

PRACTICAL DATE-SHEET

END TERM EXAMINATIONS - ACADEMIC SESSION: 2022-23



(ODD SEMESTER) January 2022

Le Cordon Bleu School of Hospitality & Tourism DIPA (Trimester I)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 9 January, 2023	09:10AM- 12:30PM	Bakery	DIPA1101	Hygiene & Basic Pastry Skills
Monday, 9 January, 2023	13:00PM-16:00PM	Bakery	DIPA1301	Indian Desserts
Tuesday, 10 January, 2023	09:10AM- 12:30PM	Bakery	DIPA1103	Breads -soft, hard crusted, enriched, challah, Italian, Indian & Arabic
Tuesday, 10 January, 2023	09:10AM- 12:30PM	Bakery	DIPA2120	Puff Pastry Products
Wednesday, 11 January, 2023	09:10AM- 12:30PM	Bakery	DIPA1205	Cookies
Wednesday, 11 January, 2023	13:00PM-16:00PM	Bakery	DIPA1211	Choux Pastries
Thursday, 12 January, 2023	09:10AM- 12:30PM	Bakery	DIPA1201	Basic Cakes and Pastry
Thursday, 12 January, 2023	13:00PM-16:00PM	Bakery	DIPA1105	Demonstrate Baking Technique, Mixing Methods and Piping Skills
Friday, 13 January, 2023	09:10AM- 12:30PM	Bakery	DIPA1213	Sweet and Savoury fillings, sauces and creams
Friday, 13 January, 2023	13:00PM-16:00PM	Bakery	DIPA1207	Tarts and Short Crust Pastries
Monday, 16 January, 2023	09:10AM- 12:30PM	A 212	DIPA1401	French I



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(ODD SEMESTER) January 2022

Le Cordon Bleu School of Hospitality & Tourism DICA (Trimester I)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 9 January, 2023	09:10AM - 12:30PM	Hot kitchen	DICA1101	Hygiene & Basic Knife Skills
Monday, 9 January, 2023	13:00PM-16:00PM	Hot kitchen	DICA1102	Stocks and Soups
Tuesday, 10 January, 2023	09:10AM - 12:30PM	Hot kitchen	DICA1103	Sauces
Wednesday, 11 January, 2023	09:10AM - 12:30PM	Hot kitchen	DICA1216	Rice & Farinaceous dishes
Friday, 13 January, 2023	09:10AM - 12:30PM	Hot kitchen	DICA1302	Breads, Tarts and Tartins
Tuesday, 10 January, 2023	13:00PM-16:00PM	Hot kitchen	DICA1201	Poultry dishes- 1
Friday, 13 January, 2023	13:00PM-16:00PM	Hot kitchen	DICA1204	Lamb Dishes 1
Thursday, 12 January, 2023	09:10AM - 12:30PM	Hot kitchen	DICA1210	Breakfast Dishes of the World
Thursday, 12 January, 2023	13:00PM-16:00PM	Hot kitchen	DICA1213	Sandwiches and Wraps
Wednesday, 11 January, 2023	13:00PM-16:00PM	Hot kitchen	DICA1207	Regional Food of India- 1
Monday, 16 January, 2023	09:10AM - 12:30PM	A 212	DICA1401	French I



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(ODD SEMESTER) December 2022

Le Cordon Bleu School of Hospitality & Tourism BBAHM (SEMESTER I)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 19 December, 2022	09:30AM-12:30PM	Bakery	BAHM1109	Fundamental Culinary Operations- Pastry Kitchen
Wednesday, 21 December, 2022	13:00PM-16:00PM	HK Lab	BAHM1111	Room Division Operations I
Thursday, 22 December, 2022	09:30AM-12:30PM	A 248	BAHM1531	French I
Friday, 23 December, 2022	09:30AM-12:30PM	Staff Refectory B- Block	BAHM1107	Food and Beverage Theory and Application I



Date of Publishing: 03-12-2022

Controller of Examinations

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(ODD SEMESTER) December 2022

Le Cordon Bleu School of Hospitality & Tourism BACA (SEMESTER I)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 19 December, 2022	09:30AM-12:30PM	Bakery	BACA1109	Fundamental Baking Techniques
Monday, 19 December, 2022	13:00PM-16:00PM	Hot kitchen	BACA1108	Fundamental Culinary techniques
Thursday, 22 December, 2022	09:30AM-12:30PM	A 248	BACA1531	French
Friday, 23 December, 2022	09:30AM-12:30PM	Staff Refectory B- Block	BAHM1107	Food and Beverage Theory and Application I



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(ODD SEMESTER) December 2022

Le Cordon Bleu School of Hospitality & Tourism BHMCT (SEMESTER III)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 19 December, 2022	09:30AM-12:30PM	HK Lab	BHM2020	Accommodation Management-I
Monday, 19 December, 2022	13:00PM-16:00PM	Bakery	BHM2019	Traditional Patisserie
Tuesday, 20 December, 2022	09:30AM-12:30PM	A 212	BHM2022	Hospitality French III
Wednesday, 21 December, 2022	09:30AM-12:30PM	Front Office Lab	BHM2021	Front Office Management-I
Thursday, 22 December, 2022	13:00PM-16:00PM	Staff Refectory B- Block	BHM2018	Wine Fundamentals
Friday, 23 December, 2022	13:00PM-16:00PM	Hot Kitchen	BHM2017	Culinary Practice I



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(ODD SEMESTER) December 2022

Le Cordon Bleu School of Hospitality & Tourism BHMCT (SEMESTER VII)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 19 December, 2022	09:30AM-12:30PM	Hot Kitchen	HFP4001	Advanced Gastronomy
Tuesday, 20 December, 2022	09:30AM-12:30PM	Staff Refectory B- Block	HFB4002	Specialized Food and Beverage Service
Tuesday, 20 December, 2022	13:00PM-16:00PM	Front Office Lab	HFO4001	Front Office Management
Wednesday, 21 December, 2022	09:30AM-12:30PM	A 212	HFB4001	Convention, Event Planning & Operation
Thursday, 22 December, 2022	09:30AM-12:30PM	HK Lab	HAO4001	Lobby Design and Set Up
Friday, 23 December, 2022	09:30AM-12:30PM	A 212	HMT4502	Research Project
Friday, 23 December, 2022	13:00PM-16:00PM	Bakery	HFP4002	Advanced Patisserie



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Le Cordon Bleu School of Hospitality & Tourism MHMCT (SEMESTER III)

Day & Date	Timing	Venue	COURSECODE	COURSE TITLE
Monday, 19 December, 2022	13:00PM-16:00PM	HK Lab	MHM2021	Advance Accommodation Practices
Tuesday, 20 December, 2022	09:30AM-12:30PM	A 206 B	MHM2527	Dissertation
Thursday, 22 December, 2022	13:00PM-16:00PM	Front Office Lab	MHM2022	Advance Front Office Practices
Friday, 23 December, 2022	13:00PM-16:00PM	Hot Kitchen	MHM2519	Foodsutra: Exploring Regional Indian Cuisine

