

Ref. No. : 994/TH-4/2024-25

Date: 31.07.2024

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

**Diploma in Food Production 2024-2025**

**TIME TABLE w.e.f. 05.08.2024 onwards**

THEORY			PRACTICAL		
Day	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.	02.15 P.M. to 05.15 P.M.	
	Ist and IInd	IIIrd & IVth	LUNCH	Vth & VIth	VIIth & VIIIth
MONDAY	Cookery	Hygiene & Sanitation		Cookery	
TUESDAY	Larder	Library		Cookery	
WEDNESDAY	Cookery/ Larder	Nutrition		Larder	
THURSDAY	Food Costing	PDP/Soft Skills		Cookery	
FRIDAY	Commodities	Computer Awareness		Cookery	

**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:**

- Cookery Th. & Pr.: **Ms. Deepabalee Saha**
- Larder Th. & Pr.: **Ms. Deepabalee Saha**
- Food Costing: **Mr. R. K. Singh/ Mr Shavez Ahmad**
- Commodities: **Ms. Deepabalee Saha**
- Hygiene and Sanitation : **Dr. Harshita Gupta**
- Nutrition: **Dr. Harshita Gupta**
- Computer Awareness: **Mr. Shavez Ahmad**
- PDP/Soft Skills: **Mr. Shavez Ahmad**

Class Allotment	
Theory	LR-III, 2 <sup>nd</sup> Floor (North Block)
Practical	BTK, Ground Floor (North Block)

  
Principal-in-charge

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Exam. File/THIMS