

TIMETABLE

SEMESTER 2—2025

April 9, 2025 – July 11, 2025

Diploma in Pastry Arts

School of Culinary

ATI College

INTAKE	: DPA 04/25	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 16
SESSION	: April 2025	SEMESTER	: 1

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	HTL 2013 Introduction to Hospitality & Tourism Industry B-405 Mr. Izwan A. Yaakop	ATI 2012 Tertiary Preparatory Study Skills B-402 Ms. Nurshazliza S.K				
[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 2242 -BM CREDIT-	MPU 2212 -BM NOT CREDIT-	MPU 21032 FOR MALAYSIANS STUDENTS ONLY	BMS 2033 Principles and Practices of Management B-402 Mr. Jerome J.W.		
[06] 11.15 – 11.45 pm	Creative Problem Solving B-403 Ms. Sufira Ahmad S.	B. Kebangsaan (A) B-404 Ms. Sufira Ahmad S.	Penghayatan Etika & Peradaban B-401 Mr. Izwan A Yaakop			
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	IMT 2013 Introduction to ICT B-602 COMPUTER LAB Mr. Jerome J.W.					
[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 01/25	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: April 2025	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	HTL 2013 Introduction to Hospitality & Tourism Industry B-405 Mr. Izwan A. Yaakop			CUL 2013 Kitchen Preparatory (Practical) DEMO 3 Chef Jack Sikajat	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.	
[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 2023 Food Service Sanitation B-403 Chef Edsel Freddy				
[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	IMT 2013 Introduction to ICT B-602 COMPUTER LAB Mr. Jerome J.W.			CUL 2013 Kitchen Preparatory (Theory) C-302 Chef Jack Sikajat		
[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 10/24	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 17
SESSION	: April 2025	SEMESTER	: 3

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	HTL 2013 Introduction to Hospitality & Tourism Industry B-401 Mr. Izwan A. Yaakop	CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat	CUL2063 Principles of Pastry and Bakery B-402 Chef Edward Lajuat	CUL 2103 Kitchen Management B-404 Chef Edsel Freddy	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.	
[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				BMS 2033 Principles and Practices of Management B-402 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						
[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 08/24	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 14
SESSION	: April 2025	SEMESTER	: 3

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			CUL2063 Principles of Pastry and Bakery B-402 Chef Edward Lajuat	CUL 2103 Kitchen Management B-404 Chef Edsel Freddy	ATI 2022 Communication and Presentation Skills B-405 Mr. Jerome J.W.	
[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			MKT 2013 Principles of Marketing B-404 Mr. Zahir Abdurrahman			
[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-404 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 04/24	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2025	SEMESTER	: 4

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2123 Food and Beverage Management B-402 Chef Edsel Freddy		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	BMS 2043 [REQ: BMS2033] Human Resource Management 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-404 Ms. Tan Zia Yi	CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat				
[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 01/24	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2025	SEMESTER	: 5

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			CUL 2173 Catering Management B-405 DEMO 1 Chef Edsel Freddy	CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat	CUL 2133 Purchasing and Inventory B-404 Ms. Tan Zia Yi	
[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	BMS 2043					
[06] 11.15 – 11.45 pm	[REQ: BMS2033]					
[07] 11.45 – 12.15 pm	Human Resource Management B-405					
[08] 12.15 – 12.45 pm	Mr. Jerome J.W.					
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm				CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat		
[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	: 4
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 10
SESSION	: April 2025	SEMESTER	: 5

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		MPU 2422 Social Services Activities B-405 Mr. Zahir Abdurrahman	CUL 2173 Catering Management B-405 DEMO 1 Chef Edsel Freddy	ATI 2032 Employment Preparatory Skills B-405 Mr. Izwan A. Yaakop		
[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				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						

INTAKE	: DPA 08/23	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2025	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	MPU 2422 Social Services Activities B-405 Mr. Zahir Abdurrahman	CUL 2173 Catering Management B-405 DEMO 1 Chef Edsel Freddy	ATI 2032 Employment Preparatory Skills B-405 Mr. Izwan A. Yaakop			
[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 2342 Kursus Integriti dan Antirasuah B-405 Mr. Zahir Abdurrahman		
[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				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							