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**REPUBLIC OF KENYA**

**COMPETENCY BASED MODULAR CURRICULUM**

**FOR**

**COOKING**

**LEVEL 3**

**PROGRAMME ISCED CODE:** **1013 254 A**

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**FOREWORD**

The provision of quality education and training is fundamental to the Government’s overall strategy for social and economic development. Quality education and training contribute to the achievement of Kenya’s development blueprint and sustainable development goals.

Reforms in the education sector are necessary to achieve Kenya Vision 2030 and meet the provisions of the Constitution of Kenya 2010. The education sector had to be aligned to the Constitution, and this resulted in the formulation of the Policy Framework for Reforming Education and Training in Kenya (Sessional Paper No. 14 of 2012). A key feature of this policy is the radical change in the design and delivery of TVET training. This policy document requires that training in TVET be competency-based, curriculum development be industry-led, certification be based on demonstration of competence, and the mode of delivery allow for multiple entry and exit in TVET programmes.

These reforms demand that Industry takes a leading role in curriculum development to ensure the curriculum addresses its competence needs. It is against this background that this curriculum has been developed. For trainees to build their skills on foundational hands-on activities of the occupation, units of learning are grouped in modules. This has eliminated duplication of content and streamlined exemptions based on skills acquired as a trainee progresses in the up-skilling process, while at the same time allowing trainees to be employable in the shortest time possible through the acquisition of part qualifications.

It is my conviction that this curriculum will play a great role in developing competent human resources for the hospitality Sector’s growth and development.

**PRINCIPAL SECRETARY**

**STATE DEPARTMENT FOR TVET**

**MINISTRY OF EDUCATION**

**PREFACE**

Kenya Vision 2030 aims to transform Kenya into a newly industrializing middle-income country, providing high-quality life to all its citizens by the year 2030. Kenya intends to create globally competitive and adaptive human resource base to meet the requirements of a rapidly industrializing economy through lifelong education and training. TVET has a responsibility to facilitate the process of inculcating knowledge, skills, and worker behaviour necessary for catapulting the nation to a globally competitive country, hence the paradigm shift to embrace Competency-Based Education and Training (CBET).

CAP 210A and Sessional Paper No. 1 of 2019 on Reforming Education and Training in Kenya for Sustainable Development emphasized the need to reform curriculum development, assessment, and certification. This called for a shift to CBET to address the mismatch between skills acquired through training and skills needed by industry, as well as increase the global competitiveness of the Kenyan labour force.

This curriculum has been developed in adherence to the Kenya National Qualifications Framework and CBETA standards and guidelines. The curriculum is designed and organized into Units of Learning with Learning Outcomes, suggested delivery methods, learning resources, and methods of assessing the trainee’s achievement. In addition, the units of learning have been grouped in modules to concretize the skills acquisition process and streamline upskilling.

I am grateful to all expert trainers and everyone who played a role in translating the Occupational Standards into this competency-based modular curriculum.

**ACKNOWLEDGEMENT**

This curriculum has been designed for competency-based training and has independent units of learning that allow the trainee flexibility in entry and exit. In developing the curriculum, significant involvement and support were received from expert trainers, institutions and organizations.

I recognize with appreciation the role of the hospitality National Sector Skills Committee (NSSC) in ensuring that competencies required by the industry are addressed in the curriculum. I also thank all stakeholders in the hospitality sector for their valuable input and everyone who participated in developing this curriculum.

I am convinced that this curriculum will go a long way in ensuring that individuals aspiring to work in the hospitality Sector acquire competencies to perform their work more efficiently and effectively.

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**ACRONYMS AND ABBREVIATIONS**

CBS – Competency Based Skilling

CD- Compact Disk

C P U- Central Processing Unit

CBET – Competency Based Education and Training

CRNM- Course Requirements Not Met

D V D- Digital Versatile Disk

HACCPs- Hazard Analysis and Critical Control Points

HDMI - High-Definition Multimedia Interface

HSE -Health, safety and Environment principles and requirements

OSH – Occupational Health and Safety

PPE – Personal Protective Equipment

TV - Television

USB -Universal Serial Bus

**KEY TO UNIT CODE**



**COURSE OVERVIEW**

The **Food Production Cookery Level 3** Qualification consists of competencies that an individual must have to prepare food. It involves preparing starters and Accompaniments, preparing main meal and preparing dessert.

