

**FINAL EXAMINATION  
TIMETABLE  
[THEORY & PRACTICAL]**

**SESSION 01 – 2026**

**JANUARY**

**9 – 13 MARCH 2026**

# PLEASE TAKE NOTE:

- Students are required to printout and bring their examination slip to the examination room.
- Students are advised to check their examination schedule according to their respective courses.
- It is the student's responsibility to know the DATE, TIME and VENUE for each examination.
- Please inform the Examination Board if there are any overlapping courses.
- The Examination Board of ATI College has the right to alter the examination schedule without prior notice.

# FINAL EXAMINATION TIMETABLE [PRACTICAL]

**SESSION 01 – 2026**

**DATE: 9 - 10 MARCH 2026**

**INTAKE OF:**

**JANUARY**

	<b>TIME</b>	<b>MONDAY 9/3/2026</b>	<b>TUESDAY 10/3/2026</b>
<b>MORNING SESSION</b>	<b>9.00 A.M to 12.00 P.M</b>	<b>PÂTISSERIE</b> <b>CUL1043 / CUL2053</b> (4 + 4) <b>Chef Edward Lajuat</b> CCA 01/25, CCA 04/25, DCA 08/25 DPA 05/25, DPA 04/25, DPA 01/25 [PASTRY KITCHEN]	<b>PASTRY ART 1</b> <b>CUL2183</b> (4) <b>Chef Edward Lajuat</b> DPA 10/24, DPA 08/24 [PASTRY KITCHEN]
		<b>PASTRY &amp; BAKERY PRODUCTION</b> <b>CUL2093</b> (17) <b>Chef Edsel Freddy</b> DCA 05/25, DCA 01/25, DCA 08/25 [DEMO 1]	<b>PASTRY ART 2</b> <b>CUL2203</b> (2) <b>Chef Edward Lajuat</b> DPA 04/24 [PASTRY KITCHEN]
		<b>KITCHEN PREPARATORY</b> <b>CUL2013</b> (27) <b>Chef Jack Sikajat</b> DCA 08/25, DPA 08/25, DHM 08/25 [DEMO 3]	<b>CULINARY ARTS 2</b> <b>CUL2213</b> (2) <b>Chef Jack Sikajat</b> DCA 04/24 [DEMO 3]
			<b>EASTERN COOKERY</b> <b>CUL1033</b> (2) <b>Chef Jack Sikajat</b> CCA 08/25 [DEMO 3]
			<b>WESTERN COOKERY</b> <b>CUL1053</b> (2) <b>Chef Jack Sikajat</b> CCA 05/25, CCA 01/25 [DEMO 3]

Updated as 3/3/2026

# FINAL EXAMINATION TIMETABLE [THEORY]

SESSION 01 – 2026		DATE: 11 - 13 MARCH 2025				INTAKE OF:	
						JANUARY	
MORNING SESSION	TIME	WEDNESDAY 11/3/2026		THURSDAY 12/3/2026		FRIDAY 13/3/2026	
	<b>WEDNESDAY &amp; THURSDAY</b> 9.00 A.M to 12.00 P.M  <b>FRIDAY</b> 8.30 A.M to 11.30 A.M	<b>KITCHEN MANAGEMENT</b> <b>CUL2103</b> (23) Chef Edsel Freddy [L2-3]	<b>BAHASA KEBANGSAAN A</b> <b>MPU1213 / MPU2212</b> (1 + 2) Sufira Ahmad Shah [L2-1]	<b>HUMAN RESOURCES MANAGEMENT</b> <b>BMS2043</b> (4) Jerome J. Willie [L2-1]	<b>PRINCIPLES &amp; PRACTICES OF MANAGEMENT</b> <b>BMS1013 / BMS2033</b> (1+1) Jerome J. Willie [L2-1]	<b>ENTREPRENEURSHIP STUDIES</b> <b>BMS2073</b> (2) Tan Zia Yi [L2-2]	
		<b>BUSINESS MATHEMATICS</b> <b>QMT2013</b> (4) Tan Zia Yi [L2-2]	<b>MANAGEMENT ACCOUNTING 2</b> <b>ACC2094</b> (2) Janice S. Malibin [L2-1]	<b>FOOD SAFETY SANITATION</b> <b>CUL2023</b> (2) Chef Edsel Freddy [L2-1]	<b>KITCHEN PREPARATORY</b> <b>CUL2013</b> (27) Chef Jack Sikajat [L2-2]		
		<b>WORLD TOURISM GEOGRAPHY</b> <b>HTL2103</b> (8) Nur Arinah Sugang [L2-1]	<b>TAXATION 2</b> <b>ACC2073</b> (1) Janice S. Malibin [L2-1]	<b>HOSPITALITY TOURISM MARKETING</b> <b>MKT2023</b> (1) Nur Arinah Sugang [L2-1]	<b>INTRODUCTION TO HOSPITALITY ACCOUNTING</b> <b>ACC2113</b> (1) Tan Zia Yi [L2-1]	<b>PRINCIPLES OF MARKETING</b> <b>MKT1013/MKT2013</b> (1 + 29) Nur Arinah Sugang [L2-2]	
		<b>THINKING SKILLS</b> <b>MPU1222</b> (1) Nur Arinah Sugang [L2-1]	<b>HOUSEKEEPING OPERATION</b> <b>HTL2043</b> (3) Hubert Lim [L2-1]	<b>CULINARY CALCULATIONS</b> <b>CUL1073</b> (1) Tan Zia Yi [L2-1]	<b>FUNDAMENTAL OF FINANCIAL MANAGEMENT</b> <b>BAF2033</b> (2) Lim Nyuk Mei [L2-1]		
		<b>RESTAURANT OPERATION MANAGEMENT</b> <b>HTL2123</b> (26) Hubert Lim [L2-2]		<b>FOOD &amp; BEVERAGE MANAGEMENT</b> <b>HTL2143</b> (2) Hubert Lim [L2-1]	<b>MICROECONOMICS</b> <b>ECO2013</b> (1) Lim Nyuk Mei [L2-1]	<b>MANAGEMENT ACCOUNTING 1</b> <b>ACC2064</b> (1) Lim Nyuk Mei [L2-2]	

Updated as 3/3/2026