

TIMETABLE

SEMESTER 2—2017

May 15, 2017 – August 25, 2017

Diploma in Pastry Arts
School of Culinary
ATI College

INTAKE	: DPA 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					
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am				MKT2013 Principles of Marketing M-201 Mr. Romy A. Yahya	HTL2013 Introduction to Hospitality & Tourism Industry M-102 Ms. Nelly Join
[04] 10.05 – 10.35 am	IMT2013 Introduction to ICT COMPUTER LAB		BMS2033 Principles and Practices of Management M-203 Ms. Astrid Leong		
[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	COM2012 Communication Skills 1 D-301 Ms. Janet Julius	HTL2023 Customer Service D-301 Mr. Stanley Lajiun			
[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	: DPA 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		CUL2023 Food Safety and Sanitation C-302 Chef Edsel Freddy	CUL2113 Food and Beverage Cost Control M-203 Mr. Marcus A Solibun	
[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	: DPA 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		CUL2153 Chocolate & Confectionery PASTRY KITCHEN 1&2 Chef Edward A. Lajuat	[U1] MPU2163 Pengajian Malaysia M-103 Mr. Jinel Noin	CUL2113 Food and Beverage Cost Control M-203 Mr. Marcus A Solibun	
[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	CUL2063 Principles of Pastry and Bakery M-101 Chef Edward A. Lajuat		CUL2103 Kitchen Management M-201 Chef Alvin Ting	CUL2053 Patisserie PASTRY KITCHEN 1 & 2 Chef Edsel R. Freddy	
[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	: DPA 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		CUL2153 Chocolate & Confectionery PASTRY KITCHEN 1&2 Chef Edward A. Lajuat		CUL2113 Food and Beverage Cost Control M-203 Mr. Marcus A Solibun	
[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	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	CUL2063 Principles of Pastry and Bakery M-101 Chef Edward A. Lajuat			CUL2053 Patisserie PASTRY KITCHEN 1 & 2 Chef Edsel R. Freddy	
[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	: DPA 05/16	HOURS	: 18 hours
SCHOOL	: Culinary	CREDITS	: 16 credits hours
SESSION	: May 2017	SEMESTER	: 04/07

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
[01] 08.30 – 09.00 am		CUL2153 Chocolate & Confectionery PASTRY KITCHEN 1&2 Chef Edward A. Lajuat		CUL2133 Purchasing and Inventory M-103 Chef Kimberly V. Usit		
[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	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	CUL2063 Principles of Pastry and Bakery M-101 Chef Edward A. Lajuat	CUL2073 Bakery PASTRY KITCHEN 1 & 2 Chef Edsel R. Freddy				
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm				[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	: DPA 10/15	HOURS	: 15 hours
SCHOOL	: Culinary	CREDITS	: 14 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	CUL2193 Pastry Arts 2 PASTRY KITCHEN 1&2 Chef Edward A. Lajuat				
[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								
[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	: DPA 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	CUL2193 Pastry Arts 2 PASTRY KITCHEN 1&2 Chef Edward A. Lajuat	
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am					
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[13] 03.35 – 04.05 pm					
[14] 04.05 – 04.35 pm					
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