

OSMANIA UNIVERSITY

No. /TT/Tech/Exams/2015

TIME TABLE

Dated: 29-09-2015

BHM&CT II & III YEAR I SEM. (MAIN&BACKLOG) AND I YEAR (SUPPL.)

EXAMINATIONS OCTOBER/NOVEMBER - 2015

Time Date	2.00 P.M. to 5.00 P.M. I Year (Suppl.)	10.00 A.M. to 1.00 P.M. II Year I Sem. (Main&Backlog)	10.00 A.M. to 1.00 P.M. III Year I Sem. (Main&Backlog)
30-10-2015	Fundamental of food Prod.	===	Advan. Food Production(O/N)
31-10-2015	===	Indian Regional Cuisine	===
02-11-2015	F & B Service-I	===	F & B Service- III (O/N)
03-11-2015	===	F & B Service- II	===
04-11-2015	Acomm.Operation-I	===	Accomm. Operation-III(O/N)
05-11-2015	===	Accomm. Operation-II	===
06-11-2015	Front Office – I	===	Front Office-III (O/N)
07-11-2015	==	Front Office-II	===
09-11-2015	French	===	Financial Analysis(Old) Cost&Financial Manget.(New)
10-11-2015	===	Hotel Accounts	===
12-11-2015	Communicative English	===	Marketing& Sales (old) Marketing (New)
13-11-2015	===	Principles. of Mgmt.	===
16-11-2015	Environmental Studies	===	Human Resources Mgmt.(O/N)
17-11-2015		Hotel Laws	===
18-11-2015	Hygiene Sanitation&safety	===	Economics & Tourism (old)
19-11-2015	===	Hotel Engg. & Mainte.	===
20-11-2015	Basic Comp. Applications	===	===

NOTE:- Practical will be conducted after Theory Examinations.

Sd/-
CONTROLLER OF EXAMINATIONS

OSMANIA UNIVERSITY

No. /TT/Tech./Exams/2015

TIME TABLE

Date: 29-09-2015

**BCT & CA II & III YEAR – I SEM (MAIN&BACKLOG) AND I YEAR (SUPPL.)
EXAMINATIONS, OCTOBER/NOVEMBER - 2015**

Time	2.00 p.m. to 5.00 p.m.	10.00 a.m. to 1.00 p.m.	10.00 a.m. to 1.00 p.m.
Date	I Year (Suppl.)	II / I Sem. (Main&Backlog)	III / I Sem. (Main&Backlog)
30-10-2015	Fundamental of food Prod.	=====	Culinary Arts & Concepts (old) Professional Culinary Arts(New)
31-10-2015	=====	Traditional Indian Gastronomy	=====
02-11-2015	F& B Service-I	=====	European Confectionery (old) Advanced European deserts &Confectionery (New)
03-11-2015	=====	Intermediate Banking & Pastry	=====
04-11-2015	Acomm.Operation-I	=====	F & B Matching – II(old) F & B Matching&Catering Operations (New)
05-11-2015	=====	Food & Beverage Pairing-I	=====
06-11-2015	Front Office – I	=====	Labour Legisl. & Hotel Law(old) Legal Issues&Ethics for Culinarians (New)
07-11-2015	=====	Nutrition and Food Science	=====
09-11-2015	French	=====	Fund.OfArt & Food Sculp.(O/N)
10-11-2015	=====	Culinary French	=====
12-11-2015	Communicative English	=====	=====
13-11-2015	=====	Principles of Mgmt.&Orgl.Behv.	=====
16-11-2015	Environmental Studies	=====	=====
17-11-2015	=====	Hotel Accountancy	=====
18-11-2015	Hygiene Sanitation&Safety	=====	=====
20-11-2015	Basic Comp. Applications	=====	=====

NOTE:- Practical will be conducted after Theory Examinations.

Sd/-
CONTROLLER OF EXAMINATIONS