

# TIMETABLE

SEMESTER 2—2026

April 6, 2026 – July 10, 2026

**Diploma in Pastry Arts**

School of Culinary

ATI College

<b>INTAKE</b>	: DPA 01/26	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 18
<b>SESSION</b>	: April 2026	<b>SEMESTER</b>	: 2

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>CUL 2023</b> Food Service Sanitation <b>L3A-1</b> <b>Chef Edsel Freddy</b>	<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 (Practical) <b>DEMO 3</b> <b>Chef Jack Sikajat</b>		
[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						
[08] 12.00 – 12.30 pm						
<b>12.30 – 01.30 pm</b>						
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm	<b>HTL 2013</b> Introduction to Hospitality & Tourism Industry <b>L3A-1</b> <b>Mr. Izwan A. Yaakop</b>		<b>MKT 2013</b> Principles of Marketing <b>L3A-3</b> <b>Mr. Zahir Abdurrahman</b>	<b>CUL 2013</b> Kitchen Preparatory (Theory) <b>C-302</b> <b>Chef Jack Sikajat</b>	<b>BMS 2033</b> Principles and Practices of Management <b>L2-1</b> <b>Mr. Hubert Lim</b>	
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 08/25	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 15
<b>SESSION</b>	: April 2026	<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>BMS 2043</b> <b>[REQ: BMS2033]</b> Human Resource Management <b>L3A-3</b> Ms. Nur Farhana		<b>CUL 2113</b> Food and Beverage Cost Control <b>L2-2</b> 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					<b>CUL 2123</b> Food and Beverage Management <b>L2-2</b> Chef Edsel Freddy	
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
<b>12.30 – 01.30 pm</b>						
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm		<b>CUL2063</b> Principles of Pastry and Bakery <b>C-302</b> Chef Edward Lajuat				
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 05/25	<b>TOTAL COURSES</b>	: 5
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 15
<b>SESSION</b>	: April 2026	<b>SEMESTER</b>	: 4

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		<b>IMT 2013</b> Introduction to ICT <b>B-602</b> <b>COMPUTER LAB</b> Mr. Jerome J.W.	<b>CUL 2173</b> Catering Management <b>L2-3</b> <b>DEMO 3</b> Chef Edsel Freddy	<b>CUL 2133</b> Purchasing and Inventory <b>L2-1</b> Ms. Tan Zia Yi	<b>CUL 2113</b> Food and Beverage Cost Control <b>L2-2</b> 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				<b>CUL 2123</b> Food and Beverage Management <b>L2-2</b> Chef Edsel Freddy		
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
<b>12.30 – 01.30 pm</b>						
[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	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2026	SEMESTER	: 4

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am			BMS 2043	<b>CUL 2133</b> Purchasing and Inventory <b>L2-1</b> <b>Ms. Tan Zia Yi</b>	<b>CUL 2113</b> Food and Beverage Cost Control <b>L2-2</b> <b>Ms. Tan Zia Yi</b>		
[02] 09.00 – 09.30 am			<b>[REQ: BMS2033]</b>				
[03] 09.30 – 10.00 am			Human Resource Management L3A-3				
[04] 10.00 – 10.30 am			Ms. Nur Farhana				
[05] 10.30 – 11.00 am				<b>CUL 2123</b> Food and Beverage Management <b>L2-2</b> <b>Chef Edsel Freddy</b>			
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
[08] 12.00 – 12.30 pm							
<b>12.30 – 01.30 pm</b>							
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm	<b>BMS 2073</b> Entrepreneurship Studies <b>L2-1</b> <b>Ms. Tan Zia Yi</b>						
[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	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 13
SESSION	: April 2026	SEMESTER	: 5

### TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	<b>MPU 2342</b> Kursus Integriti dan Antirasuah L2-1 <b>Mr. Zahir Abdurrahman</b>		<b>BMS 2043</b> <b>[REQ: BMS2033]</b> Human Resource Management L3A-3 <b>Ms. Nur Farhana</b>		<b>ATI 2032</b> Employment Preparatory Skills L2-1 <b>Mr. Izwan A. Yaakop</b>	
[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						
[08] 12.00 – 12.30 pm						
<b>12.30 – 01.30 pm</b>						
[09] 01.30 – 02.00 pm				<b>CUL2183</b> Pastry Arts 1 <b>PASTRY KITCHEN</b> <b>Chef Edward Lajuat</b>		
[10] 02.00 – 02.30 pm	<b>BMS 2073</b> Entrepreneurship Studies L2-1 <b>Ms. Tan Zia Yi</b>					
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

<b>INTAKE</b>	: DPA 10/24	<b>TOTAL COURSES</b>	: 7
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 19
<b>SESSION</b>	: April 2026	<b>SEMESTER</b>	: 6

**TIMETABLE**

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
[01] 08.30 – 09.00 am	<b>CUL2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>IMT 2013</b> Introduction to ICT <b>B-602</b> <b>COMPUTER LAB</b> Mr. Jerome J.W.	<b>CUL 2173</b> Catering Management <b>L2-3</b> <b>DEMO 3</b> Chef Edsel Freddy	<b>CUL 2133</b> Purchasing and Inventory <b>L2-1</b> Ms. Tan Zia Yi	<b>ATI 2032</b> Employment Preparatory Skills <b>L2-1</b> 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							<b>MPU 2422</b> Social Services Activities <b>L3A-1</b> Mr. Zahir Abdurrahman	
[06] 11.00 – 11.30 am								
[07] 11.30 – 12.00 pm								
[08] 12.00 – 12.30 pm								
<b>12.30 – 01.30 pm</b>								
[09] 01.30 – 02.00 pm	<b>CUL 2153</b> Chocolate & Confectionery <b>PASTRY KITCHEN</b> Chef Edward Lajuat							
[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								

<b>INTAKE</b>	: DPA 08/24	<b>TOTAL COURSES</b>	: 6
<b>SCHOOL</b>	: Culinary	<b>TOTAL CREDIT HOURS</b>	: 15
<b>SESSION</b>	: April 2026	<b>SEMESTER</b>	: 6

**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>MPU 2342</b> Kursus Integriti dan Antirasuah L2-1 <b>Mr. Zahir Abdurrahman</b>	<b>CUL2203</b> Pastry Arts 2 <b>PASTRY KITCHEN</b> Chef Edward Lajuat	<b>CUL 2173</b> Catering Management L2-3 <b>DEMO 3</b> Chef Edsel Freddy		<b>ATI 2032</b> Employment Preparatory Skills L2-1 <b>Mr. Izwan A. Yaakop</b>	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am				<b>MPU 2422</b> Social Services Activities L3A-1 <b>Mr. Zahir Abdurrahman</b>		
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
<b>12.30 – 01.30 pm</b>						
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm	<b>BMS 2073</b> Entrepreneurship Studies L2-1 <b>Ms. Tan Zia Yi</b>					
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						