

OSMANIA UNIVERSITY

No. 194 /TT/Tech./Exams/2017

TIME TABLE

Date: 01-04-2017

BCT & CA III YEAR - II SEM (MAIN&BACKLOG) AND I YEAR, II YEAR/I SEM & IIIYEAR/I SEM. (SUPPL)EXAMINATIONS, APRIL/MAY 2017

TIME	10.00AM 1.00PM	10.00AM 1.00PM	2.00PM 5.00PM	2.00PM 5.00PM
DATE	I Year(Supply)	III/II Sem.(Main &Backlog)	II/I Sem. (Suppl)	III/I Sem (Suppl)
19-04-2017	Fundamental of food Prod.	==		Professional Culinary Arts
20-04-2017	=====	International Baking (Old) International Baking& Artisan Breads (New)	Trad. Indian Gastronomy Principles of Indian Gastronomy(Backlog)	====
21-04-2017	F& B Service-I	===	===	Advanced European Desserts & Confectionery
24-04-2017	===	Materials Mgmt. (Old/New)	Baking Princ.& Patisserie (Backlog) Intermediate Ban. & Pastry	===
25-04-2017	Acomm.Operation-I	===	===	F & B Matching & Catering Operations
29-04-2017	===	Sales&MarketingMgmt. (Old) Marketing Mgmt (New)	Food & Beverage Pairing-I	===
01-05-2017	Front Office – I	===	===	Legal Issues & ethics for Culinarians
02-05-2017	==	Cuisine Facility Planning. & Design (Old) Cuisine Facility Planning & Kitchen Design (New)	Nutr. and Food Sci.	===
03-05-2017	French	===	===	Fund. Of Art & Food Sculpture
04-05-2017	=====	Food & Beverage Costing (Old/New)	Culinary French (Backlog) Culinary French	=====
05-05-2017	Communicative English	===	===	=====
06-05-2017	=====	=====	Principles of Mgmt.&Orgl.Behv.	=====
08-05-2017	Environmental Studies	=====	=====	=====
09-05-2017	=====	=====	Basic Accountancy (Backlog) Hotel Accountancy	=====
10-05-2017	Hygiene Sanitation&Safety	=====	=====	=====
15-05-2017	Basic Comp.Applications	=====	Computer Applications (Backlog)	=====

Note: 1. Practical will be conducted after Theory Examinations. 2. Last chance for III/II old syllabus 3. Last chance for I Year Supplementary Exams.

Sd/-

CONTROLLER OF EXAMINATIONS

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TIME	10.00AM 1.00PM	10.00AM 1.00PM	2.00PM 5.00PM	2.00PM 5.00PM
DATE	I Year (Supply)	III/II Sem. (Main &Backlog)	II/I Sem (Suppl)	III/I Sem (Suppl)
19-04-2017	Fundamental of food Prod.	====	====	Advanced Food Production
20-04-2017	=====	Larder & Kitchen Mgmt.(Old/New)	Indian Regional Cuisine	====
21-04-2017	F& B Service-I	====	====	F & B Service- III
24-04-2017	====	F & B Service-IV (Old/New)	F & B Service- II F &B service –II (Backlog)	====
25-04-2017	Acomm.Operations-I	====	====	Accomm. Operations-III
29-04-2017	====	IT in Hotel Industry (Old) Event Mngt. (New)	Accomm. Operations-II	====
01-05-2017	Front Office – I	====	====	Front Office-III
02-05-2017	==	Hotel Facility Planning (Old/New)	Front Office-II	====
03-05-2017	French	====	====	Cost & Financial Management
04-05-2017	=====	F & B Management (O/N)	Hotel Accounts Hotel Accounts (Backlog)	====
05-05-2017	Communicative English	====	====	Marketing
06-05-2017	====	Travel & Tourism (New)	Principles. of Mgmt.	====
08-05-2017	Environmental Studies	====	====	Human Resources Mgmt.
09-05-2017	====	====	Hotel Laws	====
10-05-2017	Hygiene Sanitation & Safety	====	====	
11-05-2017	====	====	Hotel Engg. & Maintenance	====
15-05-2017	Basic Comp. Applications	====	====	====

NOTE:- 1. Practical will be conducted after Theory Examinations. 2. Last chance for III/II old syllabus 3. Last chance for I year supply exams.

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