

**INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION, PUSA, NEW DELHI-110012**

**Time- Table of B.Sc. Hospitality & Hotel Administration (3rd Semester) w.e.f. July 2018**

| DAY       | Gr. | 9.00-9.55                          | 9.55-10.50          | 11.05-12.00    | 12.00-12.55    | GR. | 2.00 - 2.50pm        | 2.50-3.40pm          | 3.50-4.40       | 4.40-5.30            |
|-----------|-----|------------------------------------|---------------------|----------------|----------------|-----|----------------------|----------------------|-----------------|----------------------|
| MONDAY    | A   | Quantity Food Production Practical |                     |                |                | 1   | Fd Safety & Quality  | Accountancy          | BEGE-03         |                      |
|           | B   | Regional Cuisine Practical         |                     |                |                |     |                      |                      |                 |                      |
|           | C   | Food & Beverage Prac.              | LIBRARY             |                |                | 2   | Accountancy          | Food Safety Quality  | TS-07           |                      |
|           | D   | Front Office Practical             | Acc. Opr. Practical |                |                |     |                      |                      |                 |                      |
| TUESDAY   | B   | Quantity Food Production Practical |                     |                |                | 1   | Food prod.           | Front Office         | TS-03           |                      |
|           | C   | Regional Cuisine Practical         |                     |                |                |     |                      |                      |                 |                      |
|           | D   | Food & Beverage Prac.              | LIBRARY             |                |                | 2   | Front Office         | Food prod.           | BEGE-03         |                      |
|           | A   | Front Office Practical             | Acc. Opr. Practical |                |                |     |                      |                      |                 |                      |
| WEDNESDAY | C   | Quantity Food Production Practical |                     |                |                | 1   | Acc. Operation       | Fd & Bevge Ctrl.     | Food Production |                      |
|           | D   | Regional Cuisine Practical         |                     |                |                |     |                      |                      | Acc. Operation  |                      |
|           | A   | Food & Beverage Prac.              | LIBRARY             |                |                | 2   | Fd & Bevge Ctrl.     | Food Production      | Acc. Operation  |                      |
|           | B   | Front Office Practical             | Acc. Opr. Practical |                |                |     |                      |                      |                 |                      |
| THURSDAY  | D   | Quantity Food Production Practical |                     |                |                | 1   | Food & Beverage Serv | Front Office         | (TS-07)         |                      |
|           | A   | Regional Cuisine Practical         |                     |                |                |     |                      |                      |                 |                      |
|           | B   | Food & Beverage Prac.              | LIBRARY             |                |                | 2   | Front Office         | Food & Beverage Serv | TS-03           |                      |
|           | C   | Front Office Practical             | Acc. Opr. Practical |                |                |     |                      |                      |                 |                      |
| FRIDAY    | 1   | Fd & Bevge Ctrl.                   | Food Safety Quality | Acc. Operation | Accountancy    | 1   | Res. Methdlogy       | Food & Beverage Serv |                 |                      |
|           | 2   | Food Safety Quality                | Fd & Bevge Ctrl.    | Accountancy    | Acc. Operation |     |                      |                      | 2               | Food & Beverage Serv |

| S. No. | Subject                            | Theory/ Practical       | Faculty            | Practical Classes in their respective Labs. |                            |
|--------|------------------------------------|-------------------------|--------------------|---|----------------------------|
| 1      | Quantity Food Production Practical | Practical               | Mr Raunak          | Front Office Practicals                     | Computer Lab (A-III Floor) |
| 2      | Regional Cuisine Practical         | Practical/ Food prod Th | Mr Vipul           | Theory & IGNOU Classes in Room No.-         |                            |
| 3      | Food & Beverage Operation          | Theory/ Practical       | Mr Anil Goyal      | Group-1                                     | 309 (B-III Floor)          |
| 4      | Accommodation Operation            | Theory/ Practical       | Mrs. Shweta Mishra | Group-2                                     | 310 (B-III Floor)          |
| 5      | Front Office Operation             | Theory/ Practical       | Ms Arti Ghai       |   |                            |
| 6      | Food & Beverage Controls           | Theory                  | Ms Shraddha        |   |                            |
| 7      | Hotel Accountancy                  | Theory                  | Mr. Ashish         |   |                            |
| 8      | Food Safety & Quality              | Theory                  | Ms Sakshi Sharma   |   |                            |
| 9      | Research Methodology               | Theory                  | Dr. Anshu Singh    |   |                            |

**Kamal Kant Pant**  
Principal