



**TRAINING DEPARTMENT: HOSPITALITY**

**REFERENCE: ZU/WI/15/3**

**TEACHING TIME TABLE**

**SEMESTER: MAY-AUG YEAR: 2018**

**CAMPUS: THIKA ROAD**

**CERTIFICATE IN FOOD SCIENCE AND NUTRITION SEM 1**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>				
<b>TUESDAY</b>	<b>GENEVIEVE OMBUNDA Food Science L105</b>		<b>GENEVIEVE OMBUNDA Nutrition and Diet Therapy I L105</b>	
<b>WEDNESDAY</b>	<b>Joan Kago Food microbiology and parasitology L105</b>	<b>DOREEN Human Nutrition science L105</b>		
<b>THURSDAY</b>	<b>EDWARD ICT L306</b>		<b>MARKHENRY Communication and Writing Skills SCR</b>	
<b>FRIDAY</b>				
<b>SATURDAY</b>				

**CERTIFICATE IN FOOD SCIENCE AND NUTRITION SEM 2**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>		<b>DOREEN Maternal and Child Health L202A</b>		
<b>TUESDAY</b>		<b>EUNICE GATHONI Food Culture and Nutrition L001</b>		<b>Joan Kago Nutrition in HIV L105</b>
<b>WEDNESDAY</b>				

<b>THURSDAY</b>			<b>EUNICE GATHONI</b> <b>Introduction to Biochemistry</b> <b>L105</b>	
<b>FRIDAY</b>			<b>DOREEN</b> Management of <b>Malnutrition L306</b>	
<b>DIPLOMA IN FOOD SCIENCE AND NUTRITION SEM 1</b>				
<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>		<b>MAKENA LYDIA</b> nutrition in the lifespan L105	<b>F &amp; B PDN PRACTICE--</b> <b>KITCHEN EUNICE</b>	<b>F &amp; B PDN PRACTICE--</b> <b>KITCHEN EUNICE</b>
<b>TUESDAY</b>			<b>GENEVIEVE OMBUNDA</b> <b>Nutrition and Diet Therapy I</b> <b>L105</b>	
<b>WEDNESDAY</b>			<b>MAKENA LYDIA</b> Legal Aspects of Dietetics L105	
<b>THURSDAY</b>				<b>BERNARD MOGIRE</b> <b>Entrepreneurship education</b> <b>CONFERENCE</b>
<b>FRIDAY</b>	<b>MARKHENRY</b> Communication and Writing Skills L206			
<b>SATURDAY</b>				
<b>DIPLOMA IN FOOD SCIENCE AND NUTRITION SEM 2</b>				
<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>		<b>Joan Kago</b> <b>FOOD SAFETY AND</b> <b>HYGIENE L202B</b>	<b>F &amp; B PDN PRACTICE--</b> <b>KITCHEN EUNICE</b>	<b>F &amp; B PDN PRACTICE--</b> <b>KITCHEN EUNICE</b>
<b>TUESDAY</b>	<b>GENEVIEVE OMBUNDA</b> Food Science L105	<b>MAKENA LYDIA</b> Principles of primary Health care L203		

<b>WEDNESDAY</b>	<b>DOREEN Nutrition Epidemiology L203</b>			
<b>THURSDAY</b>			<b>EUNICE GATHONI Introduction to Biochemistry L105</b>	<b>MESHACK ICT L003</b>
<b>FRIDAY</b>				

**DIPLOMA IN FOOD SCIENCE AND NUTRITION SEM 3**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>			<b>F &amp; B PDN PRACTICE-- KITCHEN MAKENA</b>	<b>F &amp; B PDN PRACTICE-- KITCHEN MAKENA</b>
<b>TUESDAY</b>		<b>ERICK NONDI Research Methodology CONFERENCE</b>		
<b>WEDNESDAY</b>		<b>MAKENA LYDIA Statistics L102</b>	<b>EUNICE GATHONI Food Science II L102</b>	<b>Joan Kago Nutrition education and diet counseling L105</b>
<b>THURSDAY</b>	<b>EUNICE GATHONI HUMAN ANATOMY AND PHYSIOLOGY L105</b>			
<b>FRIDAY</b>		<b>EUNICE GATHONI Nutrition Assessment and Demonstration skills L305</b>		

**DIPLOMA IN FOOD SCIENCE AND NUTRITION SEM 4**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>				

<b>TUESDAY</b>				
<b>WEDNESDAY</b>	<b>MAKENA LYDIA Food and Nutrition Security L303</b>			<b>EUNICE GATHONI Nutrition Anthropology L003</b>
<b>THURSDAY</b>	<b>PRACTICUM-DOREEN-KIAMBU</b>	<b>PRACTICUM-DOREEN-KIAMBU</b>	<b>PRACTICUM-DOREEN-KIAMBU</b>	
<b>FRIDAY</b>	<b>GENEVIEVE OMBUNDA NUTRITION IN EMERGENCIES L104</b>		<b>GENEVIEVE OMBUNDA Nutrition and Diet therapy II L105</b>	

**DIPLOMA IN FOOD SCIENCE AND NUTRITION SEM 5**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>	<b>Joan Kago Management of Malnutrition L102</b>		<b>Joan Kago Maternal and Child Health L202B</b>	
<b>TUESDAY</b>		<b>JOAN KAGO NUTRITION EDUCATION and COUNSELLING L105</b>		
<b>WEDNESDAY</b>			<b>DOREEN Communicable and Non communicable Diseases L201</b>	
<b>THURSDAY</b>		<b>GENEVIEVE NUTRITION EDUCATION and COUNSELLING SH309</b>	<b>LYDIAH MAKENA FOOD SAFETY and HYGIENE L202A</b>	
<b>FRIDAY</b>				

