

[Accredited by NAAC with 'A+' Grade]

EXAMINATION BRANCHOSMANIA UNIVERSITY TIME-TABLE

Date: 10-03-2023

No. 81/Tech/Exams/2023

BHM&CT (CBCS) VI-Semester (Backlog) & V Semester (VI Sem. Subjects) Backlog and One Time Chance), V Semester (Main) & IV-Semester (5th Sem. Subjects) Backlog and One Time Chance, III-Semester (Backlog), II-Semester (Backlog), I-Semester (Backlog), Examinations March/April - 2023.

	VI-Sem.(Backlog) & V Sem (VI Sem.	V-Sem (Main) & IV Sem.(V Sem. Subjects)	III-Sem (Backlog) Time:10.00 am to 1.00 pm	I-Sem.(Backlog & One Time Chance
Date	Subjects) Backlog &	Backlog &	Time. 10.00 am to 1.00 pm	Time: 2.00 pm to 5.00 pm
Date	One Time Chance	One Time Chance		1 mic.2.00 pm to 3.00 pm
	Time:10.00 am to 1.00 pm	Time:2.00 pm to 5.00 pm		
21/03/2023	Larder & Kitchen Management	Advanced Food Production		The state of the s
23/03/2023			Indian Regional Cuisine	Fundamentals of Food Production (Old) Fundamentals of Food Production-I (New)
25/03/2023	Food & Beverage Service Mngt.	Advanced Food & Beverage Service		******
27/03/2023	1000 00 2010103		Beverage Service	Introduction to F & B
29/03/2023	Accommodation Operation Mngt.	Interior Design & Flower Arrangements		
31/03/2023			Linen & Laundry Operations	Accommodation Operation – I
03/04/2023	Front Office Management	Front Office Accounting Management	***************************************	SOMESTICS
06/04/2023			Front Office Operations	Introduction to Front Office
10/04/2023	ELECTIVE-III (Open Elective)	ELECTIVE-II (Intra Discipline)		
12/04/2023			ELECTIVE-I (Discipline Specific Elective)	HOTEL FRENCH-I (New) Elementary French (Old)
15/04/2023	Hotel Facility Planning	Hotel A/C & Financial Mgt.		
17/04/2023			F & B Management	Communicative English – I (New) Communicative English (Old)
19/04/2023	****		Principles & Practice of Management	Hygiene, Sanitation & HCCP

Elective-I

: a) Anthropology of Foodb) Bar Management c) Trends in Accommodation Operationd) Front Office Admin.

Elective-II (Intra Discipline): a) Bread Art b) Cruise line Operations & Galley Familiarization d) Visual foods

Elective-III (Open Elective): a) Labour & Food Laws b) Hotel Engineering

c) Customer Relationship & Retail Management d) Entrepreneurship in Food In



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BHM&CT (CBCS) II Semester, (Backlog) Examinations, March/April – 2023

Time: 2.00 PM to 5.00 PM

21/04/2023	Fundamentals of Food Production-II—New	
	Introduction to continental CookeryOld	
24/04/2023	Fundamentals in Food & Beverage s Operations	
	Old & New	
26/04/2023	Accommodation Operation –II	
	Old & New	
28/04/2023	Hotel French-II New	
	Communicative FrenchOld	
01/05/2023	Communicative English -II—New	
	Hotel Communicative English & Etiuettes (Old)	
03/05/2023	Basic Front Office Procedures	
	Old & New	
05/05/2023	Environmental Studies	
	Old & New	

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BCT&CA (CBCS) VI-Semester (Backlog) & V Semester (VI Sem. Subjects) Backlog and One Time Chance), V Semester (Main) & IV Semester (5th Sem. Subjects) Backlog and One Time Chance, III-Semester (Backlog), II-Semester (Backlog), I-Semester (Backlog) & One Time Chance Examinations March/April – 2023.

