

Time table- Department of Food Technology

NVQ LEVEL 5-I- Batch 2022/2023

Time	Monday	Tuesday	Wednesday	Thursday	Friday
8.30-9.30	Storage of food raw materials, ingredients and finished food products (D15T001M02) P.Karthiha AUD	ICT(FDT) (Mr.M.Ramanan) ICT LAB	Preparation of food raw materials, and ingredients for processing (M03) P.Karthiha (Theory/ Practical)	. Characteristics of food raw materials, and ingredients (D15T001M01) S. Kalina (Theory/ Practical) C9	Storage of food raw materials, ingredients and finished food products (D15T001M02) P.Karthiha (Theory/ Practical) FOT LAB
9.30 -10.30	Storage of food raw materials, ingredients and finished food products (D15T001M02) P.Karthiha AUD	ICT(FDT) (Mr.M.Ramanan) ICT LAB	Preparation of food raw materials, and ingredients for processing (M03) P.Karthiha (Theory/ Practical)	. Characteristics of food raw materials, and ingredients (D15T001M01) S. Kalina (Theory/ Practical) C9	Storage of food raw materials, ingredients and finished food products (D15T001M02) P.Karthiha (Theory/ Practical) FOT LAB
10.30-10.45	Tea-Break				
10.45-11.45	Preparation of food raw materials, and ingredients for processing (D15T001M03) P.Thanuja AUD	Characteristics of food raw materials, and ingredients (D15T001M01) K.Abinaya AUD	. Fundamentals of Food Microbiology (D15T001M06) P.Thanuja (Theory/ Practical)	Food Processing Technology- I (D15T001M04) K.Abinaya AUD	Food Processing Technology- I (D15T001M04) K.Abinaya AUD
11.45-12.45	Preparation of food raw materials, and ingredients for processing (D15T001M03) P.Thanuja AUD	Characteristics of food raw materials, and ingredients (D15T001M01) K.Abinaya AUD	Fundamentals of Food Microbiology (D15T001M06) P.Thanuja (Theory/ Practical)	Food Processing Technology- I (D15T001M04) K.Abinaya AUD	Food Processing Technology- I (D15T001M04) K.Abinaya AUD
12.45-1.15	LUNCH				
1.15-2.15	Food Processing Technology- I (D15T001M04) K.Abinaya (Theory/ Practical) C4	Workplace Information Management (EMPM01) (Thanuja/Kalina) AUD	ENG -FDT (Mrs.M.Pugalini) C2	Fundamentals of Food Chemistry (D15T001M05) S. Kalina AUD	
2.15-3.15	Food Processing Technology- I (D15T001M04) K.Abinaya (Theory/ Practical) C4	Workplace Communication Management (EMPM02) (Thanuja) AUD	ENG -FDT (Mrs.M.Pugalini) C2	Fundamentals of Food Chemistry (D15T001M05) S. Kalina (Theory/ Practical) AUD	Characteristics of food raw materials, and ingredients (D15T001M01) S. Kalina AUD
3.15-4.15	Food Processing Technology- I (D15T001M04) K.Abinaya (Theory/ Practical) C4	Workplace Communication Management (EMPM02) (Thanuja) AUD	Workplace Information Management EMPM01 (Thanuja/Karthiha) C10	Fundamentals of Food Chemistry (D15T001M05) S. Kalina (Theory/ Practical) AUD	Characteristics of food raw materials, and ingredients (D15T001M01) S. Kalina AUD

updated on- 31.08.2023