**DIPLOMA IN HOSPITALITY MANAGEMENT SEM 1**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>			<b>MARY ETORI French language I L101</b>	

<b>TUESDAY</b>				
<b>WEDNESDAY</b>				
<b>THURSDAY</b>		<b>F &amp; B PRODUCTION PRACTICE BUTITA-KITCHEN</b>	<b>F &amp; B PRODUCTION PRACTICE BUTITA-KITCHEN</b>	
<b>FRIDAY</b>	<b>MARKHENRY Communication and Writing Skills L206</b>	<b>GRACE NDEGWA Introduction To Tourism And Hospitality L105</b>	<b>PAUL MWANGI Food and Beverage Production theory L104</b>	
<b>DIPLOMA IN HOSPITALITY MANAGEMENT SEM 2</b>				
<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>		<b>KENNETH MURIUKI Front Office Operations L001</b>	<b>KENNETH MURIUKI Customer service L103</b>	<b>HOSP LECT Q French Language II L202B</b>
<b>TUESDAY</b>				
<b>WEDNESDAY</b>	<b>F &amp; B PRODUCTION PAUL/F &amp; B SERVICE-- RESTAURANT-BUTITA</b>	<b>F &amp; B PRODUCTION PAUL/F &amp; B SERVICE-- RESTAURANT-BUTITA</b>		
<b>THURSDAY</b>				<b>MESHACK ICT L003</b>
<b>FRIDAY</b>		<b>MARTIN BUTITA Food and Beverage Service Theory L306</b>		
<b>DIPLOMA IN HOSPITALITY MANAGEMENT SEM 3</b>				
<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>	<b>HOSP LECT Q French III L202A</b>	<b>PAUL MWANGI Hospitality Law L304</b>		<b>Susan Boit Marketing for Hospitality L003</b>

<b>TUESDAY</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>		
<b>WEDNESDAY</b>		<b>JOAN WERU Food and Beverage control SCR</b>		<b>KENNETH MURIUKI Housekeeping Operations L101</b>
<b>THURSDAY</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>		
<b>FRIDAY</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>	<b>F &amp; B PRODUCTION PRACTICE MURIUKI- KITCHEN</b>		

**DIPLOMA IN HOSPITALITY MANAGEMENT SEM 4**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>		<b>MARY ETORI French IV L104</b>	<b>Edward Kiringa Principles of Management L206</b>	
<b>TUESDAY</b>	<b>JOAN WERU Public Relations L202A</b>	<b>ERICK NONDI Research Methodology CONFERENCE</b>	<b>MARTIN BUTITA Wine and Bar Knowledge L304</b>	
<b>WEDNESDAY</b>				
<b>THURSDAY</b>	<b>F &amp; B SERVICE-- RESTAURANT-JOAN</b>	<b>F &amp; B SERVICE-- RESTAURANT-JOAN</b>		
<b>FRIDAY</b>	<b>F &amp; B SERVICE-- RESTAURANT-JOAN</b>	<b>F &amp; B SERVICE-- RESTAURANT-JOAN</b>		

**DIPLOMA IN HOSPITALITY MANAGEMENT SEM 5**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>			<b>Mixology and Bar Skills-PAUL L105</b>	<b>KENNETH MURIUKI Service Quality Management L101</b>

<b>TUESDAY</b>				
<b>WEDNESDAY</b>				
<b>THURSDAY</b>				<b>BERNARD MOGIRE Entrepreneurship education CONFERENCE</b>
<b>FRIDAY</b>		<b>VICTOR OTIENO Introduction to Human Resource Management L202A&amp;B</b>	<b>KEN KIMANI Introduction to Accounting 1 CONFERENCE</b>	

**CERTIFICATE IN HOSPITALITY & TOURISM MANAGEMENT SEM 1**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>			<b>MARY ETORI French language I L101</b>	
<b>TUESDAY</b>	<b>F &amp; B PRODUCTION PRACTICE-KITCHEN-JOAN</b>	<b>F &amp; B PRODUCTION PRACTICE-KITCHEN-JOAN</b>		
<b>WEDNESDAY</b>	<b>alfred muli Introduction to tours and Travel Operations L306</b>			
<b>THURSDAY</b>	<b>EDWARD ICT L306</b>		<b>MARKHENRY Communication and Writing Skills SCR</b>	
<b>FRIDAY</b>		<b>GRACE NDEGWA Introduction To Tourism And Hospitality L105</b>	<b>PAUL MWANGI Food and Beverage Production theory L104</b>	

**CERTIFICATE IN HOSPITALITY & TOURISM MANAGEMENT SEM 2**

<b>TIME</b>	<b>7AM-10AM</b>	<b>10.00AM-1.00PM</b>	<b>1.00PM-4.00PM</b>	<b>4.00-7.00PM</b>
<b>MONDAY</b>				<b>HOSP LECT Q French Language II L202B</b>

<b>TUESDAY</b>	<b>F &amp; B SERVICE PRACTICE- RESTAURANT-PAUL MWANGI</b>	<b>F &amp; B SERVICE PRACTICE- RESTAURANT-PAUL MWANGI</b>			
<b>WEDNESDAY</b>	<b>JOAN WERU Food and Beverage control L202A</b>				
<b>THURSDAY</b>		<b>Charles Odhiambo Airline Booking Systems BIT</b>			
<b>FRIDAY</b>	<b>GRACE NDEGWA IT in Travel Tourism Hospitality L102</b>	<b>MARTIN BUTITA Food and Beverage Service Theory L306</b>			