

M.C.E.Society's, M.A.Rangoonwala Institute of Hotel Management & Research, Pune  
Master Time Table

Academic Year 2021-2022  
Break Time: 9:50 am-10:00 am  
1:20 pm-2:00 pm

Term: Second  
First Year:- II Semester  
Third Year:- VI Semester

Day	Class	9:00 am to 9:50 am	10:00 am to 10:50 am	10:50 am to 11:40 am	11:40 am to 12:30 pm	12:30 to 1:30 pm	2:00pm-2:50pm	2:50 pm to 3:40pm
Monday	F.Y	HS 201 Grish Kate	HS 204 Asst Prof Anura Tompe	HS 205 (Barich A, Barich B)	Kate	Asst Prof Grish	HS 202 Asst Prof Kunal Sodhi	
Monday	T.Y	HS 602 Asso Prof Inran Sayyed	HS 612 Mrs Ashwin Bhavsar	HS608 Asst Prof Neeraj Joshi	HS 610 Asso Prof Inran Sayyed	HS608 Asst Prof Neeraj Joshi		
Monday	F.Y	HS 203 Joshi	HS 204 Asst Prof Anura Tompe	HS 207(Barich A, Barich B)	HS 206(Barich A, Barich B) Asst Prof Kunal Sodhi	HS 201 Asst Prof Grish Kate	HS 203 Asst Prof Kunal Sodhi	HS 205 Asst Prof Neeraj Joshi
Tuesday	T.Y	HS 602 Asso Prof Inran Sayyed	HS 603 Asst Prof Kunal Sodhi	HS 604 Asst Prof Anura Tompe	VAC Adv Professional Chef Asst Prof Grish Kate	HS 610 Asso Prof Inran Sayyed	HS608 Asst Prof Neeraj Joshi	HS 610 Asso Prof Inran Sayyed
Tuesday	F.Y	HS 201	Grish Kate	HS 203	HS 207(Barich A, Barich B)	Joshi	HS 202 Asst Prof Kunal Sodhi	VAC Human Values and Professional Ethics Asst Prof Grish Kate
Wednesday	T.Y	HS 602 Asso Prof Inran Sayyed	HS 603Asst Prof Kunal Sodhi	HS 604Asst Prof Anura Tompe	HS 605 Asso Prof Inran Sayyed HS 606 Asst Prof Kunal Sodhi HS 607 Asst Prof Anura Tompe	ATK, Front Office Lab, Pepper Restaurant		
Thursday	F.Y	HS 204 Asst Prof Anura Tompe	HS 201 Asst Prof Grish Kate	HS 208 (Barich A, Barich B)	Front Office Lab	Asst Prof Anura Tompe	HS 202 Asst Prof Kunal Sodhi	VAC Human Values and Professional Ethics Asst Prof Grish Kate
Thursday	T.Y	HS608	HS 601 Asst Prof Anura Tompe	HS608 Asst Prof Neeraj Joshi	HS 610 Asso Prof Inran Sayyed	HS608 Asst Prof Neeraj Joshi		
Friday	F.Y	HS 203 Joshi	HS 209	HS 209	HS 202 Asst Prof Kunal Sodhi	HS 202 Asst Prof Kunal Sodhi	HS 204 Asst Prof Anura Tompe	
Friday	T.Y	HS 602 Asso Prof Inran Sayyed	HS 612 Mrs Ashwin Bhavsar	HS 601 Asst Prof Anura Tompe	HS 610 Asso Prof Inran Sayyed	VAC Adv Professional Chef Asst Prof Grish Kate		
Saturday	F.Y	HS 201 Asst Prof Grish Kate	HS 203 (Assignment) Asst Prof Neeraj Joshi	HS 204 (Assignment) Asst Prof Anura Tompe	HS 202 (Assignment) Asst Prof Kunal Sodhi	HS 209 (Assignment)		
Saturday	T.Y	HS 601 Asst Prof Anura Tompe	HS 608 (Tutorial) Asst Prof Neeraj Joshi	HS 601 (Tutorial) Asst Prof Anura Tompe	HS 601 (Tutorial) Asst Prof Anura Tompe	HS 601 (Tutorial) Asst Prof Anura Tompe		

