

RANJITA INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, BHUBANESWAR
Time Table for Bakery & Patisserie W.E.F 1st December 2016 to 25th January 2017(1st Batch) HSR

Day	4 hour 09:00 AM-1:00PM (Practical)		3 hour 2:00 PM-5:00 PM (Theory)
Monday	Bakery & Patisserie Practical Class	Lunch Break 1.00 P.M TO 2.00 P.M	Bakery & Patisserie Theory Class
Tuesday	Bakery & Patisserie Practical Class		Bakery & Patisserie Theory Class
Wednesday	Bakery & Patisserie Practical Class		Bakery & Patisserie Theory Class
Thursday	Bakery & Patisserie Practical Class		Bakery & Patisserie Theory Class
Friday	Bakery & Patisserie Practical Class		Bakery & Patisserie Theory Class

Venue: Bakery LAB (Practical) & Class Room - 4 (Theory)
 Lecturer: Mr.Vikash Kumar & Ms. Priyabatee Das


PRINCIPAL
 RIHC