

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

B. Sc. Hospitality & Hotel Administration (6th Semester) for the session 2025-2026

TIME TABLE w.e.f. 01st December 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)				L U N C H	A				
	B	INTERNATIONAL CUISINE PRACTICAL (Bakery)					B	Hospitality Law			
	C	Appreciation of Cultural Diversity		International Cuisine TH			C	Human Resource Management			
	D	Revenue Management Practical		Adv. F&B Service Mgmt. Practical			D	Adv. F&B Service Mgmt. Theory			
	E			Entrepreneurship Development			E	Revenue Management			
Tuesday	B	INTERNATIONAL CUISINE PRACTICAL (Food Production)					B				
	C	INTERNATIONAL CUISINE PRACTICAL (Bakery)					C	Hospitality Law			
	D	Appreciation of Cultural Diversity		International Cuisine TH			D	Human Resource Management			
	E	Revenue Management Practical		Adv. F&B Service Mgmt. Practical			E	Adv. F&B Service Mgmt. Theory			
	A			Entrepreneurship Development			A	Revenue Management			
Wednesday	C	INTERNATIONAL CUISINE PRACTICAL (Food Production)					C				
	D	INTERNATIONAL CUISINE PRACTICAL (Bakery)					D	Hospitality Law			
	E	Appreciation of Cultural Diversity		International Cuisine TH			E	Human Resource Management			
	A	Revenue Management Practical		Adv. F&B Service Mgmt. Practical			A	Adv. F&B Service Mgmt. Theory			
	B			Entrepreneurship Development			B	Revenue Management			
Thursday	D	INTERNATIONAL CUISINE PRACTICAL (Food Production)					D				
	E	INTERNATIONAL CUISINE PRACTICAL (Bakery)					E	Hospitality Law			
	A	Appreciation of Cultural Diversity		International Cuisine TH			A	Human Resource Management			
	B	Revenue Management Practical		Adv. F&B Service Mgmt. Practical			B	Adv. F&B Service Mgmt. Theory			
	C			Entrepreneurship Development			C	Revenue Management			
Friday	E	INTERNATIONAL CUISINE PRACTICAL (Food Production)					E				
	A	INTERNATIONAL CUISINE PRACTICAL (Bakery)					A	Hospitality Law			
	B	Appreciation of Cultural Diversity		International Cuisine TH			B	Human Resource Management			
	C	Revenue Management Practical		Adv. F&B Service Mgmt. Practical			C	Adv. F&B Service Mgmt. Theory			
	D			Entrepreneurship Development			D	Revenue Management			

Practical classes labs.	
Food Prod. Practical	ATK
Bakery Practical	Bakery 3rd Floor
F & B PRACTICAL	New Restaurant
Rev Mgmt Practical	Computer Lab

SUBJECT	TH / PR	FACULTY
Internation Cuisine (F.Prod)	PR	Mr. Vipul & Mr. Rohit
Internation Cuisine (F.Prod)	TH	Ms. Mamta Bist
Internation 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
Revenue Management	PR	Ms. Arena Gulia
Revenue Management	TH	Mr. Pratyush Singh
Entrepreneurship Development	TH	Mr. Kamal Kant Pant & Dr. Shweta Misra
Hospitality Law	TH	Ms. Shraddha Sharma
Human Resource Management	TH	Dr. Shweta Misra
Appreciation of Cultural Diversity	TH	Dr. Anshu Singh

Kamal Kant Pant
Principal

