



(ACCREDITED BY NAAC WITH A + )  
**EXAMINATION BRANCH**  
**OSMANIA UNIVERSITY**  
**TIME TABLE**

**REVISED**

No. /Tech/Exams/2018

Date: 03-04-2018

**BCT&CA (CBCS) II Semester Main & backlog, III Semester Supply, & I Semester Supply Examinations April/May-2018**

Date	II Semester (Main & backlog) Time:10.00 AM to 1.00 Pm	III Semester (Supply) Time: 2.00 P.M to 5.00 P.M	I Semester (Supply) Time:10.00 A.M to 1.00 P.M
18-04-2018	Food Production & Culinary Arts	Ethnic Indian Gastronomy	-----
19-04-2018			Introduction to basic Food Production
20-04-2018	Food & Beverage Service -II	Intermediate Pastry & Baking	-----
23-04-2018	-----	-----	Food & Beverage Service - I
24-04-2018	Rooms Division Operations-II	Meat Fabrication & Butchery	-----
25-04-2018	-----	-----	Rooms Division Operations-I
26-04-2018	Culinary French	Food & Beverage Matching	-----
27-04-2018	-----	-----	Communication Skills
28-04-2018	Effective Communication	Elective-I*	-----
30-04-2018	-----	-----	Elementary French
02-05-2018	HACCP & Safety	Hotel Accountancy	-----
03-05-2018	-----	-----	Hygeine & Safe Food Practices
04-05-2018	Environmental Studies	Principles & Practice of Management	-----

**Elective-I\* a) Food Science b) Nutrition & Dietetics c) Professionalism in Hotel Industry**

**Note: IV Semester (Industrial Exposure Training) viva-voce conducted along with III Year II Semester Practicals.**

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BCT&CA (Non CBCS) III Year II Semester (Main), III Year I Semester, II Year I Semester, I Year (Supply) Examinations April/May-2018

Date	III Year II Semester (Main) Time:10.00 AM to 1.00 Pm	III Year I Semester (Supply) Time: 2.00 P.M to 5.00 P.M	II Year I Semester(Supply) Time: 10.00 A.M to 1.00P.M	I Year (Supply) Time: 2.00 P.M to 5.00P.M
17-04-2018	International Baking(Old) International Baking & Artisan Breads(New)	Professional Culinary Arts	-----	Fund. Of Food Prod.
18-04-2018	-----	-----	Traditional Indian Gastronomy Princ. of IndianGastronomy(Backlog)	
19-04-2018	Materials Management	Advanced European Desserts & Confectionary	-----	F&B Service-I
20-04-2018	-----	-----	Intermediate Ban. & Pastry Baking Prin. & Patisserie (Backlog)	
23-04-2018	Sales & Marketing Management (Old) Marketing management (New)	F & B Matching & Catering Operations	-----	Accomm. Operations-I
24-04-2018	-----	-----	Food & Beverage Pairing-I	
25-04-2018	Cuisine Facility Planning & Design (Old) Cuisine FacilityPlanning & Kitchen Design (New)	Legal Issues & Ethics for Culinaricians	-----	Front Office-I
26-04-2018	-----	-----	Nutr. & Food Science	
27-04-2018	Food & Beverage Costing	Fund. Of Art & Food Sculpture	-----	French
28-04-2018	-----	-----	Cullinary French(Backlog) Cullinary French	
30-04-2018	-----	-----	-----	Communicative English
01-05-2018	-----	-----	Prin. Of Mgmt & Org Behv.	
02-05-2018	-----	-----	-----	Hygiene Sanitation & Safety
03-05-2018			Basic Accountancy (Backlog) Hotel Accountancy	
04-05-2018				Environmental Studies
05-05-2018			Computer Appl.(Backlog)	
07-05-2018				Basic Comp. Appl.

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Date	III Year II Semester (Main) Time:10.00 AM to 1.00 Pm	III Year I Semester (Supply) Time: 2.00 P.M to 5.00 P.M	II Year I Semester(Supply) Time: 10.00 A.M to 1.00 P.M	I Year (Supply) Time: 2.00 P.M to 5.00P.M
17-04-2018	Larder & Kitchen Mgmt	Advanced Food Production	-----	Fund. Of Food Prod.
18-04-2018	-----	-----	Indian Regional Cuisine	
19-04-2018	F&B Service –IV	F&B Service-III	-----	F&B Service-I
20-04-2018	-----	-----	Food & Beverage Service-II Food & Beverage service-II (Backlog)	
23-04-2018	Event Management (New) IT in Hotel Industry(Old)	Accommodation Operations-III	-----	Accomm. Operations-I
24-04-2018	-----	-----	Accomm. Operation-II	
25-04-2018	Hotel Facility Planning	Front Office-III	-----	Front Office-I
26-04-2018	-----	-----	Front Office-II	
27-04-2018	F&B Management	Cost & Financial Management	-----	French
28-04-2018	-----	-----	Hotel Accounts Hotel Accounts (Backlog)	
30-04-2018	Travel & Tourism (New)	Marketing	-----	Communicative English
01-05-2018	-----	-----	Principles Of Mgmt	
02-05-2018	-----	Human Resource Mgmt	-----	Hygiene Sanitation & Safety
03-05-2018	-----		Hotel Laws	
04-05-2018	-----	Eco. & Tourism (Backlog)		Envirinmental Studies
05-05-2018	-----	-----	Hotel Engg.& Maintenance	
07-05-2018	-----			Basic Comp. Appl.

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18-04-2018	Introduction to Continental Cookery	Indian Regional Cuisine	-----
19-04-2018			Fundamentals Food Production
20-04-2018	Fund. In Food & Beverage Operations	Beverage Service	-----
23-04-2018	-----	-----	Introduction to F&B Services
24-04-2018	Accomm. Operation-II	Linen & Laundry Operations	-----
25-04-2018	-----	-----	Accommodation Operation-I
26-04-2018	Basic Front Office Procedure	Front Office Operations	-----
27-04-2018	-----	-----	Introduction to Front Office
28-04-2018	Communicative French	Elective-I*	-----
30-04-2018	-----	-----	Elementary French
02-05-2018	Hotel Communicative English Etiquettes	F & B Management	-----
03-05-2018	-----	-----	Communicative English
04-05-2018	Environmental Studies	Principles & Practice of Management	-----
05-05-2018			Hygiene Sanitation & HACCP

**Elective-I\* a) Anthropology of Food b) Bar Management c) Trends in Accommodation Operation d) Front Office Admn.**

**Note: IV Semester (Industrial Exposure Training) viva-voce conducted along with III Year II Semester Practicals.**

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