

# TIMETABLE

SEMESTER 2—2022

June 6, 2022 – August 9, 2022

Diploma in Pastry Arts  
School of Culinary  
ATI College

INTAKE	: DPA 05/22	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: May 2022	SEMESTER	: 1

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		<b>ATI 2012</b> Tertiary Preparatory Study Skills <b>B-406</b> Ms. Nurshazliza S. K.		<b>BMS 2033</b> Principles and Practices of Management <b>B-404</b> Mr. Jerome Willie		
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am		<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry <b>B-404</b> Mr. Hubert Lim		<b>IMT 2013</b> Introduction to ICT <b>COMPUTER LAB</b> Mr. Hafiz Abuhurairah		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm				<b>MKT2013</b> Principles of Marketing <b>B-404</b> Mr. Hafiz Abuhurairah		
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

<b>INTAKE</b>	: DPA 01/22	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 17
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 1

**TIMETABLE**

<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>
[01] 08.30 – 09.00 am	<b>CUL 2013</b> Kitchen Preparatory (Practical) <b>DEMO 1</b> Chef Edsel Freddy	<b>CUL 2113</b> Food and Beverage Cost Control <b>B-405</b> Mr. Marcus A. Solibun	<b>HTL 2123</b> Restaurant Operation & Management <b>B-405</b> Mr. Hubert Lim	<b>CUL 2013</b> Kitchen Preparatory (Theory) <b>B-406</b> Chef Edsel Freddy		
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am		<b>ATI 2022</b> Communication and Presentation Skills <b>B-406</b> Mr. Jerome Willie			<b>CUL2023</b> Food Safety and Sanitation <b>B-406</b> Chef Jack Sikajat	
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm				<b>HTL 2023</b> Customer Service <b>B-405</b> Ms. Nurshazliza S. K.		
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

<b>INTAKE</b>	: DPA 10/21	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 18
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 3

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>CUL 2053</b> Patisserie <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>CUL 2113</b> Food and Beverage Cost Control <b>B-405</b> Mr. Marcus A. Solibun	<b>MPU 2163</b>			
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am				<b>Pengajian Malaysia 2</b> <b>B-404</b> Mr. Izwan A Yaakop		
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am				<b>BMS 2043</b>	<b>CUL 2063</b> Principles of Pastry and Bakery <b>B-406</b> Chef Edsel Freddy	
[06] 11.15 – 11.45 pm				<b>Human Resource Management</b> <b>B-404</b> Mr. Jerome Willie		
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm				<b>MKT 2013</b> Principles of Marketing <b>B-404</b> Mr. Hafiz Abuhurairah		
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						

[14] 04.15 – 04.45 pm						
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<b>INTAKE</b>	: DPA 08/21	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 17
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 3

<b>TIMETABLE</b>						
<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>
[01] 08.30 – 09.00 am	<b>CUL 2053</b> Patisserie <b>PASTRY KITCHEN</b> Chef Edward Lajuat			<b>CUL 2133</b> Purchasing and Inventory <b>B-405</b> Mr. Marcus A. Solibun		
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am			<b>MPU 2212</b> BK (A) <b>B-404</b> Mr. Samson J.	<b>MPU 2242</b> CPS <b>B-405</b> Mr. Hafiz A.	<b>CUL 2063</b> Principles of Pastry and Bakery <b>B-406</b> Chef Edsel Freddy	
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm	<b>CUL 2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN</b> Chef Edward Lajuat		<b>CUL 2103</b> Kitchen Management <b>B-405</b> Chef Jack Sikajat			
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						

[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

<b>INTAKE</b>	: DPA 05/21	<b>TOTAL COURSES</b>	: 6			
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 17			
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 4			
<b>TIMETABLE</b>						
<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>
[01] 08.30 – 09.00 am		<b>CUL 2073</b> Bakery <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>MPU 2163</b> [REDACTED]	<b>CUL 2133</b> Purchasing and Inventory <b>B-405</b> Mr. Marcus A. Solibun		
[02] 09.00 – 09.30 am			Pengajian Malaysia 2 <b>B-404</b> Mr. Izwan A Yaakop			
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am			<b>MPU 2212</b> [REDACTED]	<b>MPU 2242</b> [REDACTED]		
[06] 11.15 – 11.45 pm			BK (A) <b>B-404</b> Mr. Samson J.	CPS <b>B-405</b> Mr. Hafiz A.		
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm	<b>CUL 2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN</b> Chef Edward Lajuat		<b>CUL 2103</b> Kitchen Management <b>B-405</b> Chef Jack Sikajat			
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						

[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

<b>INTAKE</b>	: DPA 10/20	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 15
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 6

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am					<b>CUL 2173</b> Catering Management <b>B-406</b> Chef Edsel Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am			MPU 2212	MPU 2242	<b>ATI 2032</b> Employment Preparatory Skills <b>B-406</b> Mr. Hubert Lim	
[06] 11.15 – 11.45 pm			BK (A) B-404	CPS B-405		
[07] 11.45 – 12.15 pm			Mr. Samson J.	Mr. Hafiz A.		
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm		<b>CUL 2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>MPU 2422</b> Social Services Activities <b>B-406</b> Ms. Tan Zia Yi	<b>CUL 2123</b> Food and Beverage Management <b>B-406</b> Chef Edsel Freddy		
[10] 02.15 – 02.45 pm						
[11] 02.45 – 03.15 pm						

[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

<b>INTAKE</b>	: DPA 08/20	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 12
<b>SESSION</b>	: May 2022	<b>SEMESTER</b>	: 6

<b>TIMETABLE</b>						
<b>TIME</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>	<b>SATURDAY</b>
[01] 08.30 – 09.00 am		<b>MPU 2332</b> Human Relations <b>B-404</b> Mr. Izwan A. Yaakop				
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am				<b>ATI 2032</b> Employment Preparatory Skills <b>B-406</b> Mr. Hubert Lim		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm		<b>CUL 2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>MPU 2422</b> Social Services Activities <b>B-406</b> Ms. Tan Zia Yi	<b>CUL 2123</b> Food and Beverage Management <b>B-406</b> Chef Edsel Freddy		
[10] 02.15 – 02.45 pm						



[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						

INTAKE	: DPA 05/20	TOTAL COURSES	: 4
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 10
SESSION	: May 2022	SEMESTER	: 7

TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am						
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.05 – 10.30 am						
[05] 10.45 – 11.15 am				<b>ATI 2032</b> Employment Preparatory Skills <b>B-406</b> Mr. Hubert Lim		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
[09] 01.45 – 02.15 pm		<b>CUL 2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>MPU 2422</b> Social Services Activities	<b>CUL 2123</b> Food and Beverage Management		

[10] 02.15 – 02.45 pm			B-406 Ms. Tan Zia Yi	B-406 Chef Edsel Freddy		
[11] 02.45 – 03.15 pm						
[12] 03.30 – 03.45 pm						
[13] 03.45 – 04.15 pm						
[14] 04.15 – 04.45 pm						