

Department of Hotel Management and Catering Technology
Time Table MO 2016
Semester: III

Day/ time	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
8.00-8.50	AO II	FP III			Eco
8.50-9.40	AO Pr II (Gr- A) /FO Pr I (Gr- B)	AO Pr II (Gr- B)/ FO Pr I (Gr- A)	F&B Pr - III (Gr -A)	F&B Pr - III (Gr -B)	FP Pr III
9.40-10.30					
10.30-11.20					
11.20-13.00	LUNCH BREAK				
13.00-13.50					
13.50-14.40	FP III	AO II		PT & Games/ NCC /NSS/ CA	FP Pr III
14.40-15.30	Eco	FO Op I	FO Op I		
15.30-16.20	FO Op I	FP III	F&B S III		
16.20-17.10	AO II	F&B S III	F&B S III		Eco

Sub. Code	Subject	Faculty
HM3021	Food Production – III	Ms. Pratima Ekka
HM3202	Food Production Practical – III	Ms. Pratima Ekka
HM3023	Food & Beverage Service - III	Mr. Abhisek Jana
HM3204	Food & Beverage Practical – III	Mr. Abhisek Jana
HM3025	Accommodation Operation – II	Mr. Gautam Shandilya
HM3206	Accommodation Operation Practical – II	Mr. Pranjal Kumar
HM3027	Front Office Operation – I	Dr. Praveen Srivastava
HM3208	Front Office Practical – I	Dr. Praveen Srivastava
MSH1137	Economics	Dr. R.Chatterjee