

Sarosh Institute of Hotel Administration
SECOND SEMESTER BHM - Time Table 2019-2020 - Batch -A

Days	9.00-10.00	10.00-11.00		11.15-12.10	12.10-1.05		1.45-2.35		2.50 – 3.40	3.40– 4.30	
Mon	HR/GE/ENV	Soft Skills	T E A B R E A K	HR/GE/ENV	English	L U N C H B R E A K	Food	T E A B R E A K	Production Practicals - A		Mentor Meetings – 4.30 pm – 5.00
									Accommodation	Operation Practicals - B	
									F & B	Service Practicals - C	
Tues	Acc. Oper.	Food Prod			F & B Service		French		Food	Production Practicals – B	
									Accommodation	Operation Practicals – C	
									F & B	Service Practicals - A	
Wed	Acc. Oper.	F & B Service			Acc. Oper		Food Prod		English	English	
Thu	F & B Service	Acc. Oper.		Games	F & B Service	French	French	English			
Fri	HR/GE/ENV.	Food Prod		HR/GE/ENV	Food Prod	Food	Production	Practicals - C			
						Accommodation	Operation	Practicals - A			
						F & B	Service Practicals - B				
Sat	Acc. Oper	Food Prod		F & B Service							

ENGLISH: MS.LATHA
 FRENCH: MS.JESSICA COUTINHO
 FOOD PRODUCTION THEORY / PRACTICALS: MR. JOGI JOY
 ACCOM OPERATIONS THEORY & PRACTICALS: MR. JOEL LOBO/MS.RAINHA

F&B SERVICE THEORY/ PRACTICALS: MR. MR. AJU
 HR/GE/ENV/LANGUAGE LAB : MS. VEENA

CLASS COORDINATOR: MR. JOGI JOY

Sarosh Institute of Hotel Administration
SECOND SEMESTER BHM - Time Table 2019-2020 - Batch - B

Days	9.00-10.00	10.00-11.00	T E A B R E A K	11.15-12.10	12.10-1.05	L U N C H B R E A K	1.45-2.35	T E A B R E A K	2.50 – 3.40	3.40– 4.30	Mentor Meetings – 4.30 pm –
Mon	Acc. Oper	HR/GE/ENV		English	HR/GE/ENV		Food		Production Practicals - A		
							Accomodation		Operation Practicals - B		
							F & B		Service Practicals - C		
Tues	F & B Service	Acc. Oper		French	Food Prod		Food		Production Practicals – B		
							Accomodation		Operation Practicals – C		
							F & B		Service Practicals - A		
Wed	F & B Service	Food Prod	F & B Service	Acc. Oper	French	French	English				
Thu	Food Prod	Games	Acc. Oper	Food Prod	English	English	French				
Fri	F & B Service	HR/GE/ENV	Soft Skills	HR/GE/ENV	Food	Production	Practicals - C				
					Accomodation	Operation	Practicals - A				
					F & B	Service Practicals - B					
Sat	F & B Service	Acc. Oper	Food Prod								

ENGLISH: MS.LATHA
 FRENCH: MS.JESSICA COUTINHO
 FOOD PRODUCTION THEORY / PRACTICALS: MR. JOGI
 JOY ACCOM OPERATIONS THEORY & PRACTICALS: MR.
 JOEL LOBO/MS.RAINHA

F&B SERVICE THEORY/ PRACTICALS: MR. MR. AJU
 HR/GE/ENV/LANGUAGE LAB : MS. VEENA

CLASS COORDINATOR: MR. AJU

Sarosh Institute of Hotel Administration
FOURTH SEMESTER BHM - Time Table 2019-2020 – A batch

Days	9.00-10.00	10.00-11.00		11.15-12.10	12.10-1.05		1.45-2.35		2.50 – 3.40	3.40– 4.30	
Mon	Food Production	F & B Service	T e a B r e a k	Library	Front Office Mgt II	L u n c h B r e a k	F & B Service	T e a B r e a k	Food Production	Hotel Accounting	Mentor Meetings – 4.30 pm – 5.00 pm
Tue	Front Office Mgt II	Soft Skills		Food Production	F & B Service		Principles of Mgt		Hotel Accounting	Food Production	
Wed	Food Production			Practical B			Front Office Mgt II		Games	Hotel Accounting	
	Computer Practical C			Computer Practical A							
	F&B Service Practical A			F&B Service Practical C							
Thu	Food Production			Practical C			F & B Service		Food Production	Principles of Mgt	
	Computer Practical A			Computer Practical B							
	F&B Service Practical B		F&B Service Practical A								
Fri	Food Production		Practical A		Principles of Mgt	F & B Service	Front Office Mgt II				
	Computer Practical B		Computer Practical C								
	F&B Service Practical C		F&B Service Practical B								
Sat	Front Office Mgt II	Principles of Mgt		Hotel Accounting							