**SUMMARY OF UNITS OF LEARNING**

|  |  |  |  |
| --- | --- | --- | --- |
| **MODULE I** | | | |
| **Unit Code** | **Units Title** | **Unit Duration (Hours)** | **Credit Factor** |
| 1013 251 01A | Starters and Accompaniments Preparation | 80 | 8 |
| 1013 251 02A | Main Meal Preparation | 120 | 12 |
| 1013 251 03A | Desserts Preparation | 100 | 8 |
| **Sub Total** | | **300** | **30** |
| **Industrial Attachment** | | **240** | **24** |
| **GRAND TOTAL** | | **540** | **54** |

**Entry requirements**

An individual entering this course should have any of the following minimum requirements:

a)      Kenya certificate of primary education (KCPE)

b) Equivalent qualifications as determined by relevant regulations.

**Trainer qualification**

A trainer for any of the units of competency in this course must:

1. Have a minimum of a craft certificate or its equivalent in specialization.
2. Be registered by TVETA.

**Credit Accumulation, Transfer and Exemptions**

(The QAIs) Guidelines on credit accumulation transfer and exemptions shall apply.

**Industry Training**

An individual enrolled in this course will be required to undergo Industry training for a minimum period of 240 hours in hospitality sector. The industrial training may be taken after completion of all units for those pursuing the full qualification or be distributed equally in each unit for those pursuing part qualification. In the case of dual training model, industrial training shall be as guided by the dual training policy.

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**Assessment**

**Assessment for level 3**

The course shall be assessed formatively and summatively :

1. During formative assessment all performance criteria shall be assessed based on performance criteria weighting.
2. Number of formative assessments shall minimally be equal to the number of elements in a unit of competency
3. Assessment of basic and common competencies shall be integrated in the core units
4. Theoretical assessment shall be integrated in practical assessment and conducted orally in both formative and summative assessments.
5. Theoretical and practical weight shall be 10:90 respectively for each unit of learning.
6. Formative and summative assessments shall be weighted at 60% and 40% respectively in the overall unit of learning score
7. Assessment performance rating for each unit of competency shall be as follows:

|  |  |
| --- | --- |
| **MARKS** | **COMPETENCE RATING** |
| 80 -100 | Attained Mastery |
| 65 - 79 | Proficient |
| 50 - 64 | Competent |
| 49 and below | Not Yet Competent |
| Y | Assessment Malpractice/irregularities |

1. Assessment for Recognition of Prior Learning (RPL) may lead to award of part and/or full qualification.

**Certification**

A candidate will be issued with a Certificate of Competency upon demonstration of competence in a core Unit of Competency. To be issued with the **Kenya National TVET Certificate** in **Food Production (Cookery) Level 3** the candidate must demonstrate competence in all the Units of Competency as given in the qualification pack. A Statement of Attainment certificate may be issued upon demonstration of competence in a certifiable element within a unit.

The certificates will be awarded by the Qualification Awarding Institution

# STARTERS AND STARTER ACCOMPANIMENTS PREPARATION

**UNIT CODE: 1013 251 01A**

**DURATION OF UNIT: 80 HOURS**

**Relationship to Occupational Standards**

This unit addresses the unit of competency: **prepare starters and starter accompaniments.**

**Unit Description**

This unit describes competencies required to prepare starters and starter accompaniments. It involves preparation of cold starters, hot starters and accompaniments.

The unit is applicable in the hospitality industry**Summary of Learning Outcomes**

1. Prepare cold starters
2. Prepare hot starters
3. Prepare starter accompaniments

**Summary of learning outcomes**

By the end of this course, the learner should be able to:

|  |  |  |
| --- | --- | --- |
| **S/No** | **Learning Outcomes** | **Duration (Hours)** |
| 1. | Prepare cold starters | **25** |
| 2. | Prepare hot starters | **25** |
| 3. | Prepare starter accompaniments | **30** |
| **Total** | | **80** |

