

**ALLIED COLLEGE OF HOSPITALITY CULINARY ARTS AND MANAGEMENT****FINAL PRACTICAL DATESHEET B.SC.A PTU(SESSION 2018-19)****B.SC HMCT**

<b>DATE</b>	<b>CODE</b>	<b>SUBJECT</b>	<b>TIME</b>
27TH NOV 2018	BHMCT-102-108	FOOD PRODUCTION FOUNDATION PRACTICAL	09:30AM -1:00PM
	BHMCT-105-18	FRONT OFFICE FOUNDATION	2:00PM-4:00PM
	BTHU104/18	ENGLISH PRACTICAL	2:00PM-4:00PM
	HVPE102-18	HUMAN VALUES,DE-ADDICTION AND TRAFFIC RULES	2:00PM-4:00PM
	BMPD102-18	MENTORING& PROFESSIONAL DEVELOPMENT	2:00PM-4:00PM
28TH NOV 2018	BHMCT-104-18	FOOD & BEVERAGE SERVICE FOUNDATION	09:30AM -1:00PM
	BHMCT-108-18	ACCOMODATION OPERATIONS	2:00PM-4:00PM

**B.SC CCA**

<b>DATE</b>	<b>CODE</b>	<b>SUBJECT</b>	<b>TIME</b>
27TH NOV 2018	BSCCCA-107	FOOD PRODUCTION-I	09:30AM -1:00PM
	BSCCCA-108	BAKERY	09:30AM -1:00PM
28TH NOV 2018	BSCCA-109	BEVERAGES-NON ALCOHOLIC	09:30AM -1:00PM
	BSCCA-110	VIVA	09:30AM -1:00PM
	BSCCA-111	QSR-4 WEEKS TRAINING COMPULSARY	WILL LET YOU KNOW

**B.SC TTM**

<b>DATE</b>	<b>CODE</b>	<b>SUBJECT</b>	<b>TIME</b>
27TH NOV 2018	BTHU104/18	ENGLISH PRACTICAL	2:00PM-4:00PM
	HVPE102-18	HUMAN VALUES,DE-ADDICTION AND TRAFFIC RULES	2:00PM-4:00PM
	BMPD102-18	MENTORING& PROFESSIONAL DEVELOPMENT	2:00PM-4:00PM

NOTE: ALL STUDENTS SHOULD WRITE THEIR CORRECT SUBJECT AND SUBJECT CODE ON ANSWER SHEETS.