

**Spring Semester**

 **May 2024 Exam Timetable**

**Faculty of Arts and Humanities**

**School of Culinary Arts and Food Technology**

**Important notice for all students:**

**Timetables are subject to change - revisit this site for updates**

* **Please ensure that you are in possession of a current photographic ID card**

**If not, you should contact the Student Hub as soon as possible**

|  |
| --- |
| **HIGHER CERTIFICATE IN CULINARY ARTS - YEAR 1** |
| **Timetable** | **Course Code** | **HCART\_C\_YEAR 1** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **Tuesday** | **Wednesday** | **Nutrition** | **15:30** | **46** |
| **Thursday** | **Monday** | **Restaurant Service** | **12:30** | **138/140** |

|  |
| --- |
| **BACHELOR OF ARTS IN CULINARY ARTS - YEAR 1** |
| **Timetable** | **Course Code** | **HACRT\_D\_YEAR 1** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **Tuesday** | **Wednesday** | **Nutrition** | **15:30** | **46** |
| **Thursday** | **Monday** | **Restaurant Service** | **12:30** | **138/140** |

|  |
| --- |
| **HIGHER CERTIFICATE IN CULINARY ARTS - YEAR 2** |
| **Timetable** | **Course Code** | **HCART\_C\_YEAR 2** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION**  |
| **20th August** | **Tuesday** | **Culinary Nutrition** | **09:30** | **146/148** |

|  |
| --- |
| **BACHELOR OF ARTS IN CULINARY ARTS - YEAR 2** |
| **Timetable** | **Course Code** | **HACRT\_D\_YEAR 2** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION**  |
| **20th August** | **Tuesday** | **Culinary Nutrition** | **09:30** | **146/148** |

|  |
| --- |
| **BACHELOR OF ARTS (Hons) IN BOTANICAL CUSINE (Ab Initio) - YEAR 2** |
| **Timetable** | **Course Code** | **HABTC\_B \_YEAR 2** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION**  |
| **20th August** | **Tuesday** | **Culinary Nutrition** | **09:30** | **146/148** |

|  |
| --- |
| **BACHELOR OF ARTS IN CULINARY ARTS – YEAR 3** |
| **Timetable** | **Course Code** | **HCART\_D\_YEAR 3** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **20th August** | **Tuesday** | **Advanced Food Safety and Culinary Science**  | **12:30** | **050/052** |

|  |
| --- |
| **BACHELOR OF ARTS IN CULINARY ARTS – YEAR 3** |
| **Timetable** | **Course Code** | **HACRT\_D\_YEAR 3** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **20th August** | **Tuesday** | **Advanced Food Safety and Culinary Science**  | **12:30** | **050/052** |

|  |
| --- |
| **BACHELOR OF ARTS (Hons) IN BOTANICAL CUSINE (Ab Initio) - YEAR 3** |
| **Timetable** | **Course Code** | **HABTC\_B** **\_YEAR 3** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **20th August** | **Tuesday** | **Advanced Food Safety and Culinary Science**  | **12:30** | **050/052** |

|  |
| --- |
| **BACHELOR AF ARTS (HONS) IN BOTANICAL CUSINE – YEAR 4** |
| **Timetable** | **Course Code** | **HBOTC\_B\_YEAR 4** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **19th August** | **MONDAY** | **Edible Gardening** | **12:30** | **146/148** |

|  |
| --- |
| **Diploma in Professional Cookery Stage 1 CPD** |
| **Timetable** | **Course Code** | **TA\_HDPCO\_C** |  |
| **DATE** | **DAY** | **SUBJECT** | **TIME** | **LOCATION** |
| **21st August** | **Wednesday** | **Management Principles** | **15:30** | **46** |
| **22nd August** | **Thursday** | **Introduction to Marketing** | **19:00** | **142/144** |

**Please ensure you go to the room/area allocated for your course code on your ID Card**