

# TIMETABLE

SEMESTER 5—2018

May 21, 2018 – August 28, 2018

Diploma in Pastry Arts  
School of Culinary  
ATI College

<b>INTAKE</b>	: DPA 05/18	<b>CONTACT HOURS</b>	: 17 hours
<b>SCHOOL</b>	: Culinary	<b>CREDIT HOURS</b>	: 17 credits hours
<b>SESSION</b>	: May 2018	<b>SEMESTER</b>	: 01/07

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
[01] 08.30 – 09.00 am					<b>HTL2013</b> Introduction to Hospitality & Tourism Industry <b>D-301</b> Mr. Stanley Lajjun
[02] 09.00 – 09.30 am					
[03] 09.30 – 10.00 am					
[04] 10.05 – 10.35 am	<b>IMT2013</b> Introduction to ICT <b>COMPUTER LAB</b> Mr. Jerome J. Willie	<b>BMS2033</b> Principles and Practices of Management <b>M-103</b> 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	<b>MKT2013</b> Principles of Marketing <b>D-301</b> Mr. Hafiz A. Abuhurairah	<b>HTL2023</b> Customer Service <b>D-301</b> Mr. Stanley Lajjun		<b>COM2012</b> Communication Skills 1 <b>D-301</b> Ms. Jernestcia F. Gimbad	
[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					

<b>INTAKE</b>	: DPA 01/18	<b>CONTACT HOURS</b>	: 20 hours
<b>SCHOOL</b>	: Culinary	<b>CREDIT HOURS</b>	: 17 credits hours
<b>SESSION</b>	: May 2018	<b>SEMESTER</b>	: 02/07

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>		
[01] 08.30 – 09.00 am	<b>CUL2013</b> Kitchen Preparatory (Practical) <b>DEMO 3</b> Chef Kimberly V. Usit				<b>CUL2013</b> Kitchen Preparatory (Theory) <b>M-202</b> Chef Kimberly V. Usit		
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.05 – 10.35 am			<b>CUL2103</b> Kitchen Management <b>D-301</b> Chef Alvin Ting	<b>CUL2023</b> Food Safety and Sanitation <b>M-203</b> Ms. Tan Zia Yi	<b>CUL2113</b> Food and Beverage Cost Control <b>M-102</b> Mr. Marcus A Solibun		
[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						<b>COM2022</b> Communication Skills 2 <b>M-201</b> Mr. Jerome J Willie	
01.10 – 01.40 pm							
01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm		<b>BMS2043</b> Human Resource Management <b>M-203</b> 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 10/17	CONTACT HOURS	: 20 hours
SCHOOL	: Culinary	CREDIT HOURS	: 18 credits hours
SESSION	: May 2018	SEMESTER	: 03/07

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
[01] 08.30 – 09.00 am	<b>CUL2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN 1 &amp; 2</b> Chef Edward A. Lajuat				<b>CUL2113</b> Food and Beverage Cost Control <b>M-203</b> Mr. Marcus A Solibun	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.35 am			<b>CUL2103</b> Kitchen Management <b>D-301</b> Chef Alvin Ting	<b>[U1] MPU2163</b> Pengajian Malaysia <b>M-103</b> Mr. Jinel Noin  <b>MALAYSIAN STUDENTS</b>		
[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		<b>CUL2053</b> Patisserie <b>DEMO 1</b> Chef Edsel R. Freddy			<b>CUL2063</b> Principles of Pastry and Bakery <b>M-102</b> Chef Kimberly V. Usit	
[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 08/17	CONTACT HOURS	: 16 hours
SCHOOL	: Culinary	CREDIT HOURS	: 14 credits hours
SESSION	: May 2018	SEMESTER	: 03/07

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
[01] 08.30 – 09.00 am	<b>CUL2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN 1 &amp; 2</b> Chef Edward A. Lajuat				<b>COM2022</b> Communication Skills 2 <b>M-201</b> Mr. Jerome J Willie	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.35 am				<b>[U1] MPU2163</b> Pengajian Malaysia <b>M-103</b> Mr. Jinel Noin  <b>MALAYSIAN STUDENTS</b>		
[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		<b>CUL2053</b> Patisserie <b>DEMO 1</b> Chef Edsel R. Freddy	<b>CUL2063</b> Principles of Pastry and Bakery <b>M-102</b> Chef Kimberly V. Usit			
[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 05/17	CONTACT HOURS	: 18 hours
SCHOOL	: Culinary	CREDIT HOURS	: 16 credits hours
SESSION	: May 2018	SEMESTER	: 04/07