**Learning Outcomes, Content and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare cold starters | * 1. Kitchen organization      1. Kitchen layout      2. Kitchen sections      3. Kitchen main services   + Types of kitchen main services     - Energy     - Water     - Drainage   + Care and maintenance of service systems   + Types and uses of PPEs * Safety boots * Side cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Kitchen gloves * Mask   1. Occupational safety and health * Kitchen hazards * Hazard communication * Role of employer and employee on personal protective equipment * Ergonomics * Chemical safety * Fire safety * Fire safety * Causes of fire * Workplace stress management * Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment * Mops * Mop bucket * Hard brush * Soft brush * Dust pan and dust pan brush * Cobweb remover * Squeegee * Waste bins   + 1. Cleaning materials * Yellow duster * Scouring pads * Kitchen clothes * Sanitizer * Detergents * Salads wash * Paper towel * Sponges   1. Kitchen tools and equipment      1. Classification of kitchen tools and equipment * Large equipment * Mechanical equipment * Small tools * Digitized/automated   + 1. Types of preparation, production, presentation and storage tools and equipment * Chopping boards * Kitchen Knives * Glass bowls * Salad spinner * Mixing bowls * Wire whisk * Lemon squeezer * Refrigerator * Salamander * Cooking pots * Blenders * Wooden spoons * Ladle * Conical strainer * Waste bins * Squeegee * Peelers and graters   1.4.3 Care and maintenance of food production tools and equipment   * 1. Ingredients      1. Ingredients used * Lettuce * Tomatoes * Cucumber * Bell peppers * Radish * Onions * Carrots * Beans * Pumpkin * Celery * Avocados * Eggs * Gherkins * Rice * Walnuts * Sun dried tomatoes * Oil * Vinegar * Capers * Olives * Chicken cuts * Beef * Stocks   + 1. Herbs, spices and condiments * Definition * Uses   1. Freshness and quality points for ingredients used * HACCP   1. Preparation of cold starters      1. Preparation techniques of cold   starters   * Chopping * Dicing * Slicing * Blanching * Whisking * Pickling * Marinating   + 1. Recipes * Types of recipes * Recipe interpretation   1. Hygiene practices      1. Personal hygiene requirements      2. Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage * Pest control   + 1. Kitchen hygiene   1. Production of cold starters      1. Types of cold starters * Salads and salad dressings * Salads   + Simple   + Compound. * Salad dressings   + Balsamic vinegar   + Caesar dressing   + Mayonnaise   + Vinaigrette * Cold soups * Cold canapés   + 1. Production of cold starters * Emulsification * Chilling * Mixing   1. Presentation of cold starters      1. Portioning      2. Plating techniques      3. Selection of presentation equipment      4. Garnishing   2. Cleaning Procedures for tools,   equipment and materials   * 1. Cleaning procedures for work   surfaces and floors   * 1. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare hot starters | * 1. Types and uses of PPEs * Safety boots * Side cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Kitchen gloves * Mask   1. Occupational safety and health * Kitchen hazards * Hazard communication * Role of employer and employee on personal protective equipment * Ergonomics * Chemical safety * Fire safety   + Firefighting equipment * Workplace stress management * Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment * Mops * Mop bucket * Hard brush * Soft brush * Dust pan and dust pan brush * Cobweb remover * Squeegee * Waste bins   + 1. Cleaning materials * Yellow duster * Scouring pads * Kitchen clothes * Sanitizer * Detergents * Salads wash * Paper towel * Sponges   1. Kitchen tools and equipment      1. Classification of kitchen tools and equipment * Large equipment * Mechanical equipment * Small tools   1. Ingredients for hot starters   2.5.1Collection and weighing of hot starter ingredients  2.5.2 Types of hot starters.   * Hors d’oeuvres * Canapés * Soups   + Clear soups   + Thick soups     - Puree     - Cream soups     - Veloutés * Specialty soups * Bisques   1. Freshness and quality points for ingredients used * HACCP   1. Preparation techniques of hot starters * Dicing * Chopping * Mincing * Slicing * Straining   1. Hygiene practices      1. Personal hygiene requirements      2. Food hygiene         + Cross contamination prevention         + Proper food handling         + Temperature control         + Food storage         + Pest control      3. Kitchen hygiene   2. Production of hot starters * Frying * Boiling * Steaming * Sauteing * Roasting * Grilling * Baking * Simmering * Skimming   1. Presentation of hot starters      + - Portioning        - Plating techniques        - Selection of presentation equipment        - Garnishing   2. Cleaning Procedures for tools,   equipment and materials   * 1. Cleaning procedures for work   surfaces and floors   * 1. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare starter accompaniments | * 1. Types and uses of PPEs      + - Safety boots        - Side cloth        - Apron        - Chef ‘s jacket        - Chef ‘s hat        - Chef ‘s trousers/Skirts        - Neck tie        - Kitchen gloves        - Mask   2. Occupational safety and health      + - Kitchen hazards        - Hazard communication        - Role of employer and employee on personal protective equipment        - Ergonomics        - Chemical safety        - Fire safety * Fire safety measures   + - * Workplace stress management       * Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment         + Mops         + Mop bucket         + Hard brush         + Soft brush         + Dust pan and dust pan brush         + Cobweb remover         + Squeegee         + Waste bins      2. Cleaning materials         + Yellow duster         + Scouring pads         + Kitchen clothes         + Sanitizer         + Detergents         + Salads wash         + Paper towel         + Sponges   2. Kitchen tools and equipment      1. Classification of kitchen tools and equipment         + Large equipment         + Mechanical equipment         + Small tools         + Digitized/automated   3. Types of starter accompaniments      1. Ingredients for hot starters      2. Collection and weighing of hot starter ingredients      3. Cold starter accompaniments      4. Hot starter accompaniments. * Bread rolls * Breadsticks * Cheese crackers * Croutons flute * Dips * Cheese straws   1. Freshness and quality points for ingredients used   - HACCP   * 1. Preparation techniques of starter accompaniments      + - Pickling        - Marinating   2. Hygiene practices      1. Personal hygiene requirements      2. Food hygiene      3. Cross contamination prevention   3. Production of starter accompaniments      + - Roasting        - Grilling        - Baking        - Chilling        - Whisking        - Mixing   4. Presentation of starter accompaniments      1. Portioning      2. Plating techniques      3. Plate ware selection      4. Garnishing   5. Cleaning Procedures for tools,   equipment and materials   * 1. Cleaning procedures for work   surfaces and floors   * 1. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |

