

Atharva College of Hotel Management & Catering Technology

TIME TABLE FOR THE ACADEMIC YEAR 2025-2026

Course: BAIn Culinary Arts		Semester- V	Timings: Reporting at 9am	
Class Counsellor: Dimpal Parmar				
Monday	Tuesday	Wednesday	Thursday	Friday
		2. A. 200.		
Pastry Arts PR Hitesh		,	Event Planning Saha Sir (IT Lab 1st Flr)	Event Planning Saha Sir (CL-1)
2		TEA BREAK		
Pastry Arts PR Hitesh		Indian Culture & Tradition Th (1st Flr IT Lab)	Strategic Mgmt Osden (IT Lab 1st Flr)	Hospitality Service Marketing Th Vijit (CL-1)
Pastry Arts PR Hitesh	Personality Development & Soft Skills Vijit(1st Flr IT Lab)	Indian Culture & Tradition Th ((1st Flr IT Lab)	Food Legislation Th Osden(IT Lab 1st Flr)	Hospitality Service Marketing Th Vijit (CL-1)
		LUNCH BREAK		
	Adv Culinary Arta Indian PR Purao	Adv Food Production Th Purao (1st Flr IT Lab)	Food Styling &Presentation PR Purao	Project Friday Purao
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	Pastry Arts PR Hitesh Pastry Arts PR Hitesh	Pastry Arts PR Hitesh Pastry Arts PR Hitesh Pastry Arts PR Hitesh Pastry Arts PR Hitesh Personality Development & Soft Skills Vijit(1st Flr IT Lab) Adv Culinary Arta Indian PR Purao Adv Culinary Arta Indian PR Purao Adv Culinary Arta Indian Adv Culinary Arta Indian PR Purao	Pastry Arts PR Hitesh Personality Development & Soft Skills Vijit(1st Flr IT Lab) LUNCH BREAK Adv Culinary Arta Indian PR Purao Adv Food Production Th Purao (1st Flr IT Lab) Adv Culinary Arta Indian PR Purao Adv Food Production Th Purao (1st Flr IT Lab) Adv Culinary Arta Indian PR Purao Adv Food Production Th Purao (1st Flr IT Lab)	Pastry Arts PR Hitesh

Coordinator

ATHARVA
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CAPTERIOT TECHNOLOGY

Principal