

FINAL EXAMINATION TIMETABLE [THEORY & PRACTICAL]

SESSION 02 – 2017

JANUARY

MAY

AUGUST

OCTOBER

04TH – 18TH SEPTEMBER 2017

Check Your EXAM TIMETABLE at:

www.ati.edu.my/index.php/students-download-area/

Or Scan This QR Code:



PLEASE TAKE NOTE:

- Students are advised to check their examination schedule according to their respective courses.
- It is student's responsibility to know the DATE, TIME and VENUE for each examination.
- Please inform the Examination Board in case if there are any overlapping courses.
- The Examination Board of ATI College has the right to alter the examination schedule without prior notice.

FINAL EXAMINATION TIMETABLE [PRACTICAL & THEORY]

SESSION 02 – 2017		DATE : 04 TH – 08 TH SEPT 2017				INTAKE OF :			
						JAN	MAY	AUG	OCT
		MONDAY 04/09/2017	TUESDAY 05/09/2017	WEDNESDAY 06/09/2017	THURSDAY 07/09/2017	FRIDAY 08/09/2017			
MORNING SESSION	9.00 A.M to 12.00 P.M	P U B L I C H O L I D A Y	CULINARY ARTS 1 CUL2193 (3) Chef Calvin Francis DCA 01/16 [DEMO 1]						FOOD & BEVERAGE COST CONTROL (PAPER 1) CUL2113 (79) Mr. Marcus A. Solibun [M101 / M102 / M103 / M201]
			CULINARY ARTS 2 CUL2213 (24) Chef Alvin Ting DCA 10/15, 01/17 [DEMO 3]	CUSTOMER SERVICE HTL2023 (88) Mr. Stanley Lajjun [M101 / M102 / M103 / M201]	PRINCIPLES OF MARKETING MKT2013 (82) Mr. Romy Azeer [M101 / M102 / M103 / M201]				
			PASTRY ARTS 2 CUL2183 (10) Chef Edward Lajuat DPA 08/15, 10/15 [Pastry Kitchen 1 & 2]			BASIC RESEARCH METHODOLOGY IN TOURISM RES2013 (7) Mr. Defiry Ubin [M201]			
			PATISSERIE CUL2053 (8) Chef Edsel Freddy DPA 08/16, 10/16 [Pastry Kitchen 3]	GLOBAL MEETING & EXHIBITIONS EVT2083 (2) Mr. Devyn Daleowen [M201]	PRINCIPLES OF PASTRY & BAKERY CUL2063 (8) Mr. Edward Lajuat [M201]	BASIC RESEARCH METHODOLOGY IN EVENT RES2023 (2) Mr. Defiry Ubin [M201]			

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SESSION 02 – 2017		DATE : 04 TH – 08 TH SEPT 2017				INTAKE OF :			
						JAN	MAY	AUG	OCT
		MONDAY 04/09/2017	TUESDAY 05/09/2017	WEDNESDAY 06/09/2017	THURSDAY 07/09/2017	FRIDAY 08/09/2017			
AFTERNOON SESSION	1.30 P.M to 4.30 P.M	P U B L I C H O L I D A Y	WORLD TOURISM GEOGRAPHY HTL2103 (45) Ms. Ruhaidah Yusof [M101 / M103]	KITCHEN MANAGEMENT CUL2103 (25+1) Mr. Alvin Ting, Ms. Kimberly V. Usit [M103]	PENGAJIAN MALAYSIA 2 MPU2163 (43) Mr. Jinel Noin [M102]	INTRODUCTION TO HOSPITALITY & TOURISM INDUSTRY HTL2013 (74) Mr. Devyn Daleowen, Mr. Izwan Ariff, Ms. Nelly Join [M101 / M102 / M103 / M201]			
			PRINCIPLES OF ACCOUNTING ACC2013 (42) Mr. Defiry Ubin [M102 / M201]	PURCHASING & INVENTORY – THEORY CUL2133 (35) Ms. Kimberly V. Usit [M101 / M102]	PENGAJIAN MALAYSIA 1 MPU1153 (5) Mr. Jinel Noin [M101 / M103]	INTRODUCTION TO HOSPITALITY & TOURISM INDUSTRY HTL1013 (5) Mr. Felix Jomiji [M201]			
			SPECIAL EVENT EVT2053 (2) Ms. Nelly Join [M101]	ORGANIZATION BEHAVIOUR BMS2053 (13) Ms. Astrid Leong [M201]	HOSPITALITY & TOURISM MARKETING MKT2023 (37) Mr. Devyn Daleowen [M102 / M201]	MANAGEMENT ACCOUNTING 1 ACC2064 (10) Ms. Melissa D. Joy [M201]			