**Suggested Methods of Delivery**

* Practical
* Project
* Demonstration
* Group discussion
* Direct instruction

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| **S/No.** | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- |
| **A** | **Learning Materials** | | | |
|  | Textbooks | 1) Practical cookery  Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Cesarani and Fosket | 5  5 | 1:5  1:5 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flash cards | Assorted | 5 | 1:5 |
|  | Flip charts | Plain white | 2 | 1:13 |
|  | White board markers | Assorted colors | 5 | 1:5 |
|  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** | **Learning Facilities & Infrastructure** | | | |
|  | Lecture/Theory Room | Spacious room with seats for 25 trainees, approximately 60 sqm | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** | **LARGE KITCHEN EQUIPMENTS** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 |
|  | Sink | Double sink stainless steel | 5 | 1:5 |
|  | Burner | Gas range | 13 | 1:2 |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | 2 | 1:13 |
|  | Food displays | Cold food displays | 2 | 1:13 |
|  | Ovens | Double decker industrial | 2 | 1:13 |
|  | Blender | 15liter capacity Commercial with grinding attachments | 2 | 1:13 |
|  | Freezer | Deep freezer 650-liter capacity double door | 1 | 1:25 |
|  | Weighing scale | Electrical assorted sizes | 5 | 1:5 |
|  | Potato chipper | Electrical, Commercial | 1 | 1:25 |
|  | Potato peeler | Electrical 300kg per hour | 1 | 1:25 |
| **D** | **SMALL KITCHEN EQUIPMENTS** | | | |
|  | Sauce pans | Assorted sizes with lids | 50 | 2:1 |
|  | Peeler | Assorted sizes | 25 | 1:1 |
|  | Squeezers | Fruit squeezers | 25 | 1:1 |
|  | Cutters | Egg assorted sizes | 25 | 1:1 |
|  | Pastry brushes | Assorted sizes | 25 | 1:1 |
|  | Graters | Multi – use | 25 | 1:1 |
|  | Cooking sticks | Assorted sizes | 25 | 1:1 |
|  | Cooking spoons | Assorted sizes | 25 | 1:1 |
|  | Whisks | Balloon | 25 | 1:1 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Thermos flasks | Assorted sizes (1 – 5liters) | 10 | 1:2.5 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted | 25 | 1:1 |
|  | Measuring spoons | Assorted | 25 | 1:1 |
|  | Plastic bowls | Assorted sizes | 10 | 1:2.5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Conical strainers | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Colanders | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Chopping boards | Assorted according to color codes | 10 | 1:2.5 |
|  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 25 | 1:1 |
|  | Baking trays | Non- stick assorted sizes | 25 | 1:1 |
|  | Hot dishes | Assorted sizes | 25 | 1:1 |
|  | Soup tureens | Stainless steel assorted sizes | 25 | 1:1 |
|  | Serving spoons | Assorted sizes | 25 | 1:1 |
|  | Soup Ladle | Assorted sizes | 13 | 1:1 |
|  | Sauce ladle | Assorted sizes | 13 |  |
|  | Tongs | Assorted sizes | 25 | 1:1 |
|  | Sieves | Metallic assorted sizes | 10 | 1:2.5 |
| **E. NON-FOOD CONSUMABLES** | | | | |
|  | Cling film | 50cm X480M | 1 | 1:25 |
|  | Grease proof / baking paper | 20m X30cm | 1 | 1:25 |
|  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  | Aluminum foil paper | Heavy duty 500m | 1 | 1:25 |
|  | Muslin cloth | Cotton 12 by 12inches | 3 | 1:8 |
|  |  |  |  |  |
| **F. CLEANING MATERIALS** | | | | |
|  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  | Window cleaners | 1-liter bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** | **CLEANING EQUIPMENT** | | | |
|  | Cob web brushes | With handles | 2 | 1:12.5 |
|  | Soft brushes | Soft | 2 | 1:12.5 |
|  | Dustpans and brush | Paired | 2 | 1:12.5 |
|  | Mops | Both dry and wet | 5 | 1:5 |
|  | Mop buckets | Assorted materials / sizes | 5 | 1:5 |
|  | Hard brushes | Hard | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:12.5 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| **F** | **SAFETY EQUIPMENTS** | | | |
|  | Fire extinguishers | Assorted types | 5 | 1:5 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