Subject Code & Name

HS201	Food Production II		HS 601	Project Report
HS 202	Food & Beverage Service II		HS 602	Advanced Food Production II
HS 203	Housekeeping Operations II		HS 603	Advanced Food & Beverage service II
HS 204	Front Office Operations II		HS 604	Advanced Accommodation Operations II
HS 205	Food Production II		HS 605	Advanced Food Production II
HS 206	Food & Beverage Service II		HS 606	Advanced Food & Beverage service II
HS 207	Housekeeping Operations II		HS 607	Advanced Accommodation Operations II
HS 208	Front Office Operations II		HS 608	Entrepreneurship Development
HS 209	French		HS 610	Tourism Operations
			HS 612	Food Science

<b>Abbreviations</b>	
Q	Class room
BTX	Basic Training Kitchen
ATX	Advanced Training Kitchen
HK	Housekeeping Laboratory
F.O	Front Office Laboratory



Asso. Prof. Imran Sayyed  
IQAC Co-ordinator



Prof. Dr. Anita Frantz  
Principal

IQAC Co-ordinator

Co-ordinator

**of Hotel Management & Research**  
Azam Campus, Camp. Pune-1.

**PRINCIPAL**

**M. A. Rangoonwala** Institute of  
Hotel Management & Research  
Azam Campus, Camp, Pune - 1

M.A.Rangoonwala Institute of Hotel Management & Research

M.C.E. Society's



Master Time Table

Academic Year 2019-2020

June-October 2019

Break Time: 9.40 am-10.00 am

1.20 pm-2.00 pm

First Year:- I Semester  
Second Year:- I Semester  
Third Year:- III Semester

Day/Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to 3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS 104 CI 101	HS 102 CI 101	HS 109 CI 101	HS 105(Batch A), HS 106 (Batch B) BTK, Pepper Restaurant				
	S.Y	HS202 CI 302	HS201 CI 302		HS207(Batch A), HS 209(Batch B) OTK, HK Lab				
	T.Y	HS 301 CI 201	HS 305 CI 201	HS 306 CI 201	HS 306 CI 201	HS 304 CI 201	HS 304 CI 201		
Tuesday	F.Y	HS 103 CI 101	HS 104 CI 101	HS 109 CI 101	HS 105(Batch B), HS 106 (Batch A) BTK, Pepper Restaurant				
	S.Y	HS 201 CI 302	HS 206 CI 302		HS207(Batch B), HS 209(Batch A) OTK, HK Lab				
	T.Y	HS 303 CI 201	HS 301 CI 201	HS 306 CI 201	HS 306 CI 201	HS 304 CI 201	HS 304 CI 201		
Wednesday	F.Y	HS 101 CI 101	HS 103 CI 101	HS 101 CI 101	HS 107(Batch A), HS 108(Batch B) HK Lab, FO Lab				
	S.Y	HS 202 CI 302	HS 206 CI 302		HS207(Batch A), HS 208(Batch B) QTK, Pepper Restaurant				
	T.Y	HS 301 CI 201	HS 302 CI 201		HS307 ATK				
Thursday	F.Y	HS 104 CI 101	HS 102 CI 101	HS 101 CI 101	HS 107(Batch B), HS 108(Batch A) HK Lab, FO Lab				
	S.Y	HS 202 CI 302	HS 204 CI 302		HS207(Batch B), HS 208(Batch A) QTK, Pepper Restaurant				
	T.Y	HS 305 CI 201	HS 302 CI 201		HS309 HK Lab				
Friday	F.Y	HS 102 CI 101	HS 104 CI 101	HS 101 CI 101	HS 103 CI 101	HS 101 CI 101	HS 102 CI 101		
	S.Y	HS 204 CI 302	HS 201 CI 302		HS 204 CI 302	HS 205 CI 302	HS 205 CI 302		
	T.Y	HS 301 CI 201	HS 305 CI 201		HS 308 Pepper Restaurant				
Saturday	F.Y	HS 103 CI 101	HS 101 CI 101	PE Ground	PE Ground	Skill Development CI 101	Skill Development CI 101		
	S.Y	HS 204 CI 302	HS 206 CI 302	HS 203 CI 302	HS 203 CI 302	HS 205 CI 302	HS 205 CI 302		
	T.Y	HS 301 CI 201	HS 302 CI 201	HS 301 CI 201	HS 303 CI 201	HS 305 CI 201	HS 302 CI 201		

Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 101	Food Production I
HS 102	Food & Beverage Service I
HS 103	Housekeeping Operations I
HS 104	Front Office Operations II
HS 105	Food Production I
HS 106	Food & Beverage Service I
HS 107	Housekeeping Operations I
HS 108	Front Office Operations I
HS 109	Development of Generic Skills

Class	S.Y.B.Sc HS
Subject Code	Subject Name
HS 201	Principles of Quantity Food Production
HS 202	Beverage Service Methodology
HS 203	Accommodation Techniques
HS 204	Principles of Management
HS 205	Basic Principles of Accounting
HS 206	The Science of Hotel Engineering
HS 207	Principles of Quantity Food Production
HS 208	Beverage Service Methodology
HS 209	Accommodation Techniques

Class	T.Y.B.Sc HS
Subject Code	Subject Name
HS 301	Advanced Food Production Systems
HS 302	Food and Beverage Techniques and Management
HS 303	Accommodation Operation Techniques
HS 304	Hotel Accounting Procedure
HS 305	Hospitality Marketing Management
HS 306	Hotel Law Practices
HS 307	Advanced Food Production Systems
HS 308	Food and Beverage Techniques and Management
HS 309	Accommodation Operation Techniques

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory
FO	Front Office Laboratory



Prof. Dr. Anita Franz  
Principal  
PRINCIPAL

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Assoc. Prof. Imran Sayyed  
IQAC Coordinator

**IQAC COORDINATOR**  
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M.C.E. Society's

**M.A.Rangoonwala Institute of Hotel Management & Research**

**Master Time Table**

Academic Year 2019-2020

November 2019-March 2020

Break Time: 9.40 am-10.00 am

1.20 pm-2.00 pm

First Year:- II Semester  
Third Year:- IV Semester

Day /Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to-3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS 204	HS 202	HS 209	HS 205 (Batch A), HS 206 (Batch B)			HS 201	
		CI-204	CI-204	CI-204	BTK, Pepper Restaurant	HS 403	HS 405	CI-204	
		HS 406	HS 404	HS 402	HS 401	HS 403	HS 405	HS 401	
Tuesday	T.Y	CI 303	CI 303	CI-303	CI-303	CI-303	CI-303	CI-303	
		HS 203	HS 204	HS 209	HS 205 (Batch B), HS 206 (Batch A)			HS 202	
		CI-204	CI-204	CI-204	BTK, Pepper Restaurant	HS 405	HS 403	HS 406	
Wednesday	F.Y	HS 404	HS 402	HS 401	HS 406	HS 405	HS 403	HS 406	
		CI-303	CI-303	CI-303	CI-303	CI-303	CI-303	CI-303	
		HS 201	HS 203	HS 201	HS 207(Batch A), HS 208 (Batch B)			Physical Education	
Thursday	T.Y	CI-204	CI-204	CI-204	HK Lab, F.O. Lab			Sports Ground	
		HS 402	HS 404	HS 201	HS 207 (Batch B), HS 208 (Batch A)			Physical Education	
		CI-303	CI-303	CI-204	HS 407			Sports Ground	
Friday	F.Y	HS 204	HS 202	HS 201	HS 207 (Batch B), HS 208 (Batch A)			Physical Education	
		CI-204	CI-204	CI-204	HK Lab, F.O. Lab			Sports Ground	
		HS 405	HS 406	HS 406	HS 407			HS 405	
Saturday	T.Y	CI 303	CI-303		ATK			CI-303	
		HS 202	HS 204	HS 201	HS 203	HS 201	HS 202	HS 203	
		CI-204	CI-204	CI-204	CI-204	CI-204	CI-204	CI-204	
Sunday	F.Y	HS 406	HS 401	HS 408 (Batch A), HS 409( Batch B)	HS 408 (Batch B)	HS 408 (Batch B), HS 409 (Batch A)	HS 409 (Batch A)	HS 403	
		CI-303	CI-303	Pepper Restaurant, HK Lab	Pepper Restaurant, HK Lab	Pepper Restaurant, HK Lab	Pepper Restaurant, HK Lab	CI-303	
		HS 203	HS 204	Physical Education	Sports Ground	Skill Development			
Monday	F.Y	CI-204	CI-204			HS 204			
		HS 405	HS 401	HS 404	HS 406	HS 403	HS 402		
		CI-303	CI-303	CI-303	CI-303	CI-303	CI-303		

