

Ref. No. : 096/20-4/2024-25

Date: 31.07.2024

11/8/24

INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, LUCKNOW

Diploma in Food & Beverage Service 2024-2025

TIMETABLE w.e.f.05.08.2024

Day	THEORY		PRACTICAL		
	09.15 A.M. to 10.45.A.M.	11.00 A.M. to 12.30 P.M.	01.00 P.M. to 02.00 P.M.	02.00 P.M. to 03.30 P.M.	04.00 P.M. to 05.30 P.M.
	Ist and IInd	IIIrd & IVth	LUNCH	Vth & VIth	VIIth & VIIIth
MONDAY	Food Service Th.	Beverage Service Th.		Food Service Practical	
TUESDAY	Food Service Th.	PDP		Beverage Service Practical	
WEDNESDAY	Hygiene & Sanitation	Computer Awareness		Food & Beverage Controls	Business Communication
THURSDAY	Beverage Service Th.	Food Service Th.		Food Service Practical	
FRIDAY	Beverage Service Th.	Library		Beverage Service Practical	

RULES AT A GLANCE:

- Attendance required to become eligible for exam 75% in aggregate
- Minimum pass marks for each theory subject 40%
- Minimum pass marks for each practical subject 50%
- Term Marks will comprise 30% (25%+5% attendance marks) Mid Term Marks & 70% End Term Exam Marks
- Attendance marks are subjected to attendance % in each subject.

Faculty:

- Food Service Th. & Pr.: **Ms. Akarshi Singh**
- F&B Controls: **Dr. Prasang Agrawal**
- Beverage Service Th. & Pr.: **Ms. Akarshi Singh**
- Business Communication: **Ms. Priyanshi Singh**
- Hygiene and Sanitation : **Dr. Harshita Gupta**
- Computer Awareness & PDP: **Ms. Akarshi Singh**

Class Allotment

Theory	LR-I, 2 nd Floor (North Block)
Practical	Michelin-I, 1 st Floor (South Block)


Principal-in-charge

Copy to: HoD/ ES/ Accts. /O.S./ St. Notice board/Institute Web site/ Faculty Concerned/ Office File/
Exam. File/THIMS