FINAL EXAMINATION TIMETABLE [THEORY]

SESSION 02 – 2017		DATE : 11 TH – 15 TH SEPT 2017				INTAKE OF :			
						JAN	MAY	AUG	OCT
TIME		MONDAY 11/09/2017	TUESDAY 12/09/2017	WEDNESDAY 13/09/2017	THURSDAY 14/09/2017	FRIDAY 15/09/2017			
MORNING SESSION	9.00 A.M to 12.00 P.M	PRINCIPLES & PRACTICES OF MANAGEMENT BMS2033 (52) Ms. Astrid Leong [M101 / M102 / M103]	HUMAN RESOURCES BMS2043 (45) Ms. Astrid Leong [M101 / M103]	PURCHASING & INVENTORY – APPLICATION CUL2133 (35) Ms. Kimberly V. Usit [M102 / M103]	INTRODUCTION TO DIVING INDUSTRY DIV2013 (7) Mr. Romy Azeer [M201]	FOOD & BEVERAGE COST CONTROL (PAPER 2) CUL2113 (79) Mr. Marcus A. Solibun [M101 / M102 / M103 / M201]			
		RESTAURANT OPERATION MANAGEMENT HTL2123 (19) Mr. Ho Teck Loong, [M102]	HUBUNGAN INSAN MPU2332 (27) Mr. Stanley Lajiun [M102 / M201]	SERVICE MANAGEMENT BMS2093 (2) Mr. Izwan Ariff [M201]	EVENT & MEETING PLANNING EVT2043 (2) Ms. Nelly Join [M201]				
		FOOD & BEVERAGE MANAGEMENT CUL2123 (23) Mr. Edsel Freddy [M103 / M201]	INTRODUCTION TO BUSINESS LAW LAW2013 (6) Mr. Gary Solibun [M201]	KITCHEN PREPARATORY CUL1013 & CUL2013 (4+12) Ms. Kimberly [M101]	HOUSEKEEPING OPERATION HTL2043 (3) Mr. Felix Jomiji [M201]	EVENT MARKETING MKT2033 (3) Mr. Romy Azeer [M201]			
		FUNDAMENTAL OF STATISTICS QMT2023 (10) Ms. Feuna Anasius [M103]	EVENT LAW LAW2043 (4) Mr. Gary Solibun [M201]	HERITAGE TOURISM HTL2193 (9) Ms. Ruhaidah Yusof [M201]	EVENT RESOURCES EVT2063 (2) Mr. Izwan Ariff [M201]	FINANCIAL ACCOUNTING 2 ACC2054 (4) Ms. Jessieca Cherry [M201]			

