

INSTITUTE OF HOTEL MANAGEMENT, BANGALORE
TIMETABLE FOR 6TH SEM W.E.F. 28-11-2022

DAY	BATCH	9:00 AM -11:00 AM	11:00 AM -1:00 PM	1.00 to 2.00 pm	2:00PM - 4:00PM	4:00PM-5:00PM
MONDAY	A	FOOD PRODUCTION	PRACTICAL (ATK)		FP THEORY	F.PLANNING THEORY
	B	BAKERY	PRACTICAL (BAK 1)		ABC1 (301)	ABC1 (301)
	C	F&BS PRACTICAL (ATR)	F&BS THEORY (303)	LUNCH		
	D	F O PRACTICAL (COMP LAB)	F O THEORY (304)		FP THEORY	
	E	AOM PRACTICAL (302)	AOM THEORY (302)		C2DE (306)	
TUESDAY	A	AOM PRACTICAL (302)	AOM THEORY (302)		F&B. MGMT THEORY	
	B	FOOD PRODUCTION	PRACTICAL (ATK)		ABC1 (301)	
	C	BAKERY	PRACTICAL (BAK 1)	LUNCH		
	D	F&BS PRACTICAL (ATR)	F&BS THEORY (303)			F.PLANNING THEORY
	E	F O PRACTICAL (COMP LAB)	F O THEORY (304)			C2DE (306)
WEDNESDAY	A	F O PRACTICAL (COMP LAB)	F O THEORY (304)			F.PLANNING THEORY
	B	AOM PRACTICAL (302)	AOM THEORY (302)			ABC1 (301)
	C	FOOD PRODUCTION	PRACTICAL (ATK)	LUNCH		
	D	BAKERY	PRACTICAL (BAK 1)		F&B. MGMT THEORY	
	E	F&BS PRACTICAL (ATR)	F&BS THEORY (303)		C2DE (306)	
THURSDAY	A	F&BS PRACTICAL (ATR)	F&BS THEORY (303)			
	B	F O PRACTICAL (COMP LAB)	F O THEORY (304)			
	C	AOM PRACTICAL (302)	AOM THEORY (302)	LUNCH		
	D	FOOD PRODUCTION	PRACTICAL (ATK)		RESEARCH PROJECT	F.PLANNING THEORY
	E	BAKERY	PRACTICAL (BAK 1)			C2DE (306)
FRIDAY	A	BAKERY	PRACTICAL (BAK 1)			
	B	F&BS PRACTICAL (ATR)	F&BS THEORY (303)			
	C	F O PRACTICAL (COMP LAB)	F O THEORY (304)	LUNCH	GUEST LECTURE	RESEARCH PROJECT
	D	AOM PRACTICAL (302)	AOM THEORY (302)			
	E	FOOD PRODUCTION	PRACTICAL (ATK)			

FP - Mr. Ranajoy / Mr. Samuel
AOM-Dr.D S. Duke Thavamin

F&B Mgt. - Ms.Shamlee/
Ms.Vasundara Dharmaraaj

F & BS - Mr. Pramod Naick
F.Ping - Mr. Amitabh Dutta

FO - Ms. Anjali G
RP - Respective guides

HOD I



Notice Board / Website

Copy to:

1. Principal incharge - For information.
2. Concerned V Semester Class Teacher / Faculty / Locker Incharge
3. A.A.O. /O.S./Cashier /Library
4. VI Semester B.Sc., Students File/Memo & Master File.