

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

B. Sc. Hospitality & Hotel Administration (5th Semester) for the session 2025-2026

TIME TABLE w.e.f. 04th August 2025

DAY	Gr.	09:00am-09:50am	09:50am-10:40am	11:00am-11:50pm	11:50am-12:40pm	GR.	01:45 - 2:35 pm	02:35 - 03:25 pm	03:40 - 04:30 pm	04:30pm-5:20pm
Monday	A	INTERNATIONAL CUISINE PRACTICAL (Food Production)				A	Facility Planning			
	B	INTERNATIONAL CUISINE PRACTICAL (Bakery)				B	Room Division Management Theory			
	C	Fundamentals of Marketing Skills		International Cuisine TH		C	Adv. F&B Service Mgmt. Theory			
	D			Adv. F&B Service Mgmt. Practical		D	Fundamentals of Management Skills			
	E			Room Division Management Practical		E	Financial Management			
Tuesday	B	INTERNATIONAL CUISINE PRACTICAL (Food Production)				B	Facility Planning			
	C	INTERNATIONAL CUISINE PRACTICAL (Bakery)				C	Room Division Management Theory			
	D	Fundamentals of Marketing Skills		International Cuisine TH		D	Adv. F&B Service Mgmt. Theory			
	E			Adv. F&B Service Mgmt. Practical		E	Fundamentals of Management Skills			
	A			Room Division Management Practical		A	Financial Management			
Wednesday	C	INTERNATIONAL CUISINE PRACTICAL (Food Production)				C	Facility Planning			
	D	INTERNATIONAL CUISINE PRACTICAL (Bakery)				D	Room Division Management Theory			
	E	Fundamentals of Marketing Skills		International Cuisine TH		E	Adv. F&B Service Mgmt. Theory			
	A			Adv. F&B Service Mgmt. Practical		A	Fundamentals of Management Skills			
	B			Room Division Management Practical		B	Financial Management			
Thursday	D	INTERNATIONAL CUISINE PRACTICAL (Food Production)				D	Facility Planning			
	E	INTERNATIONAL CUISINE PRACTICAL (Bakery)				E	Room Division Management Theory			
	A	Fundamentals of Marketing Skills		International Cuisine TH		A	Adv. F&B Service Mgmt. Theory			
	B			Adv. F&B Service Mgmt. Practical		B	Fundamentals of Management Skills			
	C			Room Division Management Practical		C	Financial Management			
Friday	E	INTERNATIONAL CUISINE PRACTICAL (Food Production)				E	Facility Planning			
	A	INTERNATIONAL CUISINE PRACTICAL (Bakery)				A	Room Division Management Theory			
	B	Fundamentals of Marketing Skills		International Cuisine TH		B	Adv. F&B Service Mgmt. Theory			
	C			Adv. F&B Service Mgmt. Practical		C	Fundamentals of Management Skills			
	D			Room Division Management Practical		D	Financial Management			

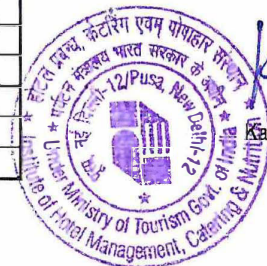
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GR.	01:45 - 2:35 pm	02:35 - 03:25 pm	03:40 - 04:30 pm	04:30pm-5:20pm
A	Facility Planning			
B	Room Division Management Theory			
C	Adv. F&B Service Mgmt. Theory			
D	Fundamentals of Management Skills			
E	Financial Management			
B	Facility Planning			
C	Room Division Management Theory			
D	Adv. F&B Service Mgmt. Theory			
E	Fundamentals of Management Skills			
A	Financial Management			
C	Facility Planning			
D	Room Division Management Theory			
E	Adv. F&B Service Mgmt. Theory			
A	Fundamentals of Management Skills			
B	Financial Management			
D	Facility Planning			
E	Room Division Management Theory			
A	Adv. F&B Service Mgmt. Theory			
B	Fundamentals of Management Skills			
C	Financial Management			
E	Facility Planning			
A	Room Division Management Theory			
B	Adv. F&B Service Mgmt. Theory			
C	Fundamentals of Management Skills			
D	Financial Management			

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THEORY CLASSES	Morning
Room No.	2104
RDM Prac	2106

SUBJECT	TH / PR	FACULTY	Practical classes labs.	
International Cuisine (F.Prod)	PR	Mr. Vipul & Mr. Rohit	Food Prod. Practical	ATK
International Cuisine (F.Prod)	TH	Ms. Mamta Bist	BAKERY PRACTICAL	Bakery 3rd Floor
International Cuisine (Bakery)	PR	Mr. Sarthak Kumar	F & B PRACTICAL	New Restaurant
Adv. F&B Service Oper	PR	Dr Anil Goyal / Mr. T. Haokip	RDM PRACTICAL	HK Lab 5th Floor
Adv. F&B Service Oper	TH	Dr Anil Goyal		
Room Div Mgmt	PR	Dr. Shweta Misra		
Room Div Mgmt	TH	Dr. Shweta Misra		
Financial Management	TH	Mr. Ashish Sharma		
Facility Planning	TH	Ms. Shraddha Sharma		
F. Marketing Skills	TH	Mr. Kamal Kant Pant / Ms. Arena		
F. Management Skills	TH	Mr. Raunak Arora		



Kamal Kant Pant
Principal