

TIMETABLE

SEMESTER 1—2025

January 6, 2025 – February 28, 2025

Diploma in Pastry Arts
School of Culinary
ATI College

INTAKE	: DPA 01/25	TOTAL COURSES	: 4
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 10
SESSION	: January 2025	SEMESTER	: 1

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am	MPU 21032 FOR MALAYSIANS STUDENTS ONLY Penghayatan Etika & Peradaban B-405 Mr. Izwan A. Yaakop	BMS 2033 Principles and Practices of Management B-404 Mr. Jerome J.W.	ATI 2012 Tertiary Preparatory Study Skills B-404 Ms. Nurshazliza S.K.			
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm			MPU 2242 -BM CREDIT- Creative Problem Solving B-401 Ms. Sufira Ahmad S.	MPU 2212 -BM NOT CREDIT- B. Kebangsaan (A) B-401 Ms. Sufira Ahmad S.		
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE	: DPA 10/24	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 8
SESSION	: January 2025	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am				CUL 2013 Kitchen Preparatory (Practical) DEMO 2 Chef Edsel Freddy	CUL 2023 Food Service Sanitation B-405 Chef Edsel Freddy	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm			MPU 2242 -BM CREDIT- Creative Problem Solving B-401 Ms. Sufira Ahmad S.	CUL 2013 Kitchen Preparatory (Theory) C-302 Chef Edsel Freddy		
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE	: DPA 08/24	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 9
SESSION	: January 2025	SEMESTER	: 2

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am			CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat	CUL 2013 Kitchen Preparatory (Practical) DEMO 2 Chef Edsel Freddy	CUL 2023 Food Service Sanitation B-405 Chef Edsel Freddy		
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm				CUL 2013 Kitchen Preparatory (Theory) C-302 Chef Edsel Freddy			
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE	: DPA 04/24	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 9
SESSION	: January 2025	SEMESTER	: 3

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am		HTL 2023 Customer Service B-405 Ms. Nurshazliza S.K.	CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat				
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management B-405 Mr. Ho Teck Loong					
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE	: DPA 01/24	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 9
SESSION	: January 2025	SEMESTER	: 4

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am		HTL 2023 Customer Service B-405 Ms. Nurshazliza S.K.	CUL 2053 Patisserie PASTRY KITCHEN Chef Edward Lajuat				
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm		HTL 2123 Restaurant Operation Management B-405 Mr. Ho Teck Loong					
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE : CDPA 01/24
 SCHOOL : Culinary
 SESSION : January 2025

TOTAL COURSES : 4
 TOTAL CREDIT HOURS : 11
 SEMESTER : 4

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am		HTL 2023 Customer Service B-405 Ms. Nurshazliza S.K.		CUL 2203 [REQ: CUL2083] Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat	MPU 2342 Kursus Integriti dan Antirasuah B-404 Ms. Sufira Ahmad S.	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm			ACC 2013 Principles of Accounting B-404 Ms. Tan Zia Yi			
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						

INTAKE	: DPA 08/23	TOTAL COURSES	: 3
SCHOOL	: Culinary	TOTAL CREDIT HOURS	: 9
SESSION	: January 2025	SEMESTER	: 5

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
[01] 08.30 – 09.00 am	CUL2183 Pastry Arts 1 PASTRY KITCHEN Chef Edward Lajuat	HTL 2023 Customer Service B-405 Ms. Nurshazliza S.K.					
[02] 09.00 – 09.30 am							
[03] 09.30 – 10.00 am							
[04] 10.00 – 10.30 am							
[05] 10.30 – 11.00 am							
[06] 11.00 – 11.30 am							
[07] 11.30 – 12.00 pm							
12.00 – 01.00 pm							
[08] 01.00 – 01.30 pm			HTL 2123 Restaurant Operation Management B-405 Mr. Ho Teck Loong				
[09] 01.30 – 02.00 pm							
[10] 02.00 – 02.30 pm							
[11] 02.30 – 03.00 pm							
[12] 03.00 – 03.30 pm							
[13] 03.30 – 04.00 pm							
[14] 04.00 – 04.30 pm							

INTAKE : DPA 04/23
 SCHOOL : Culinary
 SESSION : January 2025

TOTAL COURSES : 4
 TOTAL CREDIT HOURS : 10
 SEMESTER : 6

TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
[01] 08.30 – 09.00 am			ATI 2032 Employment Preparatory Skills B-405 Mr. Izwan A. Yaakop	CUL 2203 [REQ: CUL2083] Pastry Arts 2 PASTRY KITCHEN Chef Edward Lajuat	MPU 2342 Kursus Integriti dan Antirasuah B-404 Ms. Sufira Ahmad S.	
[02] 09.00 – 09.30 am						
[03] 09.30 – 10.00 am						
[04] 10.00 – 10.30 am						
[05] 10.30 – 11.00 am						
[06] 11.00 – 11.30 am						
[07] 11.30 – 12.00 pm						
12.00 – 01.00 pm						
[08] 01.00 – 01.30 pm			ACC 2013 Principles of Accounting B-404 Ms. Tan Zia Yi			
[09] 01.30 – 02.00 pm						
[10] 02.00 – 02.30 pm						
[11] 02.30 – 03.00 pm						
[12] 03.00 – 03.30 pm						
[13] 03.30 – 04.00 pm						
[14] 04.00 – 04.30 pm						