5:00 pm
WEDNESDAY	<u>PG-01</u> Bakery (BK1) <u>PG-02</u> Housekeeping <u>PG-03</u> F&B Service <u>PG-04</u> Food Prod(CCK) <u>PG-05</u> Food Prod(ATK) <u>PG-06</u> Bakery(BK2) <u>PG-07</u> Front Office <u>PG-08</u> Soft Skills		<u>PG-01</u> Bakery (BK1) <u>PG-02</u> F&B Service <u>PG-03</u> Housekeeping <u>PG-04</u> Food Prod(CCK) <u>PG-05</u> Food Prod(ATK) <u>PG-06</u> Bakery(BK2) <u>PG-07</u> Soft Skills <u>PG-08</u> Front Office		<u>TG-01</u> Front Office <u>TG-02</u> Housekeeping <u>TG-03</u> Library <u>TG-04</u> F&B Mgt	<u>TG-01</u> F&B Service <u>TG-02</u> F&B Mgt <u>TG-03</u> Facility Planning (Mr.Bipin) <u>TG-04</u> Front Office	<u>TG-01</u> F&B Service <u>TG-02</u> Front Office <u>TG-03</u> F&B Mgt <u>TG-04</u> Facility Planning (Mr. Bipin)
THURSDAY	<u>PG-01</u> F&B Service <u>PG-02</u> Soft Skills <u>PG-03</u> Bakery(BK1) <u>PG-04</u> Housekeeping <u>PG-05</u> Front Office <u>PG-06</u> Food Prod(CCK) <u>PG-07</u> Food Prod(ATK) <u>PG-08</u> Bakery(BK2)		<u>PG-01</u> Housekeeping <u>PG-02</u> Front Office <u>PG-03</u> Bakery(BK1) <u>PG-04</u> F&B Service <u>PG-05</u> Soft Skills <u>PG-06</u> Food Prod(CCK) <u>PG-07</u> Food Prod(ATK) <u>PG-08</u> Bakery(BK2)		<u>TG-01</u> F&B Mgt <u>TG-02</u> Facility Planning <u>TG-03</u> Food Prod <u>TG-04</u> Housekeeping	<u>TG-01</u> Housekeeping <u>TG-02</u> Facility Planning <u>TG-03</u> F&B Mgt <u>TG-04</u> F&B Service	<u>TG-01</u> Front Office <u>TG-02</u> F&B Service <u>TG-03</u> Facility Planning(Bipin) <u>TG-04</u> F&B Mgt
FRIDAY	<u>TG-01</u> Facility Planning <u>TG-02</u> F&B Mgt <u>TG-03</u> Housekeeping <u>TG-04</u> Food Prod		<u>TG-01</u> F&B Mgt <u>TG-02</u> Facility Planning <u>TG-03</u> F&B Service <u>TG-04</u>		Personality Development TG-01 to TG-04		Mentor Mentee Session TG 01 TG 02, TG 03, TG 04

SUBJECT FACULTY

ADVANCE FOOD PRODUCTION TH: TG 1 to TG 4 – BY MR PANKAJ CHAUDHARY, PRACTICAL: PG 1, 3, 5, 7, 8- BY PANKAJ CHAUDHARY(ATK)

PRACTICAL: PG 2, 4, 6 - BY PRASHANT SHARMA (CCK)

BAKERY PRACTICAL: PG1, 3, 5, 7 - BY MR. ANKUR KISHORE (BAKERY 1) , PG 2,4,6,8 - BY MR. PRAVAR PACHORI(BAKERY 2)

ADVANCE F&B SERVICE : PRACTICAL: PG1, 3, 5, 7 – BY MR VAIBHAV VISHWAKARMA , PRACTICAL PG 2,4,6,8 BY MR. RAVINDRA JAYSWAL

ADVANCE F&B SERVICE TH: - TG 1, TG2, TG 3, TG 4 BY MR VAIBHAV VISHWAKARMA

FRONT OFFICE MGT: TH TG 1,TG 2,TG 3,TG 4 BY MS. RUCHI CHOUHAN ,PRACTICAL PG 1 TO PG 8 BY MS. RUCHI CHOUHAN

ACCOMMODATION MGT.:PRACTICAL PG 3,4,5,7 BY MS. AVISHI SHRIVASTAVA & PG 1,2,6,8 BY MRS. TARU SAXENA

ACCOMMODATION MGT :THEORY BY MRS TARU SAXENA

FOOD & BEVERAGE MANAGEMENT: MR. SUJEET KAPUR

FACILITY PLANNING: TG-1 and TG -2 BY DR KUMAR SATYAM TG -3 and TG-4 BY MR. BIPIN VINAYAK

PERSONALITY DEVELOPMENT: BY MS AVISHI SRIVASTAVA

SOFT SKILLS: BY MS TANYA KAUSHIK

(ALL PRACTICAL CLASSES TO BE CONDUCTED IN RESPECTIVE LABS ONLY)

(GUEST LECTURES TO BE ARRANGED BY DEPARTMENT IN CHARGES EACH WEEK AND THE SESSION APPROVAL TO BE TAKEN.)

WEEK 1 FOOD PRODUCTION , WEEK 2 FRONT OFFICE , WEEK 3 F&B SERVICE, WEEK 4 HOUSEKEEPING

VENUE FOR THEORY CLASSES:

TG-01 CLASSROOM NO. 1 , TG-02 CLASSROOM NO. 2 , TG-03 CLASSROOM NO. 3, TG-04 CLASSROOM NO. 4


PRINCIPAL