

**팀1 수업시간표 : 2주차**

Student Timetable, 15/01/2018

	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	<b>KIT111(3)</b> Fundamentals of Classical Cooking Practical - Breakfast CAA 101 (Production Kitchen) (10/12)		<b>KIT111(4)</b> Fundamentals of Classical Cooking Practical - production CAA 101 (Production Kitchen) (10/12)					<b>KIT111(5)</b> Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12)					
Tue			<b>KIT112(1)</b> Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36)	<b>KIT112(2)</b> Fundamentals of Classical Cooking Theory CAA 006 (Demo Kitchen) (10/36)			<b>SCI113(1)</b> Food Safety & Sanitation HA 103 (Movenpick) (10/24)						
Wed			<b>KIT111(1)</b> Fundamentals of Classical Cooking Practical - application CAA 001 (Application Kitchen 1) (10/12)				<b>KIT111(2)</b> Fundamentals of Classical Cooking Practical application CAA 001 (Application Kitchen 1) (10/12)						
Thu			<b>SCI113(2)</b> Food Safety & Sanitation HA 202 (Kempinski) (10/32)				<b>FRE119(1)</b> French Language 1 HA 111 (Millenium) (15/18)						
Fri			<b>FRE119(2)</b> French Language 1 HA 111 (Millenium) (10/18)	<b>MGT110(1)</b> Introduction to Industry Experience HA 101 (Intercontinental) (10/19)						<b>KIT111(6)</b> Fundamentals of Classical Cooking Practical - Production CAA 101 (Production Kitchen) (10/12)			
Sat			<b>KIT111(10)</b> Fundamentals of Classical Cooking Practical - Special function Ainés CAA 102 (Fine Dining Kitchen) (3/12)										
Sun													