

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FOOD &  
BEVERAGE SERVICES-APPRENTICESHIP  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Storage of Food and Beverage Items (FBT 05109)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Restaurant and Bar Organization (FBT 05104)	Nutrition and Health (FBT 05111)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Bar and Beverage Service (FBT 05105)	Food and Beverage Services Skills I (FBT 05107)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)	Hospitality Communication Skills (GST 05202)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Food and Beverage Service Skills II (FBT 05208)	Hotel Information Technology (FBT 05212)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Planning &Controlling In Food And Beverages (FBT05210)	Banqueting And Conference Organization (FBT05206)	LECTURE ROOMS	

**SUPPLEMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FRONT  
OFFICE OPERATIONS-APPRENTICESHIP  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Business Communication Skills (GST05103)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Reception Skills (FOT 05104)	Guest Relations Skills (FOT 05106)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hotel Safety and Security (FOT 05111)	Introduction to Accounting (FOT 05107)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)		LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Front Office Sales and Marketing (FOT05209)	Hotel Information System (FOT05210)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Hotel Reservations Control (FOT05205)	Front Office Accounting (FOT05208)	LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FOOD  
PRODUCTION-APPRENTICESHIP  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Preparation of Main Dishes (FPT05112)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Preparation of Soups and Sauces (FPT 05113)	Nutrition and Health (FPT 05114)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Kitchen Safety And Security (PBT 05107)	Kitchen Organization (FPT 05104)	LECTURE ROOMS	
<b>Thursday 15.10.2020</b>	Starters, Canapés and Sandwiches (FPT05111)		LECTURE ROOMS	
<b>Monday 19.10.2020</b>		Pastry & Bakery Products (FPT 05109)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)	Business Communication Skills (GST05203)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Butchery Techniques (FPT05205)	Preparation Of Farineous Dishes (FPT05210)	LECTURE ROOMS	
<b>Friday 23.10.2020</b>	Menu Planning, Costing and Pricing (FPT05208)	Kitchen Control and Storage Procedures (FPT05206)	LECTURE ROOMS	

**SEMESTER II EXAMINATION TIMETABLE FOR BASIC TECHNICIAN CERTIFICATE IN HOSPITALITY OPERATION  
NTA LEVEL 4-APPRENTICESHIP PROGRAMME  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Basic English Grammer and structure(GST04102)	Basic Computations in Business operations (GST04101)		
<b>Tuesday 13.10.2020</b>	Introduction to Hospitality and Tourism(FBT04105)	Beverage Product Knowledge(FBT04110)		
<b>Wednesday 14.10.2020</b>	Hygiene and Safety(FBT04106)	Basic Food and Beverage Service Skills(FBT04109)		
<b>Thursday 15.10.2020</b>	Basic Food Preparation Skills(FBT04207)			
<b>Friday 16.10.2020</b>	Basic French Language in Hospitality (GST04204)	Basic Computer Operations (GST04203)		
<b>Monday 19.10.2020</b>	Basic Front Office Operations (RDT04211)	Customer Care And Team Building Skills (FBT04207)		
<b>Tuesday 20.10.2020</b>	Basic Laundry Operations Techniques (RDT04213)	Basic Housekeeping Operation Techniques (RDT04212)		

**SUPPLEMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN  
HOSPITALITY OPERATION  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05104)	Business Communication Skills (GST05103)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Housekeeping and Laundry Operations II (HOT 05110)	Nutrition and Health in Hospitality(GST 05101)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hotel Safety and Security (HOT 05118)	Hospitality Entrepreneurship (HOT 05119)	LECTURE ROOMS	
<b>Thursday 15.10.2020</b>	Hospitality Bookkeeping (HOT 05121)	Hospitality Store Keeping (HOT 05117)	LECTURE ROOMS	
<b>Friday 16.10.2020</b>	Front Office Operations II (HOT 05108)	Computer Applications III (GST 05107)	LECTURE ROOMS	
<b>Monday 19.10.2020</b>	Hospitality Customer Care Skills (GST 05105)	Pastry and Bakery Products (HOT05213)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)	Food Preparation Skills li (HOT05212)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Hospitality Sales and Marketing (GST05202)	Hospitality Software (HOT05220)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Restaurant And Bar Operations II(HOT05215)	Front Office Accounting (HOT05209)	LECTURE ROOMS	
<b>Friday 23.10.2020</b>	Menu Planning, Costing And Pricing (HOT05214)	Conference and Banquet Operations (HOT05216)	LECTURE ROOMS	
<b>Monday 26.10.2020</b>	Interior Design And Decoration (HOT05211)		LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FOOD &  
BEVERAGE SERVICES  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Storage of Food and Beverage Items (FBT 05109)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Restaurant and Bar Organization (FBT 05104)	Nutrition and Health (FBT 05111)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Bar and Beverage Service (FBT 05105)	Food and Beverage Services Skills I (FBT 05107)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)	Hospitality Communication Skills (GST 05202)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Food and Beverage Service Skills II (FBT 05208)	Hotel Information Technology (FBT 05212)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Planning &Controlling In Food And Beverages (FBT05210)	Banqueting And Conference Organization (FBT05206)	LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN HOUSE KEEPING AND  
LAUNDRY SERVICES  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Business Communication Skills (GST05103)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Laundry Cleaning Process I (HLT05105)	Professional Guest Rooms & Public Areas Cleanliness Skills I (GST 05103)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hotel Safety and Security (HLT 05104)		LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST 05202)	Professional Guest Room and Public Areas Cleanliness Skills II (HLT 05205)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Laundry Cleaning Process II (HLT 05208)	Hotel Information System (HLT 05206)	LECTURE ROOMS	
<b>Friday 23.10.2020</b>	Interior, Exterior Design, Decoration and Flower Arrangement (HLT 05207)		LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FRONT  
OFFICE OPERATIONS  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Business Communication Skills (GST05103)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Reception Skills (FOT 05104)	Guest Relations Skills (FOT 05106)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hotel Safety and Security (FOT 05111)	Introduction to Accounting (FOT 05107)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)		LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Front Office Sales and Marketing (FOT05209)	Hotel Information System (FOT05210)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Hotel Reservations Control (FOT05205)	Front Office Accounting (FOT05208)	LECTURE ROOMS	



