

## HHIC – Fall Semester 2017 – FINAL EXAM SCHEDULE

Exam Period 11.01.18-24.01.18

Wednesday, January 10<sup>th</sup> = LAST DAY OF CLASSES

Class	Thursday 11/01	Friday 12/01	Monday 15/01	Tuesday 16/01	Wednesday 17/01	Thursday 18/01	Friday 19/01	Monday 22/01	Tuesday 23/01	Wednesday 24/01
<b>HTMI</b>	<b>08.30-10.30</b> Food & Beverage Service	<b>08.30-10.30</b> Computer Studies	<b>08.30-10.30</b> Gastronomy & Nutrition	<b>08.30-10.30</b> Professional English I	<b>08.30-10.30</b> Occupational Health and Safety at work	<b>08.30-10.30</b> Food and Beverage Operations	<b>08.30-10.30</b> Tourism Principles & Practices	<b>08.30-10.30</b> Professionalism and Hospitality	<b>08.30-10.30</b> Introduction to the Hospitality and Tourism Industry	<b>08.30-10.30</b> Computer Studies (ADV)
<b>CAI</b>	<b>08.30-10.30</b> Food Safety (Food Hygiene and HACCP)	<b>08.30-10.30</b> Culinary Fundamentals <hr/> <b>11:00 – 13:00</b> Computer Studies	<b>08.30-10.30</b> Introduction to Gastronomy	<b>08.30-10.30</b> Prof. English I	<b>08.30-10.30</b> Occupational Health and Safety at Work		<b>08.30-10.30</b> Meat & Seafood Fabrication and Garde Manger	<b>08.30-10.30</b> Product Identification, Purchasing and Storage	<b>08.30-10.30</b> Introduction to the Hospitality and Tourism Industry	<b>08.30-10.30</b> Computer Studies (ADV)
<b>MTI A+B</b>	<b>08.30-10.30</b> Ασφάλεια Τροφίμων, (Υγιεινή Τροφίμων και HACCP)	<b>08.30-10.30</b> Βασικές Αρχές Μαγειρικής	<b>08.30-10.30</b> Εισαγωγή στη Γαστρονομία	<b>08.30-10.30</b> Επαγγελματι κά Αγγλικά I	<b>08.30-10.30</b> Ασφάλεια και Υγεία στην Εργασία	<b>08.30-10.30</b> <u><b>MTIA</b></u> Ηλεκτρονικοί Υπολογιστές  <u><b>MTIB</b></u> <b>11:00 – 13:00</b> Ηλεκτρονικοί Υπολογιστές	<b>08.30-10.30</b> Παραγωγή Κρεατικών/ Θαλασσινών Παρασκευών και Κρύα Κουζίνα	<b>08.30-10.30</b> Αναγνώριση, Αγορά και Αποθήκευση Προϊόντων	<b>08.30-10.30</b> Εισαγωγή στην Ξενοδοχειακή και Τουριστική Βιομηχανία	<hr/> <b>11:00 – 13:00</b> Ηλεκτρονικοί Υπολογιστές (AE)

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<b>CAII</b>	08.30-10.30 Advanced Pastry & Baking	08.30-10.30 Buffet Preparation and Contemporary Plating	08.30-10.30 Advanced Garde Manger	08.30-10.30 Professional English III	08.30-10.30 Accounting & Budget MGT	08.30-10.30 Professional French II/ Russian II	08.30-10.30 Menu Planning	08.30-10.30 Food & Beverage Controls & Systems		08.30-10.30 Statistical Analysis and Research Methods
<b>MTII A+B</b>	08.30-10.30 Ζαχαροπλαστική και Αρτοποιία (ΑΕ)	08.30-10.30 Προετοιμασία Μπουφέ και Σύγχρονες Τεχνικές Προετοιμασίας Πιάτων	08.30-10.30 Κρύα Κουζίνα (ΑΠ)	08.30-10.30 Επαγγελματικά Αγγλικά III	08.30-10.30 Λογιστική και Διαχείριση Προϋπολογισμού	08.30-10.30 Επαγγελματικά Γαλλικά II / Ρωσικά II	08.30-10.30 Σχεδιασμός Μενού	08.30-10.30 Συστήματα Ελέγχου Τροφίμων και Ποτών		08.30-10.30 Στατιστική Ανάλυση και Μέθοδοι Έρευνας
<b>HTM II</b>	08.30-10.30 Managing Teams & Leading People	08.30-10.30 Entertainment and Animation	08.30-10.30 Geography of Travel and Tourism	08.30-10.30 Professional English III	08.30-10.30 MICE Planning and Organization	08.30-10.30 Professional French II/ Russian II	08.30-10.30 <b>Food &amp; Beverage Group</b> Menu Planning  <b>Travel Tourism Group</b> Tour Organization and Ground Hosting	08.30-10.30 <b>Travel &amp; Tourism Group</b> Ticketing and Computerised Reservation/ Systems	8.30-10.30 Facilities Planning Design and Maintenance	08.30-10.30 <b>Food &amp; Beverage Group</b> Food & Beverage Service II (Theory)  <b>Travel &amp; Tourism Group</b> Theme Parks & Attractions

