

TIMETABLE

SEMESTER 1—2026

Jan 05, 2026 – Feb 27, 2026

Diploma in Pastry Arts

School of Culinary

ATI College

INTAKE	: DPA 01/26			TOTAL COURSES	: 3	
SCHOOL	: Culinary			TOTAL CREDIT HOURS	: 7	
SESSION	: January 2026			SEMESTER	: 1	
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MPU 21032 FOR MALAYSIANS STUDENTS ONLY Penghayatan Etika & Peradaban L2-1 Mr. Izwan A. Yaakop		ATI 2012 Tertiary Preparatory Study Skills L2-3 Ms. Nurshazliza S.K.			
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm	MPU 2242 –BM CREDIT– Creative Problem Solving L2-3 Mr. Izwan A. Yaakop			MPU 2212 –BM NOT CREDIT– B. Kebangsaan (A) L2-1 Ms. Sufira Ahmad S.		
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE : DPA 08/25		TOTAL COURSES : 3					
SCHOOL : Culinary		TOTAL CREDIT HOURS : 9					
SESSION : January 2026		SEMESTER : 2					
TIMETABLE							
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am	CUL 2103 Kitchen Management L2-2 Chef Edsel Freddy			CUL 2013 Kitchen Preparatory (Theory) C-302 Chef Jack Sikajat			
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm				CUL 2013 Kitchen Preparatory (Practical) DEMO 3 Chef Jack Sikajat			
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm	MKT 2013 Principles of Marketing L2-2 Ms. Nur Arinah						
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE : DPA 05/25		TOTAL COURSES : 3					
SCHOOL : Culinary		TOTAL CREDIT HOURS : 9					
SESSION : January 2026		SEMESTER : 3					
TIMETABLE							
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am		BMS 2033 Principles and Practices of Management L2-1 Mr. Jerome J.W.	CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat				
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management 3A-3 Mr. Hubert Lim					
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE : DPA 04/25			TOTAL COURSES : 3			
SCHOOL : Culinary			TOTAL CREDIT HOURS : 9			
SESSION : January 2026			SEMESTER : 3			
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat		CUL 2023 Food Service Sanitation L2-1 Chef Edsel Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management 3A-3 Mr. Hubert Lim				
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE : DPA 01/25		TOTAL COURSES : 3					
SCHOOL : Culinary		TOTAL CREDIT HOURS : 9					
SESSION : January 2026		SEMESTER : 4					
TIMETABLE							
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am		HTL 2023 Customer Service L2-3 Mr. Izwan A. Yaakop	CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat				
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management 3A-3 Mr. Hubert Lim					
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE : DPA 10/24		TOTAL COURSES : 3				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 9				
SESSION : January 2026		SEMESTER : 5				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat	BMS 2073 Entrepreneurship Studies 3A-5 Ms. Tan Zia Yi				
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management 3A-3 Mr. Hubert Lim				
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE : DPA 08/24		TOTAL COURSES : 3				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 9				
SESSION : January 2026		SEMESTER : 5				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat	HTL 2023 Customer Service L2-3 Mr. Izwan A. Yaakop				
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management 3A-3 Mr. Hubert Lim				
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE : DPA 04/24		TOTAL COURSES : 3				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 7				
SESSION : January 2026		SEMESTER : 6				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			ATI 2032 Employment Preparatory Skills 3A-3 Mr. Izwan A. Yaakop	CUL 2203 [REQ: CUL2083] Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat		
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm	MPU 2422 Social Services Activities L2-1 Ms. Nurshazliza S.K.					
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						