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						JAN	MAY	AUG	OCT
AFTERNOON SESSION	TIME	MONDAY 11/09/2017	TUESDAY 12/09/2017	WEDNESDAY 13/09/2017	THURSDAY 14/09/2017	FRIDAY 15/09/2017			
	1.30 P.M to 4.30 P.M	<p style="text-align: center;">RESERVATION & TICKETING HTL2113 (48) Ms. Nelly Join [M101 / M103]</p>	<p style="text-align: center;">MENU ENGINEERING CUL2143 (45) Mr. Alvin Ting [M101 / M103]</p>	<p style="text-align: center;">BAHASA KEBANGSAAN (A) MPU2212 (15) Ms. Janet Julius [M103]</p>	<p style="text-align: center;">DINING ROOM SERVICE HTL2033 (3) Mr. Izwan Ariff [M102]</p>				
		<p style="text-align: center;">INTRODUCTION TO BUSINESS BMS2013 (3) Mr. Jerome J.W. [M102]</p>	<p style="text-align: center;">HOSPITALITY & TOURISM LAW LAW2033 (24) Mr. Gary Solibun [M102 / M103]</p>	<p style="text-align: center;">TAXATION 1 ACC2043 (4) Ms. Melissa D. Joy [M102]</p>	<p style="text-align: center;">CREATIVE PROBLEM SOLVING MPU2242 (23) Mr. Jinel Noin [M103]</p>				
		<p style="text-align: center;">FOOD SAFETY & SANITATION CUL2023 (12) Mr. Edsel Freddy [M102]</p>	<p style="text-align: center;">FOOD & BEVERAGE MANAGEMENT HTL2143 (13) Mr. Ho T. L. [M201]</p>	<p style="text-align: center;">BEVERAGE OPERATION MANAGEMENT HTL2063 (10) Mr. Hubert Lim [M102]</p>	<p style="text-align: center;">EVENT RISK MANAGEMENT EVT2103 (2) Ms. Nelly Join [M102]</p>				
		<p style="text-align: center;">FOOD SAFETY & SANITATION CUL1023 (4) Mr. Stanley Lajun [M102]</p>	<p style="text-align: center;">BUSINESS ETHICS BMS2083 (6) Mr. Jerome J.W. [M201]</p>	<p style="text-align: center;">INTRODUCTION TO HOSPITALITY ACCOUNTING ACC2113 (8) Mr. Defiry Ubin [M103]</p>	<p style="text-align: center;">ACCOUNTING THEORY & PRACTICES ACC2023 (4) Ms. Jessieca Cheryl [M102]</p>				

FINAL EXAMINATION TIMETABLE [PRACTICAL]

SESSION 02 – 2017		DATE : 18 TH – 22 ND SEPT 2017				INTAKE OF :			
						JAN	MAY	AUG	OCT
MORNING SESSION	TIME	MONDAY 18/09/2017	TUESDAY 19/09/2017	WEDNESDAY 20/09/2017	THURSDAY 21/09/2017	FRIDAY 22/09/2017			
	9.00 A.M to 12.00 P.M	PASTRY & BAKERY PRODUCTION CUL2093 (43) Chef Redzwan DCA 05/16, 08/16, 10/16 [DEMO 1, Pastry Kitchen 1 & 2]							
		KITCHEN PREPARATORY CUL2013 (10) Chef Kimberly DCA 01/17, CCA 05/17, DPA 01/17 [DEMO 2]							
		BAKERY CUL2073 (8) Chef Edsel Freddy DPA 05/16 [Pastry Kitchen 3]							
		HOUSEKEEPING OPERATIONS HTL2043 (9) Mr. Felix Jomiji DHM 05/16 [HK Mock Room]							

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						JAN	MAY	AUG	OCT
AFTERNOON SESSION	TIME	MONDAY 18/09/2017	TUESDAY 19/09/2017	WEDNESDAY 20/09/2017	THURSDAY 21/09/2017	FRIDAY 22/09/2017			
	1.30 P.M to 4.30 P.M	WESTERN COOKERY CUL2043 (16) Chef Calvin Francis DCA 05/16 [DEMO 1]							
		EASTERN COOKERY CUL2033 (28) Chef Edsel Freddy DCA 08/16, 10/16 [DEMO 2 & 3]							
		CHOCOLATE & CONFECTIONERY CUL2153 (16) Chef Edward Lajuat DPA 05/16, 08/16, 10/16 [Pastry Kitchen 1 & 2]							
		DINING ROOM SERVICE HTL2033 (3) Mr. Izwan Ariff DHM 01/17 [DRS Mock Room]							