**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR TECHNICIAN CERTIFICATE IN FOOD  
PRODUCTION  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language- French I (GST 05101)	Preparation of Main Dishes (FPT05112)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Preparation of Soups and Sauces (FPT 05113)	Nutrition and Health (FPT 05114)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Kitchen Safety And Security (PBT 05107)	Kitchen Organization (FPT 05104)	LECTURE ROOMS	
<b>Thursday 15.10.2020</b>	Starters, Canapés and Sandwiches (FPT05111)		LECTURE ROOMS	
<b>Monday 19.10.2020</b>		Pastry & Bakery Products (FPT 05109)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	French II (GST05202)	Business Communication Skills (GST05203)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Butchery Techniques (FPT05205)	Preparation Of Farineous Dishes (FPT05210)	LECTURE ROOMS	
<b>Friday 23.10.2020</b>	Menu Planning, Costing and Pricing (FPT05208)	Kitchen Control and Storage Procedures (FPT05206)	LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR BASIC TECHNICIAN CERTIFICATE IN HOSPITALITY  
OPERATION  
REGULAR PROGRAMME 12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	English Grammar and Structure (GST 04107)	Computer Applications I (GST 04111)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Introduction to Hospitality and Tourism Industry (GST 04101)	Hygiene and Sanitation (HOT04109)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hospitality Customer Care and Teambuilding Skills (HOT 04106)	Front Office Operations I (HOT 04103)	LECTURE ROOMS	
<b>Thursday 15.10.2020</b>	Housekeeping Operations I (HOT 04104)		LECTURE ROOMS	
<b>Friday 16.10.2020</b>	Computer Application II (GST04212)	Business Computations In Hospitality Operations (GST 04209)	LECTURE ROOMS	
<b>Monday 19.10.2020</b>	Laundry Operations I (HOT04214)	Operating Small Scale Hospitality Entreprises (GST04211)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	Safety And First Aid In Hospitality Operation (HOT04208)	Restaurant & Bar Operations I (HOT04205)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Kitchen Operation Skills (HOT04202)		LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR ORDINARY DIPLOMA IN HOSPITALITY MANAGEMENT  
NTA LEVEL 6  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Foreign Language-French III (GMT06107)	Hospitality Law (GMT06104)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Hospitality Research Methodologies (GMT06101)	Event Planning and Control (HMT06114)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Health Safety and Security Management (HMT06113)	Food and Beverage Management I (HMT06110)	LECTURE ROOMS	
<b>Thursday 15.10.2020</b>	Customer Service Management (HMT06117)	Rooms Division Management I (HMT06115)	LECTURE ROOMS	
<b>Friday 16.10.2020</b>	Hospitality Finance and Accounting (HMT06112)		LECTURE ROOMS	
<b>Monday 19.10.2020</b>	Hospitality Marketing (GMT06203)	Environmental & Hospitality Sustainable Practices (GMT06205)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	Inventory And Facility Management (HMT06218)	Rooms Division Management II (HMT06216)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Hospitality Entrepreneurship & Project Management (GMT06202)	Food And Beverage Management II (HMT06211)	LECTURE ROOMS	
<b>Thursday 22.10.2020</b>	Leadership, Professionalism And Communication (GMT06206)	Hospitality Human Resources Management (GMT 06208)	LECTURE ROOMS	
<b>Friday 23.10.2020</b>	Hospitality Management Information System (HMT06209)		LECTURE ROOMS	

**SUPPLIMENTARY AND SPECIAL EXAMINATION TIMETABLE FOR BASIC TECHNICIAN CERTIFICATE IN EVENT  
MANAGEMENT NTA LEVEL 4  
12<sup>TH</sup> OCTOBER. TO 26<sup>TH</sup> OCTOBER.2020**

Date	MODULE & SESSIONS		Venue	Invigilators
	Morning Session 0900am – 1200 noon	Afternoon Session 1400pm -1700pm		
<b>Monday 12.10.2020</b>	Basic Communication Skills (EMT 04107)	Computer Applications I (EMT 04111)	LECTURE ROOMS	
<b>Tuesday 13.10.2020</b>	Introduction to Events Concepts (EMT04102)	Hygiene and Sanitation (EMT04109)	LECTURE ROOMS	
<b>Wednesday 14.10.2020</b>	Hospitality Customer Care and Teambuilding Skills (EMT 04106)	Introduction to Hospitality and Tourism Industry (EMT 04101)	LECTURE ROOMS	
<b>Friday 16.10.2020</b>	Basic Computer Application II (EMT04212)	Business Computation and Event Operations (EMT04210)	LECTURE ROOMS	
<b>Monday 19.10.2020</b>	Basics of Event Planning (EMT04204)	Interpersonal Skills (EMT04205)	LECTURE ROOMS	
<b>Tuesday 20.10.2020</b>	Event Safety and Security (EMT04208)	Basic Communication Skills II (EMT04213)	LECTURE ROOMS	
<b>Wednesday 21.10.2020</b>	Banquet and Conference Organization (EMT04203)		LECTURE ROOMS	