

TIMETABLE

SEMESTER 2—2017

May 15, 2017 – August 25, 2017

Diploma in Culinary Arts
School of Culinary
ATI College

INTAKE	: DCA 05/17	HOURS	: 17 hours
SCHOOL	: Culinary	CREDITS	: 17 credits hours
SESSION	: May 2017	SEMESTER	: 01/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am		IMT2013 Introduction to ICT COMPUTER LAB Group A EFFECTIVE 01/06/2017		MKT2013 Principles of Marketing M-201 Mr. Romy A. Yahya	HTL2023 Customer Service D-301 Mr. Stanley Lajjun
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am					
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am					
[07] 11.40 – 12.10 pm		HTL2013 Introduction to Hospitality & Tourism Industry M-103 Mr. Devyn Dusi		HTL2013 Introduction to Hospitality & Tourism Industry M-103 Mr. Devyn Dusi	
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm		IMT2013 Introduction to ICT COMPUTER LAB Group B EFFECTIVE 01/06/2017	BMS2033 Principles and Practices of Management M-103 Ms. Astrid Leong		
[11] 02.30 – 03.00 pm	COM2012 Communication Skills 1 D-301 Ms. Janet Julius				
[12] 03.00 – 03.30 pm					
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					

INTAKE	: DCA 01/17	HOURS	: 18 hours
SCHOOL	: Culinary	CREDITS	: 15 credits hours
SESSION	: May 2017	SEMESTER	: 02/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am	CUL2013 Kitchen Preparatory (Practical) DEMO 3 Chef Kimberly V. Usit	CUL2113 Food and Beverage Cost Control D-301 Mr. Marcus A Solibun	CUL2023 Food Safety and Sanitation C-302 Chef Edsel Freddy		
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am					
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am					
[07] 11.40 – 12.10 pm		CUL2013 Kitchen Preparatory (Theory) M-102 Chef Kimberly V. Usit			
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm			CUL2103 Kitchen Management M-201 Chef Alvin Ting	BMS2043 Human Resource Management M-201 Ms. Astrid Leong	
[11] 02.30 – 03.00 pm					
[12] 03.00 – 03.30 pm					
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					

INTAKE	: DCA 10/16	HOURS	: 20 hours
SCHOOL	: Culinary	CREDITS	: 18 credits hours
SESSION	: May 2017	SEMESTER	: 03/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am					
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am	CUL2143 Menu Engineering D-301 Chef Alvin Ting	CUL2113 Food and Beverage Cost Control D-301 Mr. Marcus A Solibun	[U1] MPU2163 Pengajian Malaysia M-103 Mr. Jinel Noin	CUL2033 Eastern Cookery DEMO 1 Chef Edsel Freddy	
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am					
[07] 11.40 – 12.10 pm					
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm					
[11] 02.30 – 03.00 pm		CUL2093 Pastry and Bakery Production DEMO 3 Chef Md. Redzwan Jamal	CUL2103 Kitchen Management M-201 Chef Alvin Ting		
[12] 03.00 – 03.30 pm					
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					

INTAKE	: DCA 08/16	HOURS	: 16 hours
SCHOOL	: Culinary	CREDITS	: 14 credits hours
SESSION	: May 2017	SEMESTER	: 03/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am		CUL2113 Food and Beverage Cost Control D-301 Mr. Marcus A Solibun		CUL2033 Eastern Cookery DEMO 1 Chef Edsel Freddy	
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am	CUL2143 Menu Engineering D-301 Chef Alvin Ting				
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am					
[07] 11.40 – 12.10 pm			COM2032 Communication Skills 3 M-203 Ms. Janet Julius		
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm		CUL2093 Pastry and Bakery Production DEMO 3 Chef Md. Redzwan Jamal			
[11] 02.30 – 03.00 pm					
[12] 03.00 – 03.30 pm					
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					