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Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 201	Food Production II
HS 202	Food & Beverage Service II
HS 203	Housekeeping Operations II
HS 204	Front Office Operations II
HS 205	Food Production II
HS 206	Food & Beverage Service II
HS 207	Housekeeping Operations II
HS 208	Front Office Operations II
HS 209	French

Class	T.Y.B.Sc HS
Subject Code	Subject Name
HS 401	Principles of International Cuisine
HS 402	Advanced Food & Beverage Service Techniques & Management
HS 403	Specialized Accommodation Management
HS 404	Total Quality Management
HS 405	Human Resource Management
HS 406	Entrepreneurship Development
HS 407	Principles of International Cuisine
HS 408	Advanced Food & Beverage Service Techniques & Management
HS 409	Specialized Accommodation Management

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory
F.O	Front Office Laboratory



Prof. Dr. Anita Ranpal  
Principal  
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Assoc. Prof. Imran Sayyed  
IQAC Coordinator



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Master Time Table

Academic Year 2018-2019  
 June-October 2018  
 Break Time: 9.40 am-10.00 am  
 1.20 pm-2.00 pm

First Year:- I Semester  
 Second Year:- I Semester  
 Third Year:- III Semester

Day/Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to-3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS101	HS 106	HS102	HS108	HS103	HS102		
		CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
	S.Y	HS202	HS 206		HS207(Batch A), HS 208(Batch B)				
		CI 302	CI 302		QTK,Pepper Restaurant				
Tuesday	T.Y	HS 304	HS 304	HS 306	HS306	HS 305	HS303		
		CI 201	CI 201	CI 201	CI 201	CI 201	CI 201		
	F.Y	HS 104	HS 106	HS 107	HS 101	HS 102	HS103		
		CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
Wednesday	S.Y	HS 201	HS206		HS207(Batch B), HS 208(Batch A)				
		CI 302	CI 302		QTK,Pepper Restaurant				
	T.Y	HS 301	HS 302		HS 306	HS301	HS303		
		CI 201	CI 201		CI 201	CI 201	CI 201		
Thursday	F.Y	HS 104	HS 105	HS 101	HS 109(Batch B), HS110(Batch A)				
		CI 101	CI 101	CI 101	HS 101	HS 102	HS 103		
	S.Y	HS 201	HS 204		Library (Batch A), HS 209(Batch B)				
		CI 302	CI 302		Library, HK Lab				
Friday	T.Y	HS 305	HS 302	HS 305	HS 309	HS 303			
		CI 201	CI 201	CI 201	HS 309	HS 303			
	F.Y	HS 107	HS 106	HS 111(Batch B), HS 112 B(Batch A)		HS 111(Batch A), HS 112 A(Batch B)			
		CI 101	CI 101	HK Lab, CI 101		HK Lab, Computer Lab			
Saturday	S.Y	HS 205	HS 205	HS 206	HS 204	HS 202	HS204		
		CI 302	CI 302	CI 302	CI 302	CI 302	CI 302		
	T.Y	HS 302	HS 305		HS 308				
		CI 201	CI 201		Pepper Restaurant				

Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 101	Fundamentals of Food Production Principles
HS 102	Fundamentals of Food & Beverage Service Methodology
HS 103	Rooms Division Techniques
HS 104	Tourism Operations
HS 105	Food Science
HS 106	Principles of Nutrition
HS 107	Communication Skills French
HS 108	Information Systems
HS 109	Fundamentals of Food Production Principles
HS 110	Fundamentals of Food & Beverage Service
HS 111	Rooms Division Techniques
HS 112 A	Information Systems
HS 112 B	Communication Skills French



Prof. Anita Frantz  
Principal

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Class	S.Y.B.Sc HS
Subject Code	Subject Name
HS 201	Principles of Quantity Food Production
HS 202	Beverage Service Methodology
HS 203	Accommodation Techniques
HS 204	Principles of Management
HS 205	Basic Principles of Accounting
HS 206	The Science of Hotel Engineering
HS 207	Principles of Quantity Food Production
HS 208	Beverage Service Methodology
HS 209	Accommodation Techniques

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory



Class	T.Y.B.Sc HS
Subject Code	Subject Name
HS 301	Advanced Food Production Systems
HS 302	Food and Beverage Techniques and Management
HS 303	Accommodation Operation Techniques
HS 304	Hotel Accounting Procedure
HS 305	Hospitality Marketing Management
HS 306	Hotel Law Practices
HS 307	Advanced Food Production Systems
HS 308	Food and Beverage Techniques and Management
HS 309	Accommodation Operation Techniques



Asst. Prof. Imran Sayyed  
IQAC Coordinator

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M.A.Rangoonwala Institute of Hotel Management & Research

Master Time Table

Academic Year 2018-2019  
November 2018- March 2019  
Break Time: 9:40 am-10:00 am  
1:20 pm-2:00 pm

First Year- II Semester  
Third Year- IV Semester

Day/Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to 3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS 101	HS 106	HS103	HS 109(Batch A), HS 110(Batch B)				
	T.Y	CI 101	CI 101	CI 101	BTk, Pepper Restaurant	HS 403	HS405		
Tuesday	F.Y	HS 102	HS 106	HS 402	HS 401	HS 109 (Batch B), HS 110 (Batch A)			
	T.Y	CI 201	CI 201	CI 201	CI 201	BTk, Pepper Restaurant	HS 405	HS 403	
Wednesday	F.Y	HS 102	HS 105	HS 111(Batch B), HS112B-French (Batch A)	HS 406	HS 111(Batch A), HS112A-(Batch B)			
	T.Y	CI 101	CI 101	HK Lab,	HS 407	HK Lab, Computer Lab			
Thursday	F.Y	HS 104	HS 105	HS 111(Batch A), HS112B-French (Batch B)	ATK	HS 111(Batch B), HS112A-(Batch A)			
	T.Y	CI 101	CI 101	HK Lab,	HS 407	HK Lab, Computer Lab			
Friday	F.Y	HS 104	HS 106	HS 102	HS 108	HS 103	HS 107		
	T.Y	CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
Saturday	F.Y	HS 103	HS 105	HS 108	HS 101	HS 107	HS 104		
	T.Y	CI 101	CI 101	HS 402	CI 101	CI 101	CI 101		

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Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 101	Fundamentals of Food Production Principles
HS102	Fundamentals of Food & Beverage Service Methodology
HS 103	Rooms Division Techniques
HS 104	Tourism Operations
HS 105	Food Science
HS 106	Principles of Nutrition
HS 107	Communication Skills French
HS 108	Information Systems
HS 109	Fundamentals of Food Production Principles
HS 110	Fundamentals of Food & Beverage Service Methodology
HS 111	Rooms Division Techniques
HS 112 A	Information Systems
HS112 B	Communication Skills French