**Variety of Ingredients**

**PPEs**

MAIN MEAL PREPARATION

**UNIT CODE: 1013 251 02A**

**UNIT DURATION: 70 HOURS**

**Relationship to Occupational Standards**

This unit addresses the Unit of Competency: **Prepare Main Meal**

**Unit Description**

This unit describes competencies required to prepare main meal. It involves preparation of protein dishes, starch dishes, vegetable dishes and breakfast items.

The unit is applicable in the hospitality industry.

**Summary of Learning Outcomes**

1. Prepare protein dishes
2. Prepare starch dishes
3. Prepare vegetable dishes
4. Prepare breakfast items

**Learning Outcomes, Content and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare protein dishes | * 1. Kitchen organization      1. Kitchen layout      2. Kitchen sections      3. Kitchen main services      4. Types of kitchen main services * Energy * Water * Drainage   + 1. Care and maintenance of service systems     2. Types and uses of PPEs   + Safety boots   + Side cloth   + Apron   + Chef ‘s jacket   + Chef ‘s hat   + Chef ‘s trousers/Skirts   + Neck tie   + Kitchen gloves   + Mask   1. Occupational safety and health   + Kitchen hazards   + Hazard communication   + Role of employer and employee on personal protective equipment   + Ergonomics   + Chemical safety   + Fire safety   + Causes of fire   + Workplace stress management   + Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment   + Mops   + Mop bucket   + Hard brush   + Soft brush   + Dust pan and dust pan brush   + Cobweb remover   + Squeegee   + Waste bins     1. Cleaning materials   + Yellow duster   + Scouring pads   + Kitchen clothes   + Sanitizer   + Detergents   + Salads wash   + Paper towel   + Sponges   1. Kitchen tools and equipment      1. Classification of kitchen tools and equipment   + Large equipment   + Mechanical equipment   + Small tools   1.4.2 Care and maintenance of main dishes equipment   * 1. Ingredients   1.5.1 Ingredients for protein dishes Vegetables   * + Meats   + Eggs   + Processed meats   + Legumes   + Dairy products   1.5.2 Collection and weighing of ingredients for protein dishes   * 1. Freshness and quality control (HACCP)   2. Preparation of protein dishes   Preparation techniques of protein dishes   * + Cuts of meat   + Trimming   + Seasoning   + Tenderizing   + Deboning   + Brining   + Filleting   + Shucking   + Searing   + Soaking   + Whisking   + Sorting   + Descaling   + Pressing   + Trussing   + Singeing   + Stuffing   + Sous vide   + Marinating   + Curing     1. Recipes   + Types of recipes   + Recipe interpretation   1. Hygiene practices      1. Personal hygiene      2. Food hygiene      3. Cross contamination prevention      4. Proper food handling      5. Temperature control      6. Food storage      7. Pest control   2. Protein dishes   1.9.1 Types of protein dishes   * + Chicken dishes   + Beef dishes   + Mutton /lamb dishes   + Pork dishes   + Pulses dishes   + