

FOOD CRAFT INSTITUTE – MYSURU
DIPLOMA IN FOOD PRODUCTION
TIME TABLE 2026-27

Date: 10/08/2026

Days	09:00 - 10:00	10:00 - 11:00	11:00 - 12:00	12:00 - 1:00	01:00 - 02:00	02:00 - 03:00	03:00 - 04:00	04:00 - 05:00
Monday	Cookery – Practical KMN				L	Cookery Theory RYB	Larder Theory KMN	Commodities RYB
Tuesday	Cookery Practical JDB				U	Larder Theory KMN	Food Costing RYB	Cookery Theory JDB
Wednesday	Cookery Practical RYB				N	Computer Awareness RYB	Hygiene Sanitation JDB	Communicative English RYB
Thursday	Cookery Practical JDB				C	Food Costing RYB	Hygiene Sanitation KMN	Commodities RYB
Friday	Larder Practical KMN				H	Nutrition RYB	Cookery Theory JDB	Communicative English RYB

Shrutha
Prepared by

[Signature]
Verified by

[Signature]
Principal
Principal
Food Craft Institute
Mysuru-570 010

FOOD CRAFT INSTITUTE – MYSURU
CRAFTSMANSHIP CERTIFICATE COURSE TIME TABLE 2026-27
FOOD PRODUCTION AND PATISSERIE 1st SEMESTER

Date: 10/08/2026

Days	09:00 - 10:00	10:00 - 11:00	11:00 - 12:00	12:00 - 1:00	01:00 - 02:00	02:00 - 03:00	03:00 - 04:00	04:00 - 05:00
Monday	Cookery – Practical RYB				L	Cookery and larder Theory JDB	Equipment Maintenance RYB	Hygiene KMN
Tuesday	Bakery Theory & Bakery Practical KMN				U	Equipment Maintenance RYB	Cookery and larder Theory JDB	Hygiene KMN
Wednesday	Cookery Practical JDB				N	Bakery – Practical KMN		
Thursday	Bakery Practical KMN				C	Larder Practical JDB		
Friday	Cookery Practical JDB				H	Larder Practical KMN		


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