FOOD PRODUCTION(THEORY/PRACTICALS): MS. DHANYA MENON
 F&B SERVICE(THEORY/PRACTICALS): MR. DONALD D'SOUZA

FRONT OFFICE MANAGEMENT: MR. PRASHUN NEIL
 HOTEL A/c: MS.NIRUPAMA
 COMPUTER APPLICATIONS: MS. VEDA J RAI
 PRINCIPLES OF MANAGEMENT : MR. UDAY MENON

CLASS COORDINATOR: Ms. Dhanya Menon

Sarosh Institute of Hotel Administration
FOURTH SEMESTER BHM - Time Table 2019-2020 – B batch

Days	9.00-10.00	10.00-11.00		11.15-12.10	12.10-1.05		1.45-2.35		2.50 – 3.40	3.40– 4.30				
Mon	Principles of Mgt	Front Office Mgt II	T e a B r e a k	Food Production	F & B Service	L u n c h B r e a k	Hotel Accounting	T e a B r e a k	Soft Skills	Principles of Mgt	Mentor Meetings – 4.30 pm – 5.00 pm			
Tue	Principles of Mgt	Food Production		Library	Front Office Mgt II		Hotel Accounting		Front Office Mgt II	F & B Service				
Wed	Food Production			Practical B			F & B Service		Principles of Mgt	Food Production				
	Computer Practical C			Computer Practical A										
	F&B Service Practical A			F&B Service Practical C										
Thu	Food Production			Practical C			Front Office Mgt II		Games	Hotel Accounting				
	Computer Practical A			Computer Practical B										
	F&B Service Practical B			F&B Service Practical A										
Fri	Food Production			Practical A			F & B Service		Front Office Mgt II	Food Production				
	Computer Practical B			Computer Practical C										
	F&B Service Practical C			F&B Service Practical B										
Sat	Hotel Accounting	Food Production			F&B Service									

FOOD PRODUCTION(THEORY/PRACTICALS): MS. DHANYA
 MENON F&B SERVICE(THEORY/PRACTICALS): MR. DONALD
 D'SOUZA

FRONT OFFICE MANAGEMENT: MR. PRASHUN NEIL
 HOTEL A/c: MS.NIRUPAMA
 COMPUTER APPLICATIONS: MS. VEDA J RAI
 PRINCIPLES OF MANAGEMENT : MR. UDAY MENON

CLASS COORDINATOR : Mr. Donald D'Souza

Sarosh Institute of Hotel Administration
EIGHTH Semester BHM - Time – Table 2019-2020 – A batch

Days	9.00-10.00	10.00-11.00	T	11.15-12.10	12.10 -1.05		1.45-2.35	2.50 – 3.40		3.40– 4.30
Mon	Tourism & CHI	Marketing Mgt.	E	Rooms Division Mgt	Mentor Meetings	L U N C H B R E A K	Research	Research	T E A B R E A K	Research
Tue	Marketing Mgt.	Rooms Division Mgt	A	Tourism & CHI			Research	Research		Research
Wed	Tourism & CHI	Marketing Mgt.	B	Rooms Division Mgt			Research	Research		Research
Thu	Tourism & CHI	Rooms Division Mgt	E	Marketing Mgt.			Research	Research		Research
Fri	Tourism & CHI	Marketing Mgt	A	Rooms Division Mgt.			Research	Research		Research
Sat	Research	Research	K	Research						

MARKETING MGT: MS. NIRUPAMA

ROOMS DIVISION MGT: MS. RAINHA

TOURISM &CHI : MR. PRASHUN NEIL D'SOUZA
 RESEARCH : DESIGNATED GUIDES

LAST DATE FOR SUBMISSION OF TOPIC FOR RESEARCH : 20TH December, 2019
LAST DATE FOR THE SUBMISSION OF THE DRAFT RESEARCH REPORT: 30th January, 2020
LAST DATE FOR THE SUBMISSION OF THE FINAL RESEARCH REPORT: 27th February 2020(TWO COPIES)
Class Coordinator: Ms. Rainha

Sarosh Institute of Hotel Administration
EIGHTH Semester BHM - Time – Table 2019-2020 – B batch

