

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. 07th July 2025

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DAY	Gr.	09:00am-09:50am	09:50am-10:40am	11:00am-11:50pm	11:50am-12:40pm
Monday	A	INTERNATIONAL CUISINE PRACTICAL (Food Production)			
	B	INTERNATIONAL CUISINE PRACTICAL (Bakery)			
	C	Fundamentals of Marketing Skills		International Cuisine TH	
	D	Facility Planning		Adv. F&B Service Mgmt. Practical	
	E	Fundamentals of Management Skills		Room Division Management Practical	
Tuesday	B	INTERNATIONAL CUISINE PRACTICAL (Food Production)			
	C	INTERNATIONAL CUISINE PRACTICAL (Bakery)			
	D	Fundamentals of Marketing Skills		International Cuisine TH	
	E	Facility Planning		Adv. F&B Service Mgmt. Practical	
	A	Fundamentals of Management Skills		Room Division Management Practical	
Wednesday	C	INTERNATIONAL CUISINE PRACTICAL (Food Production)			
	D	INTERNATIONAL CUISINE PRACTICAL (Bakery)			
	E	Fundamentals of Marketing Skills		International Cuisine TH	
	A	Facility Planning		Adv. F&B Service Mgmt. Practical	
	B	Fundamentals of Management Skills		Room Division Management Practical	
Thursday	D	INTERNATIONAL CUISINE PRACTICAL (Food Production)			
	E	INTERNATIONAL CUISINE PRACTICAL (Bakery)			
	A	Fundamentals of Marketing Skills		International Cuisine TH	
	B	Facility Planning		Adv. F&B Service Mgmt. Practical	
	C	Fundamentals of Management Skills		Room Division Management Practical	
Friday	E	INTERNATIONAL CUISINE PRACTICAL (Food Production)			
	A	INTERNATIONAL CUISINE PRACTICAL (Bakery)			
	B	Fundamentals of Marketing Skills		International Cuisine TH	
	C	Facility Planning		Adv. F&B Service Mgmt. Practical	
	D	Fundamentals of Management Skills		Room Division Management Practical	

LUNCH

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

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Practical classes labs.	
Food Prod. Practical	ATK
BAKERY PRACTICAL	Bakery 3rd Floor
F & B PRACTICAL	New Restaurant
RDM PRACTICAL	HK Lab 5th Floor
THEORY CLASSES	
TH Group	Room No.
Group - 1	2104
Group - 2	2106
Group - 3	1106

SUBJECT	TH / PR	FACULTY
International Cuisine (F.Prod)	PR	Mr. Vipul & Mr. Rohit
International Cuisine (F.Prod)	TH	Ms. Mamta Bist
International Cuisine (Bakery)	PR	Mr. Sarthak Kumar
Adv. F&B Service Oper	PR	Dr Anil Goyal / Mr. T. Haokip
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. Ashish Sharma
F. Management Skills	TH	Mr. Raunak Arora



Kamal Kant Pant
Principal