INTAKE	: DCA 05/16	HOURS	: 19 hours
SCHOOL	: Culinary	CREDITS	: 17 credits hours
SESSION	: May 2017	SEMESTER	: 04/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am					
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am		CUL2043 Western Cookery DEMO 3 Chef Calvin Kojiun		CUL2133 Purchasing and Inventory M-103 Chef Kimberly V. Usit	
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am	CUL2143 Menu Engineering D-301 Chef Alvin Ting				
[07] 11.40 – 12.10 pm					
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm					
[11] 02.30 – 03.00 pm				CUL2093 Pastry and Bakery Production DEMO 3 Chef Md. Redzwan Jamal	
[12] 03.00 – 03.30 pm	CUL2123 Food and Beverage Management M-203 Chef Edsel R. Freddy		[U2] MPU2242 CPS D-301 [BM CREDIT]		[U2] MPU2212 BK (A) M-101 [BM PASS]
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					

INTAKE	: DCA 01/16	HOURS	: 17 hours
SCHOOL	: Culinary	CREDITS	: 16 credits hours
SESSION	: May 2017	SEMESTER	: 05/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
[01] 08.30 – 09.00 am	MKT2013 Principles of Marketing M-201 Mr. Romy A. Yahya		CUL2173 Catering Management M-102 Chef Kimberly Usit	CUL2193 Culinary Arts 1 DEMO 2 Chef Calvin F. Kojun			
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.05 – 10.35 am						[U4] MPU2412 CCA M-203 Mr. Felix J.	[U4] MPU2163 SSA M-201 Mr. Jinel Noin
[05] 10.35 – 11.05 am							
[06] 11.05 – 11.35 am							
[07] 11.40 – 12.10 pm	COM2032 Communication Skills 3 M-203 Ms. Janet Julius						
[08] 12.10 – 12.40 pm							
[09] 12.40 – 01.10 pm							
01.10 – 01.40 pm							
01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm	HTL2123 Restaurant Operation & Management M-102 Mr. Ho Teck Loong						
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.35 – 04.05 pm							
[14] 04.05 – 04.35 pm							
[15] 04.35 – 05.05 pm							

INTAKE	: DCA 10/15	HOURS	: 17 hours
SCHOOL	: Culinary	CREDITS	: 16 credits hours
SESSION	: May 2017	SEMESTER	: 06/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
[01] 08.30 – 09.00 am	MKT2013 Principles of Marketing M-201 Mr. Romy A. Yahya		BMS2073 Entrepreneurship Studies D-301 Mr. Alvin Ting	CUL2213 Culinary Arts 2 DEMO 3 Chef Alvin Ting			
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.05 – 10.35 am						[U4] MPU2412 CCA M-203 Mr. Felix J.	[U4] MPU2163 SSA M-201 Mr. Jinel Noin
[05] 10.35 – 11.05 am							
[06] 11.05 – 11.35 am							
[07] 11.40 – 12.10 pm	COM2032 Communication Skills 3 M-203 Ms. Janet Julius						
[08] 12.10 – 12.40 pm							
[09] 12.40 – 01.10 pm							
01.10 – 01.40 pm							
01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm	HTL2123 Restaurant Operation & Management M-102 Mr. Ho Teck Loong						
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.35 – 04.05 pm							
[14] 04.05 – 04.35 pm							
[15] 04.35 – 05.05 pm							

INTAKE	: DCA 08/15	HOURS	: 7 hours
SCHOOL	: Culinary	CREDITS	: 6 credits hours
SESSION	: May 2017	SEMESTER	: 06/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
[01] 08.30 – 09.00 am			BMS2073 Entrepreneurship Studies D-301 Mr. Alvin Ting	CUL2213 Culinary Arts 2 DEMO 3 Chef Alvin Ting	
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am					
[05] 10.35 – 11.05 am					
[06] 11.05 – 11.35 am					
[07] 11.40 – 12.10 pm					
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					
01.30 – 02.00 pm					
[10] 02.00 – 02.30 pm					
[11] 02.30 – 03.00 pm					
[12] 03.00 – 03.30 pm					
[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
[15] 04.35 – 05.05 pm					