

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

No. 289 /Tech/Exams/2017

Date: 07-11-2017

BHM&CT- III YEAR I SEMESTER (MAIN &BACKLOG), II YEAR I SEMESTER (SUPPLY) & I YEAR (SUPPLY) EXAMINATIONS, NOVEMBER/ DECEMBER-2017

Date	III Year I Sem.(Main & Backlog))	II Yr.I Sem.(Supply)	I Year (Supply)
	Time: 10.00.a.m. to 1.00p.m.	Time:10.00 a.m. to1.00p.m.	Time: 2.00 p.m. to 5.00 p.m.
15-11-2017	Advanced Food Production.		Fundamental of Food Prodction
16-11-2017		Indian Regional Cuisine	
17-11-2017	F & B Service – III		F & B Service – I
18-11-2017		F & B Service – II	
		F & B Service -II (Backlog)	
20-11-2017	Accom.Operations – III		Accomdtn.Operations – I
21-11-2017		Accom. Operations – II	
22-11-2017	Front Office - III		Front Office – I
23-11-2017		Front Office – II	
24-11-2017	Cost & Fin.Mngt.	-	- French
25-11-2017		Hotel Accounts	
		Hotel Accounts (Backlog)	
27-11-2017	Marketing	-	Communicative English
28-11-2017		Principles of Mngt.	
29-11-2017	Human Resources Mngt.	-	Hygiene Sanitation & Safety
30-11-2017		Hotel Laws	
02-12-2017	Eco.&Tourism (Backlog)		Environmental Studies
04-12-2017		Hotel Engg.& Maintenance	Basic Comp.Application



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BHM&CT III SEMESTER (MAIN), I SEMESTER (MAIN & BACKLOG) AND II SEMESTER (SUPPLY) (CBCS) EXAMINATIONS, NOVEMBER - 2017

	III Semester (Main)	I Semester (Main & Backlog)	II Semester (Supply)
Date	Time: 10 a.m. to 1 p.m.	Time: 10 a.m. to 1 p.m.	Time: 2 p.m. to 5 p.m.
14-11-2017	Indian Regional Cuisine		Introduction to Continental Cookery
15-11-2017		Fundamental of Food Production	
16-11-2017			Fundamentals in Food & Beverage Operations
	Beverage Service		
17-11-2017		Introdctn. to F & B Services	
18-11-2017	Linen & Laundry Operations		Accom.Operation – II
20-11-2017		Accom.Operation – I	
21-11-2017	Front Office Operations		Basic Front Office Procedures
22 11 2017		Leader de d'an de France Office	
22-11-2017		Inrtroduction to Front Office	
23-11-2017	Elective – I *		Communicative French
24-11-2017		Elementary French	
25-11-2017	F & B Management		Hotel Communicative English & Etiquettes
27-11-2017		Communicative English	
28-11-2017	Principles & Practice of		Environmental Studies
	Management		
29-11-2017		Hygiene Sanitation& HACCP	

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



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No. 289 /Tech/Exams/2017 BCT&CA- III YEAR I SEMESTER (MAIN &BACKLOG), II YEAR I SEMESTER (SUPPLY) & I YEAR (SUPPLY) EXAMINATIONS, NOVEMBER / DECEMBER-2017

Date	III Year I Sem.(Main & Backlog)) Time: 10.00.a.m. to 1.00p.m.	II Year I Sem.(Supply) Time:10.00 a.m. to 1.00p.m.	I Year (supply) Time: 2.00 p.m. to 5.00 p.m.
17.11.0017	•		
15-11-2017	Professional Culinary Arts		Fundamental of Food Production
16-11-2017		Trad.Ind.Gastronomy Princ.of Ind.Gast.(B/L)	
17-11-2017	Adv.Europian Desserts & Confectionery		F & B Service – I
18-11-2017		Intermed.Ban.&Pastry Bank.Princ.&Pastry(B/L)	
20-11-2017	F & B Match.&Catg.Operat		Accomodation Operations – I
21-11-2017		Food & Bev.Pairing-I	
22-11-2017	Legal Issues & Ethics for Culinarians		Front Office – I
23-11-2017		Nutrition.&Food Scien.	
24-11-2017	Fundamental of Art & Food Sculpture		French
25-11-2017		Culinary French Culinary French (B/L)	
27-11-2017			Communicative English
28-11-2017		Prin. of Mngt. & Orgl.Behv	
29-11-2017			Hygiene Sanitation & Safety
30-11-2017		Hotel Accountancy Basic Accountancy(B/L)	
02-12-2017			Environmental Studies
04-12-2017		Comp.Applns. (B/L)	Basic Computer Applications



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BCT&CA III SEMESTER (MAIN), I SEMESTER (MAIN & BACKLOG) AND II SEMESTER (SUPPLY) (CBCS) EXAMINATIONS, NOVEMBER - 2017

	III Semester (Main)	I Semester (Main & Backlog)	II Semester (Supply)
Date	Time: 10 a.m. to 1 p.m.	Time: 10 a.m. to 1 p.m.	Time: 2 p.m. to 5 p.m.
14-11-2017	Ethnic Indian Gastronomy		Food Production & Culinary Arts
15-11-2017		Introduction to Basic Food Production	
16-11-2017			Food & Beverage Service – II
	Intermediate Pastry & Baking		
17-11-2017		Food & Beverage Service - I	
18-11-2017	Meet Fabrication & Butchery		Rooms Division Operations – II
			-
20-11-2017		Rooms Division Operations - I	
21-11-2017	Food & Beverage Matching		Culinary French
22-11-2017		Communication Skills	
23-11-2017	Elective – I *		Effective Communication
24-11-2017		Elementary French	
25-11-2017	Hotel Accountancy		HACCP & Safety
27-11-2017		Hygiene & Safe Food Practices	
28-11-2017	Principles & Practice of Management		Environmental Studies

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