Prof. Anita Frantz  
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Class	T.Y.B.Sc HS
Subject Code	Subject Name
HS 401	Principles of International Cuisine
HS 402	Advanced Food & Beverage Service Techniques & Management
HS 403	Specialized Accommodation Management
HS 404	Total Quality Management
HS 405	Human Resource Management
HS 406	Entrepreneurship Development
HS 407	Principles of International Cuisine
HS 408	Advanced Food & Beverage Service Techniques & Management
HS 409	Specialized Accommodation Management

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory



Asst. Prof. Imran Sayyed  
IQAC Coordinator

**COORDINATOR**  
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**M.A.Rangoonwala Institute of Hotel Management & Research**

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Academic Year 2017-2018  
 June-October 2017  
 Break Time: 9.40 am-10.00 am  
 1.20 pm-2.00 pm

First Year:- I Semester  
 Second Year:- I Semester  
 Third Year:- V Semester

Day/Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to-3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS 102	HS 106	HS 107	HS 109(Batch A), HS 110(Batch B)				
	S.Y	HS 201	HS 202	HS 201	HS 203	HS 204	HS 206		
	T.Y	CI 302	CI 302	CI 302	CI 302	CI 302	CI 302		
Tuesday	F.Y	HS 108	HS 106	HS 107	HS 109(Batch B), HS 110(Batch A)				
	S.Y	HS 204	HS 202	HS 202	HS 207(Batch A), HS 208(Batch B)	Library Hours( Batch B)	Library Hours( Batch B), HS 209(Batch A)		
	T.Y	CI 101	CI 101	CI 101	CI 201	CI 201	CI 201		
Wednesday	F.Y	HS 102	HS 105	HS 105	HS 111(Batch B), HS 112 B( Batch A)	HS 111(Batch A), HS 112 A( Batch B)	HS 103		
	S.Y	HS 202	HS 203	HS 203	HS 207(Batch A), HS 208( Batch B)	HS 207(Batch B), HS 208( Batch A)	HS 201		
	T.Y	CI 302	CI 302	CI 302	CI 302	CI 302	CI 302		
Thursday	F.Y	HS 101	HS 105	HS 105	HS 111(Batch A), HS 112 B( Batch B)	HS 111(Batch B), HS 112 A( Batch A)	HS 103		
	S.Y	HS 206	HS 204	HS 204	HS 207(Batch B), HS 208( Batch A)	HS 207(Batch B), HS 208( Batch A)	HS 201		
	T.Y	CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
Friday	F.Y	HS 103	HS 106	HS 102	HS 104	HS 101	HS 103		
	S.Y	HS 205	HS 205	HS 206	HS 204	HS 206	HS 201		
	T.Y	CI 302	CI 302	CI 302	CI 302	CI 302	CI 302		
Saturday	F.Y	HS 103	HS 105	HS 108	HS 104	HS 101	HS 104		
	S.Y	HS 205	HS 205	HS 202	HS 201	HS 206	HS 203		
	T.Y	CI 302	CI 302	CI 302	CI 302	CI 302	CI 302		

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Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 101	Fundamentals of Food Production Principles
HS 102	Fundamentals of Food & Beverage Service Methodology
HS 103	Rooms Division Techniques
HS 104	Tourism Operations
HS 105	Food Science
HS 106	Principles of Nutrition
HS 107	Communication Skills French
HS 108	Information Systems
HS 109	Fundamentals of Food Production
HS 110	Fundamentals of Food & Beverage Service Methodology
HS 111	Rooms Division Techniques
HS 112 A	Information Systems
HS 112B	Communication Skills French

**Prof. Anita Frantz**  
Principal

**PRINCIPAL**  
A. Rangoonwala Institute of  
Management & Research  
Azam Campus, Calind, Pune - 1

Class	S.Y.B.Sc HS
Subject Code	Subject Name
HS 201	Principles of Quantity Food Production
HS 202	Beverage Service Methodology
HS 203	Accommodation Techniques
HS 204	Principles of Management
HS 205	Basic Principles of Accounting
HS 206	The Science of Hotel Engineering
HS 207	Principles of Quantity Food Production
HS 208	Beverage Service Methodology
HS 209	Accommodation Techniques