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
[01] 08.30 – 09.00 am	<b>CUL2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN 1 &amp; 2</b> Chef Edward A. Lajuat				<b>CUL2073</b> Bakery <b>DEMO 1</b> Chef Edsel R. Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.35 am			<b>CUL2123</b> Food and Beverage Management <b>M-201</b> Chef Kimberly V. Usit			<b>CUL2133</b> Purchasing and Inventory <b>D-301</b> Chef Kimberly V. Usit
[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	<b>[U2]</b> <b>MPU2242</b> CPS <b>M-102</b> Mr. Felex J. Sikodol	<b>[U2]</b> <b>MPU2212</b> BK (A) <b>M-201</b> Ms. Jernestcia F. Gimbad	<b>COM2032</b> Communication Skills 3 <b>C-301</b> Ms. Jernestcia F. Gimbad			
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.35 – 04.05 pm	<b>BM SPM</b> <b>CREDIT</b>	<b>BM SPM</b> <b>NOT CREDIT</b>				
[14] 04.05 – 04.35 pm						
[15] 04.35 – 05.05 pm						

<b>INTAKE</b>	: DPA 01/17	<b>CONTACT HOURS</b>	: 16.5 hours
<b>SCHOOL</b>	: Culinary	<b>CREDIT HOURS</b>	: 14 credits hours
<b>SESSION</b>	: May 2018	<b>SEMESTER</b>	: 05/07

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	
[01] 08.30 – 09.00 am	<b>CUL2183</b> Pastry Arts 1 <b>DEMO 1</b> Chef Edsel R. Freddy		<b>CUL2173</b> Catering Management <b>D-301</b> <b>DEMO 1</b> Mr. Marcus A. Solibun Chef Edsel R. Freddy		<b>BMS2073</b> Entrepreneurship Studies <b>M-103</b> Mr. Devyn D. Dusi	
[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						<b>[U4] MPU2412</b> <b>[U4] MPU2422</b> Co-curriculum Activities Social Services Activities <b>C-301</b> Mr. Felex J. Sikodol
[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	<b>HTL2123</b> Restaurant Operation & Management <b>M-202</b> Ms. Tan Zia Yi					
[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						

<b>INTAKE</b>	: DPA 10/16	<b>CONTACT HOURS</b>	: 16.5 hours
<b>SCHOOL</b>	: Culinary	<b>CREDIT HOURS</b>	: 14 credits hours
<b>SESSION</b>	: May 2018	<b>SEMESTER</b>	: 06/07

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
[01] 08.30 – 09.00 am	<b>BMS2073</b> Entrepreneurship Studies <b>D-301</b> Chef Alvin Ting		<b>CUL2173</b> Catering Management <b>D-301</b> <b>DEMO 1</b> Mr. Marcus A. Solibun Chef Edsel R. 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		<b>CUL2123</b> Food and Beverage Management <b>M-201</b> 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		<b>[U4] MPU2412</b> <b>[U4] MPU2422</b> Co-curriculum Activities Social Services Activities <b>C-301</b> Mr. Felex J. Sikodol			<b>CUL2193</b> Pastry Arts 2 <b>DEMO 1</b> Chef Edward A. Lajuat
[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					



<b>INTAKE</b>	: DPA 08/16	<b>CONTACT HOURS</b>	: 13.5 hours
<b>SCHOOL</b>	: Culinary	<b>CREDIT HOURS</b>	: 11 credits hours
<b>SESSION</b>	: May 2018	<b>SEMESTER</b>	: 06/07

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
[01] 08.30 – 09.00 am	<b>BMS2073</b> Entrepreneurship Studies <b>D-301</b> Chef Alvin Ting		<b>CUL2173</b> Catering Management <b>D-301</b> <b>DEMO 1</b> Mr. Marcus A. Solibun Chef Edsel R. 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				<b>[U4] MPU2412</b> <b>[U4] MPU2422</b> Co-curriculum Activities Social Services Activities <b>C-301</b> Mr. Felex J. Sikodol	
[08] 12.10 – 12.40 pm					
[09] 12.40 – 01.10 pm					
01.10 – 01.40 pm					<b>CUL2193</b> Pastry Arts 2 <b>PASTRY KITCHEN 1 &amp; 2</b> Chef Edward A. Lajuat
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					