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

B. Sc. Hospitality & Hotel Administration (3rd Semester) for the session 2025-26

TIME TABLE w.e.f. 07th July 2025

| DAY | Gr. | 09:00am-09:50am | 09:50am-10:40am | 11:00am-11:50pm | 11:50am-12:40pm |
|------|-----|-----------------|-----------------|-----------------|-----------------|
| | | Period 1 | Period 2 | Period 3 | Period 4 |
| MON | 1 | | | Food Science | |
| | 2 | | | Hotel Accounts | |
| TUE | 1 | | | Hotel Acc | counts |
| TOL | 2 | | | Food Science | |
| WED | 1 | | | Room Div | Mamt |
| WED | 2 | | | Banq. Op | |
| THU | 1 | | | Facility N | Mamt. |
| 1110 | 2 | | | Retail Mana | |
| FRI | 1 | | | Banq. Ope | eration |
| | 2 | | | Room Div. | Mgmt. |

| UZO | GR. | 01:45 - 2:35 pm | 02:35 - 03:25 pm | 03:40 - 04:30 pm | 04:30pm-5:20pm | | |
|-------|-----|------------------------------|------------------|------------------------|----------------|--|--|
| LUNCH | | Period 5 | Period 6 | Period 7 | Period 8 | | |
| | Α | Indian Culinary Arts (RCK-1) | | | | | |
| | В | Indian Culinary Arts (RCK-2) | | | | | |
| | C | Banque | Operation | | | | |
| | D | Room Division | on Management | | | | |
| | В | Indian Culinary Arts (RCK-1) | | | | | |
| | С | Indian Culinary Arts (RCK-2) | | | | | |
| | . D | Banquet | Operation | | | | |
| | Α | Room Division | n Management | *. | | | |
| | С | Indian Culinary Arts (RCK-1) | | | | | |
| | D | Indian Culinary Arts (RCK-2) | | | | | |
| | Α | Banquet | Operation | | | | |
| | В | Room Division | n Management | | 0 | | |
| | D | Indian Culinary Arts (RCK-1) | | | | | |
| | Α | Indian Culinary Arts (RCK-2) | | | | | |
| | В | Banquet | Operation | | | | |
| | С | Room Divisio | n Management | | | | |
| | 1 2 | Indian Culinary Arts Theory | | Business Communication | | | |

Kamal Kant Pant

Principal

| SUBJECT | TH / PR | FACULTY |
|-----------------------------------|-----------------------|--------------------------|
| Indian Culinary Arts (RCK-1) | Practical (Mon & Tue) | Mr. Sharad / Mr. Sarthak |
| Indian Culinary Arts (RCK-1) | | Mr. Sharad / Mr. Darsh |
| Indian Culinary Arts (RCK-2) | Practical | Mr. Sandeep |
| Indian Culinary Arts | Theory | Mr. Vipul |
| Banquet Operation | Theory/ Practical | Mr. Anand Kumar |
| Room Division Management | Practical | Mr. Raunak |
| Room Division Management | Theory | Ms . Arena |
| Facility Management | Theory | Ms. Arena |
| Retail Management | Theory | Ms. Arti Ghai |
| Hotel Accounting Skill | Theory | Mr. Ashish Sharma |
| Food Science, Nutrition & Hygiene | Theory | Dr. Anshu Singh |
| Business Communication | Theory | Mr. Pratyush |

| THEORY CLASSES (Morning) | | | | |
|--------------------------|-------------------|--|--|--|
| TH Group | Room No. | | | |
| Group - 1 | 2304 | | | |
| Group - 2 | 2306 | | | |
| Practical classes labs. | | | | |
| ICA 1 | BTK-2 | | | |
| ICA 2 | RCK | | | |
| F&B Practical | Restaurant 2nd FI | | | |
| RDM Practical | 5th Floor | | | |