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory
F.O	Front Office Laboratory

Class	T.Y.B.Sc HS
Subject Code	Subject Name
501	Advanced Food Production Systems
502	Food and Beverage Techniques and Management
503	Accommodation Operation Techniques
504	Hotel Accounting Procedure
505	Hospitality Marketing Management
506	Hotel Law Practices

**Asst. Prof. Imran Sayeed**  
Academic Coordinator





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M.A.Rangoonwala Institute of Hotel Management & Research

Master Time Table

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Third Year- IV Semester

Day/Time	Class	8.00 am to 8.50 am	8.50 am to 9.40 am	10.00 am to 10.50 am	10.50 am to 11.40 am	11.40 am to 12.30 pm	12.30 to 1.20 pm	2.00 pm to-3.00pm	3.00 pm to-4.00pm
Monday	F.Y	HS 101	HS 106	HS 103	HS 109(Batch A), HS 110(Batch B)	BTK, Pepper Restaurant	604		
		CI 101	CI 101	CI 101	605	603	604		
		CI 201	CI 201	CI 201	CI 201	CI 201	CI 201		
Tuesday	F.Y	HS 102	HS 106	HS 101	HS 109(Batch B), HS 110(Batch A)	BTK, Pepper Restaurant			
		CI 101	CI 101	CI 101	605	604	601		
		CI 201	CI 201	CI 201	CI 201	CI 201	CI 201		
Wednesday	F.Y	HS 102	HS 105	HS 111(Batch B), HS 112 B(Batch A)	HS 111(Batch A), HS 112 A(Batch B)	HS 111(Batch A), HS 112 A(Batch B)		Physical Education	Physical Education
		CI 101	CI 101	HK Lab, CI 101	601 (Practical)	HK Lab, Computer Lab	Ground	Ground	Ground
		CI 201	CI 201	ATK	ATK				
Thursday	F.Y	HS 104	HS 105	HS 111(Batch A), HS 112 B(Batch B)	HS 111(Batch B), HS 112 A(Batch A)	HS 111(Batch B), HS 112 A(Batch A)			
		CI 101	CI 101	HK Lab, CI 101	601 (Practical)	HK Lab, Computer Lab			
		CI 201	CI 201	ATK	ATK				
Friday	F.Y	HS 104	HS 106	HS 102	HS 108	HS 103	HS 107		
		CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
		CI 201	CI 201	601	602 (Practical)	Pepper Restaurant	HS 104		
Saturday	T.Y	HS 103	HS 105	HS 108	HS 101	HS 107	HS 104		
		CI 101	CI 101	CI 101	CI 101	CI 101	CI 101		
		CI 201	CI 201	604	603 (Practical)	HK Lab			

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Class	F.Y.B.Sc HS
Subject Code	Subject Name
HS 101	Fundamentals of Food Production
HS 102	Fundamentals of Food & Beverage Service Methodology
HS 103	Rooms Division Techniques
HS 104	Tourism Operations
HS 105	Food Science
HS 106	Principles of Nutrition
HS 107	Communication Skills French
HS 108	Information Systems
HS 109	Fundamentals of Food Production
HS 110	Fundamentals of Food & Beverage Service Methodology
HS 111	Rooms Division Techniques
HS 112 A	Information Systems
HS112 B	Communication Skills French

Prof. Anita Frantz  
Principal



PRINCIPAL

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Class	T.Y.B.Sc HS
Subject Code	Subject Name
601	Advanced Food Production
602	Advanced Food Services and Management
603	Specialized Accommodation Management
604	Total Quality Management
605	Human resource Development
606	Entrepreneurship Development

Abbreviations	
CI	Class room
BTK	Basic Training Kitchen
ATK	Advanced Training Kitchen
HK	Housekeeping Laboratory

Asst. Prof. Imran Sayyed  
Academic Coordinator


