

**TOBAGO HOSPITALITY AND TOURISM INSTITUTE**

**TIMETABLE**

**SEMESTER: 2019\_2020 (II)**

**January 6<sup>th</sup> – May 22<sup>nd</sup>, 2020**

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9 -12	<b>English &amp; Communication - MM</b>  <b>Food Prep. II – Theory &amp; Practical (Part Time) (8 a.m. – 4 p.m.) – A2/PK</b>  <b>Butchery – TK/MM</b>	<b>Culinary Mathematics (Full Time) – CCO</b>  <b>Tourism Policy and Planning – Q1</b>  <b>Baking Technology II (8:30 a.m.- 4:30p.m.) TK/C</b>	<b>Baking Technology 1 (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) –TK/A2</b>  <b>Food Prep. I – (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) –TK/A2</b>  <b>Information Technology - CLAB</b>  <b>Food Preparation III – Research &amp; Planning (Part Time) (9 a.m. – 5 p.m.) – PK/A1</b>	<b>Baking Technology 1 (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) – TK/A2</b>  <b>Food Prep. I – (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) –TK/A2</b>  <b>Food Art (Block-Full TimeYR2) Theory &amp; Practical (8 a.m. – 1 p.m.) – TK/AUD Commences 2<sup>nd</sup> April 2020</b>  <b>Marketing 1 – Q2</b>	<b>Baking Technology 1 (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) –TK/A2</b>  <b>Food Prep. I – (Block-Full TimeYR1) (8:30 a.m. – 4:30 p.m.) –TK/A2</b>  <b>Food Art (Block-Full TimeYR2) Theory &amp; Practical (8 a.m. – 1 p.m.) – TK/AUD Commence 2<sup>nd</sup> April 2020</b>	<b>Baking Technology I – Theory &amp; Practical (Part Time) (8 a.m. – 4 p.m.) – TK/A1</b>  <b>Food Prep. I – Theory &amp; Practical (Part Time) (8 a.m. – 4 p.m.) – A2/PK</b>
1-4	<b>Intro. to Hospitality &amp; Tourism (Full Time) – A1</b>  <b>Wines and Spirits – Q2/DR</b>	<b>Bar Operations (Theory) A1/DR</b>  <b>Safety, Sanitation &amp; Hygiene – A2</b>  <b>Resort Planning &amp; Development (12p.m.-4 p.m. – Q2</b>  <b>Intro. to Management – Q1</b>	<b>Eco Tourism– Q1</b>  <b>Accommodations 1 (12 p.m. – 5 p.m.) – Q2</b>  <b>Menu Planning – CCO</b>	<b>The Tourism System –Q2</b>  <b>Food &amp; Bev. Cost Control – CCO</b>  <b>Tourism Product Development – A1</b>	<b>Accounting 1– CCO/CLab</b>  <b>Events &amp; Conference Mgt. – A1</b>	
5-8	<b>Food &amp; Beverage Service (Theory) (5 p.m. – 7 p.m.) – DR</b>  <b>Sustainable Tourism – Q1</b> <b>English &amp; Communication – CCO</b>  <b>Intro. To Economics – A2</b>  <b>Entrepreneurship– A1</b>	<b>Safety, Sanitation &amp; Hygiene – AUD</b>  <b>Kitchen Organization – Q1</b>  <b>Tourism &amp; Hospitality Marketing – CLab</b>  <b>Culinary Mathematics (Part Time) –A1</b>  <b>Mathematics 1 (Part Time) – Q2</b>	<b>Food &amp; Beverage Service (Prac.) (5 p.m- 8 p.m.) – DR</b>  <b>Caribbean Studies – CCO</b>  <b>Bar Operations (Prac.) (5 p.m. – 7 p.m.) – Q1/DR</b>	<b>Information Technology – CLAB</b>  <b>Food Science &amp; Nutrition –CCO</b>  <b>Intro. To Hospitality &amp; Tourism – A2</b>  <b>Food &amp; Beverage Management – Q1</b>  <b>Accommodation II – Q2</b>	<b>Spanish 1 – A2</b>  <b>French 1 – –CCO</b>	
Pre-Qual 5 -8	<b>Foundation English I –Q2</b>	<b>Foundation English II – CCO</b>	<b>Fundamentals in Hospitality &amp; Tourism – CCO</b> <b>Fundamentals in Culinary Arts – (Commences 4<sup>th</sup> March 2020) CCO</b>	<b>Fundamentals in Dining Room – A1</b>	<b>Foundation Math II– C</b>  <b>Foundation Math I – A1</b>	

20/03/2020 05:10 PM **Classroom Key:** A: Arawak Q: Quelbe CLab: Computer Lab CCO: Cocrico MM: Mot Mot C: Canadore TK: Training Kitchen PK: Production Kitchen CRM: Conference Room DR: Dining Room AUD: Auditorium

**THIS TIMETABLE MAY BE SUBJECT TO CHANGE**

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