

TIMETABLE

SEMESTER 3—2025

Aug 11, 2025 – Nov 21, 2025

Diploma in Pastry Arts

School of Culinary

ATI College

INTAKE : DPA 08/25		TOTAL COURSES : 6				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 16				
SESSION : August 2025		SEMESTER : 1				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		MPU 2212	MPU 21032		BMS 2033 Principles and Practices of Management B-405 Ms. Nur Arinah	
[02] 09.00 – 09.30 am		-BM NOT CREDIT-	FOR MALAYSIANS STUDENTS ONLY			
[03] 09.30 – 10.00 am		B. Kebangsaan (A) B-404 Ms. Sufira A. Shah	Penghayatan Etika & Peradaban B-405 Mr. Izwan A Yaakop			
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am		HTL 2013 Introduction to Hospitality & Tourism Industry B-405 Mr. Izwan A. Yaakop				
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	ATI 2012 Tertiary Preparatory Study Skills B-402 Ms. Nurshazliza S.K.	CUL 2023 Food Service Sanitation B-405 Chef Edsel Freddy		MPU 2242		
[10] 02.30 – 03.00 pm				-BM CREDIT-		
[11] 03.00 – 03.30 pm				Creative Problem Solving B-405 Ms. Sufira A. Shah		
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 05/25		TOTAL COURSES : 6				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 16				
SESSION : August 2025		SEMESTER : 2				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		MPU 2212	MPU 21032	ATI 2022 Communication and Presentation Skills B-402 Mr. Jerome J.W.	CUL 2013 Kitchen Preparatory (Practical) DEMO 1 Chef Jack Sikajat	
[02] 09.00 – 09.30 am		–BM NOT CREDIT–	FOR MALAYSIANS STUDENTS ONLY			
[03] 09.30 – 10.00 am		B. Kebangsaan (A) B-404 Ms. Sufira A. Shah	Penghayatan Etika & Peradaban B-405 Mr. Izwan A Yaakop			
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	CUL 2013 Kitchen Preparatory (Theory) B-402 Chef Jack Sikajat					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	CUL 2103 Kitchen Management B-405 Chef Edsel Freddy	HTL 2023 Customer Service B-402 Mr. Ho Teck Loong				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 04/25		TOTAL COURSES : 6				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 17				
SESSION : August 2025		SEMESTER : 2				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MKT 2013 Principles of Marketing B-405 Ms. Nur Arinah		CUL2063 Principles of Pastry and Bakery B-403 Chef Edward Lajuat	ATI 2022 Communication and Presentation Skills B-402 Mr. Jerome J.W.	CUL 2013 Kitchen Preparatory (Practical) DEMO 1 Chef Jack Sikajat	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	CUL 2013 Kitchen Preparatory (Theory) B-402 Chef Jack Sikajat					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	CUL 2103 Kitchen Management B-405 Chef Edsel Freddy	HTL 2023 Customer Service B-402 Mr. Ho Teck Loong				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 01/25		TOTAL COURSES : 5				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 15				
SESSION : August 2025		SEMESTER : 3				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MKT 2013 Principles of Marketing B-405 Ms. Nur Arinah		CUL2063 Principles of Pastry and Bakery B-403 Chef Edward Lajuat	CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat		
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
10.30 – 10.45 am						
[05] 10.45 – 11.15 am		CUL 2113 Food and Beverage Cost Control B-401 Ms. Tan Zia Yi				
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm	CUL 2103 Kitchen Management B-405 Chef Edsel Freddy					
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 10/24		TOTAL COURSES : 6				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 18				
SESSION : August 2025		SEMESTER : 4				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MKT 2013 Principles of Marketing B-405 Ms. Nur Arinah	BMS 2043		CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat		
[02] 09.00 – 09.30 am		[REQ: BMS2033]				
[03] 09.30 – 10.00 am		Human Resource Management B-405				
[04] 10.00 – 10.30 am		Mr. Jerome J.W.				
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	CUL 2123 Food and Beverage Management B-404 Chef Edsel Freddy	CUL 2113 Food and Beverage Cost Control B-401 Ms. Tan Zia Yi				
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm		HTL 2023 Customer Service B-402 Mr. Ho Teck Loong				
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 08/24		TOTAL COURSES : 5				
SCHOOL : Culinary		TOTAL CREDIT HOURS : 15				
SESSION : August 2025		SEMESTER : 4				
TIMETABLE						
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	CUL 2133 Purchasing and Inventory B-405 Ms. Tan Zia Yi	BMS 2043		CUL 2073 Bakery PASTRY KITCHEN Chef Edward Lajuat		
[02] 09.00 – 09.30 am		[REQ: BMS2033]				
[03] 09.30 – 10.00 am		Human Resource Management B-405				
[04] 10.00 – 10.30 am		Mr. Jerome J.W.				
10.30 – 10.45 am						
[05] 10.45 – 11.15 am	CUL 2123 Food and Beverage Management B-404 Chef Edsel Freddy					
[06] 11.15 – 11.45 pm						
[07] 11.45 – 12.15 pm						
[08] 12.15 – 12.45 pm						
12.45 – 02.00 pm						
[09] 02.00 – 02.30 pm				CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat		
[10] 02.30 – 03.00 pm						
[11] 03.00 – 03.30 pm						
[12] 03.30 – 04.00 pm						
[13] 04.00 – 04.30 pm						

INTAKE : DPA 04/24		TOTAL COURSES : 6					
SCHOOL : Culinary		TOTAL CREDIT HOURS : 17					
SESSION : August 2025		SEMESTER : 5					
TIMETABLE							
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am	CUL 2133 Purchasing and Inventory B-405 Ms. Tan Zia Yi		CUL 2173 Catering Management C-302 DEMO 3 Chef Edsel Freddy		MPU 2342 Kursus Integriti dan Antirasuah B-404 Ms. Sufira A. Shah		
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
10.30 – 10.45 am							
[05] 10.45 – 11.15 am							
[06] 11.15 – 11.45 pm							
[07] 11.45 – 12.15 pm							
[08] 12.15 – 12.45 pm		CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat		CUL 2153 Chocolate & Confectionery PASTRY KITCHEN Chef Edward Lajuat			
12.45 – 02.00 pm							
[09] 02.00 – 02.30 pm	BMS 2073 Entrepreneurship Studies B-404 Mr. Ho Teck Loong						
[10] 02.30 – 03.00 pm							
[11] 03.00 – 03.30 pm							
[12] 03.30 – 04.00 pm							
[13] 04.00 – 04.30 pm							

INTAKE : DPA 01/24		TOTAL COURSES : 5					
SCHOOL : Culinary		TOTAL CREDIT HOURS : 12					
SESSION : August 2025		SEMESTER : 6					
TIMETABLE							
TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am		CUL2203 Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat			MPU 2342 Kursus Integriti dan Antirasuah B-404 Ms. Sufira A. Shah		
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
10.30 – 10.45 am							
[05] 10.45 – 11.15 am	MPU 2422 Social Services Activities B-405 Ms. Sufira A. Shah						
[06] 11.15 – 11.45 pm							
[07] 11.45 – 12.15 pm							
[08] 12.15 – 12.45 pm							
12.45 – 02.00 pm							
[09] 02.00 – 02.30 pm	BMS 2073 Entrepreneurship Studies B-404 Mr. Ho Teck Loong		ATI 2032 Employment Preparatory Skills B-402 Mr. Izwan A. Yaakop				
[10] 02.30 – 03.00 pm							
[11] 03.00 – 03.30 pm							
[12] 03.30 – 04.00 pm							
[13] 04.00 – 04.30 pm							