

TIMETABLE

SESSION 2—2026

May 11, 2026 – July 10, 2026

Diploma in Culinary Arts

School of Culinary

ATI College

INTAKE	: DCA 05/26	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 9
SESSION	: May 2026	SEMESTER	: 1

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		CUL 2023 Food Service Sanitation L2-1 Chef Edsel Freddy		HTL 2013 Introduction to Hospitality & Tourism Industry L1-1 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		ATI 2012 Tertiary Preparatory Study Skills L1-1 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						

INTAKE	: DCA 01/26	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 18
SESSION	: April 2026	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2023 Food Service Sanitation L1-1 Chef Edsel Freddy	IMT 2013 Introduction to ICT B-602 COMPUTER LAB Mr. Jerome J.W.		CUL 2013 Kitchen Preparatory (Practical) DEMO 3 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						
[08] 12.00 – 12.30 pm						
12.30 – 01.30 pm						
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm	HTL 2013 Introduction to Hospitality & Tourism Industry L1-1 Mr. Izwan A. Yaakop		MKT 2013 Principles of Marketing L1-2 Mr. Zahir Abdurrahman	CUL 2013 Kitchen Preparatory (Theory) C-302 Chef Jack Sikajat	BMS 2033 Principles and Practices of Management L2-1 Mr. Hubert Lim	
[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	: DCA 08/25	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2026	SEMESTER	: 3

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2033 [REQ: CUL2013] Eastern Cookery DEMO 3 Chef Jack Sikajat		BMS 2043 [REQ: BMS2033] Human Resource Management L1-2 Mr. Jerome J.W.		CUL 2113 Food and Beverage Cost Control L2-2 Mr. Frederic Chateau	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am				CUL 2123 Food and Beverage Management L2-2 Chef Edsel Freddy		
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
12.30 – 01.30 pm						
[09] 01.30 – 02.00 pm	CUL 2043 [REQ: CUL2013] Western Cookery DEMO 3 Chef Jack Sikajat					
[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	: DCA 05/25	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 18
SESSION	: April 2026	SEMESTER	: 4

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2033 [REQ: CUL2013] Eastern Cookery DEMO 3 Chef Jack Sikajat	IMT 2013 Introduction to ICT B-602 COMPUTER LAB Mr. Jerome J.W.			CUL 2113 Food and Beverage Cost Control L2-2 Mr. Frederic Chateau	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am				CUL 2123 Food and Beverage Management L2-2 Chef Edsel Freddy		
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
12.30 – 01.30 pm						
[09] 01.30 – 02.00 pm	CUL 2043 [REQ: CUL2013] Western Cookery DEMO 3 Chef Jack Sikajat				BMS 2033 Principles and Practices of Management L2-1 Mr. Hubert Lim	
[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	: DCA 01/25	TOTAL COURSES	: 5
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2026	SEMESTER	: 5

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		CUL 2193 Culinary Arts 1 DEMO 3 Chef Jack Sikajat	BMS 2043 [REQ: BMS2033] Human Resource Management L1-2 Mr. Jerome J.W.	CUL 2133 Purchasing and Inventory L2-1 Mr. Frederic Chateau		
[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					CUL 2123 Food and Beverage Management L2-2 Chef Edsel Freddy	
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
12.30 – 01.30 pm						
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm	CUL 2143 Menu Engineering L2-3 Chef Edsel Freddy					
[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	: DCA 08/24	TOTAL COURSES	: 6
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 15
SESSION	: April 2026	SEMESTER	: 6

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MPU 2342 Kursus Integriti dan Antirasuah L2-1 Mr. Zahir Abdurrahman		CUL 2173 Catering Management B-405 DEMO 1 Chef Edsel Freddy		ATI 2032 Employment Preparatory Skills L2-1 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				MPU 2422 Social Services Activities L1-1 Mr. Zahir Abdurrahman		
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
[08] 12.00 – 12.30 pm						
12.30 – 01.30 pm						
[09] 01.30 – 02.00 pm		CUL 2213 [REQ: CUL2193] Culinary Arts 2 DEMO 3 Chef Jack Sikajat				
[10] 02.00 – 02.30 pm	BMS 2073 Entrepreneurship Studies L2-1 Ms. Tan Zia Yi					
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						