

# TIMETABLE

SEMESTER 2—2025

April 9, 2025 – July 11, 2025

**Diploma in Culinary Arts**

School of Culinary

ATI College

INTAKE	: DCA 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	<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry B-405 Mr. Izwan A. Yaakop	<b>ATI 2012</b> 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							
<b>10.30 – 10.45 am</b>							
[05] 10.45 – 11.15 am	<b>MPU 2242</b> <b>-BM CREDIT-</b>	<b>MPU 2212</b> <b>-BM NOT CREDIT-</b>	<b>MPU 21032</b> <b>FOR MALAYSIANS STUDENTS ONLY</b>	<b>BMS 2033</b> 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							
<b>12.45 – 02.00 pm</b>							
[09] 02.00 – 02.30 pm	<b>IMT 2013</b> Introduction to ICT B-602 <b>COMPUTER LAB</b> 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							

<b>INTAKE</b>	: DCA 01/25	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 14
<b>SESSION</b>	: April 2025	<b>SEMESTER</b>	: 2

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry <b>B-405</b> <b>Mr. Izwan A. Yaakop</b>			<b>CUL 2013</b> Kitchen Preparatory (Practical) <b>DEMO 3</b> <b>Chef Jack Sikajat</b>	<b>ATI 2022</b> Communication and Presentation Skills <b>B-405</b> <b>Mr. Jerome J.W.</b>	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am		<b>CUL 2023</b> Food Service Sanitation <b>B-403</b> <b>Chef Edsel Freddy</b>				
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>IMT 2013</b> Introduction to ICT <b>B-602</b> <b>COMPUTER LAB</b> <b>Mr. Jerome J.W.</b>			<b>CUL 2013</b> Kitchen Preparatory (Theory) <b>C-302</b> <b>Chef Jack Sikajat</b>		
[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	: DCA 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			<b>CUL 2033</b> <b>[REQ: CUL2013]</b> Eastern Cookery <b>DEMO 3</b> Chef Jack Sikajat	<b>CUL 2103</b> Kitchen Management <b>B-404</b> Chef Edsel Freddy	<b>ATI 2022</b> Communication and Presentation Skills <b>B-405</b> Mr. Jerome J.W.	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am						
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>CUL 2113</b> Food and Beverage Cost Control <b>B-404</b> Ms. Tan Zia Yi		<b>CUL 2043</b> <b>[REQ: CUL2013]</b> Western Cookery <b>DEMO 3</b> 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	: DCA 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	<b>CUL 2123</b> Food and Beverage Management B-402 Chef Edsel Freddy		<b>CUL 2033</b> <b>[REQ: CUL2013]</b> Eastern Cookery DEMO 3 Chef Jack Sikajat			
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	<b>BMS 2043</b> <b>[REQ: BMS2033]</b> 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						
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>CUL 2113</b> Food and Beverage Cost Control B-404 Ms. Tan Zia Yi		<b>CUL 2043</b> <b>[REQ: CUL2013]</b> Western Cookery DEMO 3 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						

<b>INTAKE</b>	: DCA 01/24	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 14
<b>SESSION</b>	: April 2025	<b>SEMESTER</b>	: 5

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		<b>CUL 2193</b> Culinary Arts 1 <b>DEMO 3</b> Chef Jack Sikajat		<b>ATI 2032</b> Employment Preparatory Skills <b>B-405</b> Mr. Izwan A. Yaakop	<b>CUL 2133</b> Purchasing and Inventory <b>B-404</b> Ms. Tan Zia Yi	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am	<b>BMS 2043</b>					
[06] 11.15 – 11.45 pm	<b>[REQ: BMS2033]</b>					
[07] 11.45 – 12.15 pm	Human Resource Management <b>B-405</b>					
[08] 12.15 – 12.45 pm	Mr. Jerome J.W.					
<b>12.45 – 02.00 pm</b>						
[09] 02.00 – 02.30 pm	<b>CUL 2143</b> Menu Engineering <b>B-402</b> 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	: DCA 10/23	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	<b>CUL 2213</b> <b>[REQ: CUL2193]</b> Culinary Arts 2 DEMO 3 Chef Jack Sikajat	<b>MPU 2422</b> Social Services Activities <b>B-405</b> Mr. Zahir Abdurrahman	<b>CUL 2173</b> Catering Management <b>B-405</b> DEMO 1 Chef Edsel Freddy	<b>ATI 2032</b> Employment Preparatory Skills <b>B-405</b> Mr. Izwan A. Yaakop	<b>CUL 2133</b> Purchasing and Inventory <b>B-404</b> Ms. Tan Zia Yi	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
<b>10.30 – 10.45 am</b>						
[05] 10.45 – 11.15 am				<b>MPU 2342</b> Kursus Integriti dan Antirasuah <b>B-405</b> Mr. Zahir Abdurrahman		
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
<b>12.45 – 02.00 pm</b>						
[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	: DCA 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	<b>CUL 2213</b> <b>[REQ: CUL2193]</b> Culinary Arts 2 DEMO 3 Chef Jack Sikajat	<b>MPU 2422</b> Social Services Activities <b>B-405</b> Mr. Zahir Abdurrahman	<b>CUL 2173</b> Catering Management <b>B-405</b> DEMO 1 Chef Edsel Freddy	<b>ATI 2032</b> Employment Preparatory Skills <b>B-405</b> 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				<b>MPU 2342</b> Kursus Integriti dan Antirasuah <b>B-405</b> 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				<b>BMS 2073</b> Entrepreneurship Studies <b>B-405</b> 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							