

TIMETABLE

SEMESTER 2—2024

April 3, 2024 – July 12, 2024

Diploma in Pastry Arts

School of Culinary

ATI College

INTAKE	: DPA 04/24	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2024	SEMESTER	: 1

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MPU 2212	MPU 2242	IMT 2013 Introduction to ICT B-602 COMPUTER LAB Mr. Jerome J.W.			
[02] 09.00 – 09.30 am	-BM NOT CREDIT-	-BM CREDIT-				
[03] 09.30 – 10.00 am	B. Kebangsaan (A) B-403 Mr. Alaraf Mahmud	Creative Problem Solving B-403 Mr. Alaraf Mahmud				
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	MPU 21032	BMS 2033 Principles and Practices of Management B-402 Mr. Jerome J.W.	ATI 2012 Tertiary Preparatory Study Skills B-406 Ms. Nur Farhana			
[10] 02.30 – 03.00 pm	FOR MALAYSIANS STUDENTS ONLY					
[11] 03.00 – 03.30 pm	Penghayatan Etika & Peradaban B-401 Mr. Alaraf Mahmud					
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: DPA 01/24	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: April 2024	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-405 Chef Edsel Freddy	CUL 2013 Kitchen Preparatory (Theory) B-405 Chef Jack Sikajat		HTL 2013 Introduction to Hospitality & Tourism Industry B-401 Mr. Izwan A. Yaakop	CUL 2013 Kitchen Preparatory (Practical) DEMO 1 Chef Fabian Fung	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		CUL 2113 Food and Beverage Cost Control B-405 Ms. Tan Zia Yi				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: CDPA 01/24	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: April 2024	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-405 Chef Edsel Freddy			CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat	CUL2063 Principles of Pastry and Bakery B-402 Chef Edward Lajuat	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		CUL 2113 Food and Beverage Cost Control B-405 Ms. Tan Zia Yi				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: DPA 08/23	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2024	SEMESTER	: 3

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-405 Chef Edsel Freddy		CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat	CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat	CUL2063 Principles of Pastry and Bakery B-402 Chef Edward Lajuat	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am						
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		CUL 2113 Food and Beverage Cost Control B-405 Ms. Tan Zia Yi				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: DPA 04/23	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2024	SEMESTER	: 4

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-405 Chef Edsel Freddy	BMS 2043	CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat		CUL2063 Principles of Pastry and Bakery B-402 Chef Edward Lajuat		
[02] 09.00 – 09.30 am		[REQ: BMS2033]					
[03] 09.30 – 10.00 am		Human Resource Management B-406 Mr. Jerome J.W.					
[04] 10.00 – 10.30 am							
10.30 – 10.45 am							
[05] 10.45 – 11.15 am							
[06] 11.15 – 11.45 pm							
[07] 11.45 – 12.15 pm							
[08] 12.15 – 12.45 pm							
12.45 – 02.00 pm							
[09] 02.00 – 02.30 pm		CUL 2113 Food and Beverage Cost Control B-405 Ms. Tan Zia Yi					
[10] 02.30 – 03.00 pm							
[11] 03.00 – 03.30 pm							
[12] 03.30 – 04.00 pm							
[13] 04.00 – 04.30 pm							

INTAKE	: DPA 01/23	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: April 2024	SEMESTER	: 5

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-405 Chef Edsel Freddy	CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat	CUL 2173 Catering Management B-405 DEMO 1 & 3 Chef Edsel Freddy	CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat	MPU 2342 Kursus Integriti dan Antirasuah B-406 Mr. Alaraf Mahmud	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am						
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm						
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: DPA 10/22	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2024	SEMESTER	: 6

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2203 [REQ: CUL2083] Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat		CUL 2173 Catering Management B-405 DEMO 1 & 3 Chef Edsel Freddy		MPU 2342 Kursus Integriti dan Antirasuah B-406 Mr. Alaraf Mahmud	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am		CUL 2133 Purchasing and Inventory B-406 Ms. Tan Zia Yi		MPU 2422 Social Services Activities B-406 Mr. Alaraf Mahmud		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		ATI 2032 Employment Preparatory Skills B-406 Mr. Izwan A. Yaakop				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE	: DPA 08/22	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2024	SEMESTER	: 6

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2203 [REQ: CUL2083] Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat		CUL 2173 Catering Management B-405 DEMO 1 & 3 Chef Edsel Freddy		MPU 2342 Kursus Integriti dan Antirasuah B-406 Mr. Alaraf Mahmud	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am				MPU 2422 Social Services Activities B-406 Mr. Alaraf Mahmud		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		ATI 2032 Employment Preparatory Skills B-406 Mr. Izwan A. Yaakop		BMS 2073 Entrepreneurship Studies B-405 Mr. Ho Teck Loong		
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						