Days	9.00-10.00	10.00-11.00	T E A B R E A K	11.15-12.10	12.10-1.05	L U N C H B R E A K	1.45-2.35	2.50 – 3.40		3.40–4.30
Mon	Marketing Mgt	Rooms Division Mgt	A	Tourism & CHI	Mentor Meetings	L U N C H B R E A K	Research	Research	T E A B R E A K	Research
Tue	Rooms Division Mgt	Tourism & CHI	B	Marketing Mgt.			Research	Research		Research
Wed	Rooms Division	Tourism & CHI	R	Marketing Mgt.			Research	Research		Research
Thu	Tourism & CHI	Marketing Mgt	E	Rooms Division Mgt			Research	Research		Research
Fri	Tourism & CHI	. Rooms Division Mgt	A	Marketing Mgt			Research	Research		Research
Sat	Research	Research	K	Research						

MARKETING MGT: MS. NIRUPAMA

TOURISM & CHI : MR. PRASHUN NEIL D'SOUZA

RESEARCH : DESIGNATED GUIDES
 ROOMS DIVISION MGT: MS. RAINHA

LAST DATE FOR SUBMISSION OF TOPIC FOR RESEARCH: 20TH December, 2019
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Class Coordinator: Mr. Uday Menon

AMAR CHERIAN							
	9	10	11.15	12.10	1.45	2.35	3.40
M						4B-SS	
T		4A-SS					
W							
TH							
F							
S							

TH		ACC A	ACC B			
F					ACC PRACS A	
S	ACC A	ACC B				

RAINHA							
	9	10	11.15	12.10	1.45	2.35	3.40
M		VIII B	VIII A		ACC PRACS		
T	VIII B	VIII A			ACC PRACS		
W	VIII B		VIII A				
TH		VIII A	VIII B				
F		VIII B	VIII A		ACC PRACS		
S							

VEDA							
	9	10	11.15	12.10	1.45	2.35	3.40
M							
T							
W	COMP PRACS C		COMP PRACS A				
TH	COMP PRACS A		COMP PRACS B				
F	COMP PRACS B		COMP PRACS C				
S							

JOEL							
	9	10	11.15	12.10	1.45	2.35	3.40
M	ACC B				ACC PRACS B		
T	ACC A	ACCB			ACC PRACS C		
W	ACC A		ACC A	ACC B			

DONALD							
	9	10	11.15	12.10	1.45	2.35	3.40

M		IV A		IV B	IV A		
T				IV A			IV B
W	F & B SERVICE PRACS A/C				IV B		
TH	F & B SERVICE PRACS B/A				IV A		
F	F & B SERVICE PRACS C/B				IV B	IV A	
S			IV B				

T	MKTG-A		MKTG-B		ACCT-B	ACCT-A	
W		MKTG-A	MKTG-B				ACCT-A
TH		MKTG-B	MKTG-A				ACCT-B
F		MKTG-A	MKTG-B				
S	ACCT-B		ACCT-A				

AJU							
	9	10	11.15	12.1	1.45	2.35	3.40
M					F & B Service (P) C		
T	I-B		I-A		F & B Service (P) A		
W	I-B	I-A	I-B				
TH	I-A			I-A			
F	I-B		S.S		F & B Service (P) B		
S	I-B		I-A				

UDAY							
	9	10	11.15	12.10	1.45	2.35	3.40
M	POM-B		T-B				POM-B
T	POM-B	T-B			POM-A		
W		T-B				POM-B	
TH	T-B						POM-A
F	T-B				POM-A		
S		POM-A					

JOGI							
	9	10	11.15	12.10	1.45	2.35	3.40
M		S.S			FOOD PROD(P) A		
T		I-A		I-B	FOOD PROD(P) B		
W		I-B		I-A			
TH	I-B			I-B			
F		I-A		I-A	FOOD PROD(P) C		
S		I-A	I-B				

NIRUPAMA							
	9	10	11.15	12.10	1.45	2.35	3.40
M	MKTG-B	MKTG-A			ACCT-B		ACCT-A

DHANYA							
	9	10	11.15	12.10	1.45	2.35	3.40
M	PRODA		PRODB			PRODA	

T		PROD B	PROD A				PROD A
W	FOOD PROD(P) B						PROD B
TH	FOOD PROD(P) C				PROD A		
F	FOOD PROD(P) A						PROD B
S		PROD B					

NEIL							
	9	10	11.15	12.10	1.45	2.35	3.40
M	T-A	FO-B		FO-A			
T	FO-A		T-A	FO-B		FO-B	
W	T-A				FO-A		
TH	T-A				FO-B		
F	T-A					FO-B	FO-A
S	FO-A						