

University College of Jaffna					
Time table- Department of Food Technology					
NVQ LEVEL 5-II - Batch 2021/2022					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
8.30-9.30	<b>FDT-5</b> <b>D15T001M07</b> Resource Planning for food processing -I Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M10</b> Packaging Materials Mrs.P.Karthiha C6	<b>FDT-5</b> <b>D15T001M11</b> Basic Technologies in Food Packaging Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M12</b> Food Quality and Safety Management System Ms.S.Kalina C6	<b>FDT-5</b> <b>D15T001M13</b> Basic statistics for data handling Ms.S.Kalina C6
9.30-10.30	<b>FDT-5</b> <b>D15T001M07</b> Resource Planning for food processing -I Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M10</b> Packaging Materials Mrs.P.Karthiha C6	<b>FDT-5</b> <b>D15T001M11</b> Basic Technologies in Food Packaging Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M12</b> Food Quality and Safety Management System Ms.S.Kalina C6	<b>FDT-5</b> <b>D15T001M13</b> Basic statistics for data handling Ms.S.Kalina C6
10.30-10.45	<b>Tea-Break</b>				
10.45-11.45	ICT L5 II Mr. M. Ramanan (ICT LAB)	<b>EMTM02</b> Workplace Communication Management L5 II Dr. K. Shanmuganathan (Auditorium)	<b>EMTM03</b> Planning and Scheduling work at workplace - L5 II Dr. K. Shanmuganathan (Auditorium)	<b>FDT-5</b> <b>D15T001M11</b> Basic Technologies in Food Packaging Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M09</b> Cleaning and sanitization in food processing plant and machinery Ms.K.Abinaya FOT Lab
11.45-12.45	ICT L5 II Mr. M. Ramanan (ICT LAB)	<b>EMTM02</b> Workplace Communication Management L5 II Dr. K. Shanmuganathan (Auditorium)	<b>EMTM03</b> Planning and Scheduling work at workplace - L5 II Dr. K. Shanmuganathan (Auditorium)	<b>FDT-5</b> <b>D15T001M11</b> Basic Technologies in Food Packaging Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M09</b> Cleaning and sanitization in food processing plant and machinery Ms.K.Abinaya FOT Lab
12.45-1.15	<b>LUNCH</b>				
1.15-2.15	<b>FDT-5</b> <b>D15T001M09</b> Cleaning and sanitization in food processing plant and machinery Ms.K.Abinaya C6	<b>FDT-5</b> <b>D15T001M13</b> Basic statistics for data handling Ms.S.Kalina C6	<b>FDT-5</b> <b>D15T001M10</b> Packaging Materials Ms.K.Abinaya C6	<b>FDT-5</b> <b>D15T001M16</b> Basic statistics for data handling Ms.S.Kalina C6	
2.15-3.15	English L5 II Ms. M. Pugalini (English Class Room)	<b>FDT-5</b> <b>D15T001M12</b> Food Quality and Safety Management System Ms.S.Kalina C6	<b>FDT-5</b> <b>D15T001M10</b> Packaging Materials Ms.K.Abinaya C6	<b>FDT-5</b> <b>D15T001M07</b> Resource Planning for food processing -I (Practical) Mrs.P.Thanuja FOT Lab	<b>FDT-5</b> <b>D15T001M08</b> Food Manufacturing Process Control - I Mrs.P.Karthiha C6
3.15-4.15	English L5 II Ms. M. Pugalini (English Class Room)	<b>FDT-5</b> <b>D15T001M12</b> Food Quality and Safety Management System Ms.S.Kalina C6	<b>FDT-5</b> <b>D15T001M08</b> Food Manufacturing Process Control - I Mrs.P.Karthiha C6	<b>FDT-5</b> <b>D15T001M07</b> Resource Planning for food processing -I Mrs.P.Thanuja C6	<b>FDT-5</b> <b>D15T001M08</b> Food Manufacturing Process Control - I Mrs.P.Karthiha C6
4.15-5.15					<b>FDT-5</b> <b>D15T001M08</b> Food Manufacturing Process Control - I (Practical) Mrs.P.Karthiha FOT Lab
	..... Head of the Department		..... Head of Academics		..... Assistant Registrar

University College of Jaffna					
Time Table- Department of Hospitality Management					
NVQ LEVEL 5-II - Batch 2021/2022					
Time	Monday	Tuesday	Wednesday	Thursday	Friday
8.30-9.30	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M06</b> Front Office Operations in Hospitality Management -2 Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Practical</b> <b>HFM-Lab</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Theory</b> C1
9.30-10.30	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M09</b> Stores Maintenance and logistics handling Ms.S.Vasuki <b>Practical</b> <b>HFM-Lab</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Theory</b> C1
10.30-10.45	<b>TEA BREAK</b>				
10.45-11.45	<b>H55T003M06</b> Risk Management in the Hospitality industry Dr.K.Shanmuganathan <b>Theory</b> C1	<b>EMTM02</b> Workplace Communication Management L5 II Dr. K. Shanmuganathan (Auditorium)	<b>EMTM03</b> Planning and Scheduling work at workplace - L5 II Dr. K. Shanmuganathan (Auditorium)	ICT Mr. M. Ramanan (ICT LAB)	English L5 II Ms. M. Pugalini C2
11.45-12.45	<b>H55T003M06</b> Risk Management in the Hospitality industry Dr.K.Shanmuganathan <b>Theory</b> C1	<b>EMTM02</b> Workplace Communication Management L5 II Dr. K. Shanmuganathan (Auditorium)	<b>EMTM03</b> Planning and Scheduling work at workplace - L5 II Dr. K. Shanmuganathan (Auditorium)	ICT Mr. M. Ramanan (ICT LAB)	English L5 II Ms. M. Pugalini C2
12.45-1.15	<b>LUNCH BREAK</b>				
1.15-2.15	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Practical</b> <b>HFM-Lab-Reception</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Theory</b> C1
2.15-3.15	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Theory</b> C1	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Practical</b> <b>HFM-Lab-Reception</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Theory</b> C1
3.15-4.15	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M08</b> Risk Management in the Hospitality industry Mr.K.Shanmuganathan <b>Practical HFM-Lab</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Practical</b> <b>HFM-Lab-Restaurant</b>	<b>H55T003M06</b> Front Office Operations in Hospitality Management-2 Ms.S.Vasuki <b>Practical</b> <b>HFM-Lab-Reception</b>	<b>H55T003M07</b> Food & Beverage Operations in Hospitality Management-2 Mr.M.Muhunthan <b>Theory</b> C1
	..... Head of the Department		..... Head of Academics		..... Assistant Registrar