

팀1 수업시간표 : 8주차

Student Timetable, 26/02/2018

| | 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 | |
|-----|---|---------|--|--|--|---------|--|--|--|---------|---------|---------|---|--|
| Mon | KIT111(3) Fundamentals of Classical Cooking Practical - Breakfast CAA 101 (Production Kitchen) (10/12) | | KIT111(4) Fundamentals of Classical Cooking Practical - production CAA 101 (Production Kitchen) (10/12) | | | | | KIT111(5) Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12) | | | | | | |
| Tue | | | KIT112(1) Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36) | KIT112(2) Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36) | | | | | SCI113(1) Food Safety & Sanitation HA 103 (Movenpick) (10/24) | | | | | |
| Wed | | | KIT111(1) Fundamentals of Classical Cooking Practical - application CAA 001 (Application Kitchen 1) (10/12) | | | | KIT111(2) Fundamentals of Classical Cooking Practical application CAA 001 (Application Kitchen 1) (10/12) | | | | | | | |
| Thu | | | SCI113(2) Food Safety & Sanitation HA 202 (Kempinski) (10/32) | | | | | FRE119(1) French Language 1 HA111 (Millenium) (15/18) | | | | | | |
| Fri | | | FRE119(2) French Language 1 HA111 (Millenium) (10/18) | | MGT110(1) Introduction to Industry Experience HA 101 (Intercontinental) (10/19) | | | | KIT111(6) Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12) | | | | | |
| Sat | | | | | | | | | | | | | | |
| Sun | | | KIT111(27) Fundamentals of Classical Cooking Practical - Weekend class CAA 101 (Production Kitchen) (10/12) | | | | | | | | | | KIT111(28) Fundamentals of Classical Cooking Practical - We class CAA 101 (Production Kitchen) (10/12) | |