VI-Sem. (Backlog) & V Sem (VI Sem. Subjects) Backlog & One Time Chance Time:10.00 am to 1.00 pm	V-Sem (Main) & IV Sem.(V Sem. Subjects) Backlog & One Time Chance Time:2.00 pm to 5.00 pm	HI-Sem (Backlog) Time:10.00 am to 1.00 pm	I-Sem.(Backlog & One Time Chance Time:2.00 pm to 5.00 pm
International Cuisine	Cold Kitchen & Culinary Arts		******
acoure		Ethnic Indian Gastronomy	Intro. to Basic Food Production (New & Old)
Artisan Bread & Bread Art	Advanced Baking & European Confectionery		Market Ma
		Intermediate Pastry & Baking	Basic Baking & Patisserie(New)
Oriental & Far Eastern Cuisines	Food & Beverage Management and Control		
Official & The District Constitution	1000 to 2010/1862 111111-61111111	Butchery & Fish Mangery (New) Meat Fabrication & Butchery(Old)	Food & Beverage Service – I (New & Old)
Emerging Cuisines of the World	Store Management & Controls		
		Food & Beverage Matching	Rooms Division Operations – I (New & Old)
Elective-III	Flective - II	Elective – I	
		ELECTIVE-I (Discipline Specific Elective)	HOTEL FRENCH-I (New) Elementary French (Old)
	Visual Art & Food Sculpture		
		Hotel Accountancy	Communicative English – I (New) Communication Skills (Old)
		Principles & Practice of Management	Hygiene & Safe Food Practices
	Sem. Subjects) Backlog & One Time Chance Time: 10.00 am to 1.00 pm International Cuisine Artisan Bread & Bread Art Oriental & Far Eastern Cuisines Emerging Cuisines of the World Elective-III	Sem. Subjects) Backlog & One Time Chance Time: 10.00 am to 1.00 pm International Cuisine Cold Kitchen & Culinary Arts Artisan Bread & Bread Art Advanced Baking & European Confectionery Oriental & Far Eastern Cuisines Emerging Cuisines of the World Elective-III Elective - II Visual Art & Food Sculpture Visual Art & Food Sculpture	Sem. Subjects) Backlog & One Time Chance Time: 10.00 am to 1.00 pm International Cuisine Cold Kitchen & Culinary Arts International Cuisine Advanced Baking & European Confectionery Intermediate Pastry & Baking Oriental & Far Eastern Cuisines Food & Beverage Management and Control Emerging Cuisines of the World Emerging Cuisines of the World Elective-II Elective-II Elective II Elective I Elective I Elective I Elective I Food & Beverage Management Food & Beverage Matching Flective I Elective I Elective I Flective I Food & Beverage Management From Butchery & Fish Mangery (New) Meat Fabrication & Butchery(Old) Food & Beverage Matching Flective I Elective I Elective I Flective I Flective I Flective I Flective I Flective I Frinciples & Practice of Management

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

Elective-II a) Restaurant Management b) Bar Operations & Wine Studies

Elective-III : a) Labour & Food Laws b) Facilities Planning & Kitchen Designing c) Entrepreneurship in Hotel Industry



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Time: 2.00 PM to 5.00 PM

21/04/2023	Food Production & Culinary Arts (New & Old)
24/04/2023	Food & Beverage Service – II (New & Old)
26/04/2023	Rooms Division Operations – II (New & Old)
28/04/2023	Hotel French - II (New) Culinary French (Old)
01/05/2023	Communicative English – II (New) Effective Communications (Old)
03/05/2023	HACCP & Safety (New & Old)
05/05/2023	Environmental Studies (New & Old)





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TIME TABLE

BHM&CT (Non-CBCS) III Year I Semester, III Year II Semester, (ONE TIME CHANCE) Examinations, March/April – 2023

Date	III Year I Semester (ONE TIME CHANCE) Time: 10.00 AM to 1.00 PM	III Year II Semester (ONE TIME CHANCE) Time: 2.00 PM to 5.00 PM
21/03/2023	Advanced Food Production	Larder & Kitchen Mgmt
23/03/2023	F & B Service – III	F&B Service –IV
25/03/2023	Accommodation Operations - III	Event Management (New) IT in Hotel Industry(Old)
27/03/2023	Front Office – III	Hotel Facility Planning
29/03/2023	Cost & Financial Management	F&B Management
31/03/2023	Marketing	Travel & Tourism
03/04/2023	Human Resource Management	



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BCT&CA (Non-CBCS) III Year I Semester, III Year II Semester, (ONE TIME CHANCE) Examinations, March/April – 2023

Date	III Year I Semester	III Year II Semester
	(ONE TIME CHANCE)	(ONE TIME CHANCE)
	Time: 10.00 AM to 1.00 PM	Time: 2.00 PM to 5.00 PM
21/03/2023	Culinary Arts & Concepts	International Baking
23/03/2023	European Confectionery	Materials Management
25/03/2023	Food & Beverage Matching-II	Sales & Marketing Management
27/03/2023	Labour Legislation in India	Cuisine Facility Planning & Design
29/03/2023	Fundamentals of Art & Food Sculpture	Food & Beverage Costing

