

**팀1 수업시간표 : 4주차**

	06:00am	07:00am	08:00am	09:00am	10:00am	11:00am	12:00pm	01:00pm	02:00pm	03:00pm	04:00pm	05:00pm	06:00pm	07:00pm
Mon	<b>KIT111(3)</b> Fundamentals of Classical Cooking Practical - Breakfast CAA 101 (Production Kitchen) (10/12)		<b>KIT111(4)</b> Fundamentals of Classical Cooking Practical - production CAA 101 (Production Kitchen) (10/12)					<b>KIT111(5)</b> Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12)						
Tue			<b>KIT112(1)</b> Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36)		<b>KIT112(2)</b> Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36)				<b>SCI113(1)</b> Food Safety & Sanitation HA 103 (Movenpick) (10/24)		<b>UBS Tutorial</b> UBS tutorial HA 105 (Hyatt) (30/42)			
Wed			<b>KIT111(1)</b> Fundamentals of Classical Cooking Practical - application CAA 001 (Application Kitchen 1) (10/12)						<b>KIT111(2)</b> Fundamentals of Classical Cooking Practical application CAA 001 (Application Kitchen 1) (10/12)					<b>Prevention seminar</b> Prevention seminar for students HA 104 (Four Seasons) (10/30) HA 102 (Mandarin) (10/30)
Thu			<b>SCI113(2)</b> Food Safety & Sanitation HA 202 (Kempinski) (10/32)					<b>B Permit</b> B permit trip for new students						
Fri			<b>FRE119(2)</b> French Language 1 HA111 (Millenium) (10/18)		<b>MGT110(1)</b> Introduction to Industry Experience HA 101 (Intercontinental) (10/19)				<b>MGT110(2)</b> Introduction to Industry Experience - make up week 5 HA 101 (Intercontinental) (10/19)		<b>KIT111(6)</b> Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12)			
Sat			<b>KIT111(23)</b> Fundamentals of Classical Cooking Practical - Weekend class CAA 101 (Production Kitchen) (10/12)							<b>KIT111(24)</b> Fundamentals of Classical Cooking Practical - Weekend class CAA 101 (Production Kitchen) (10/12)				
Sun														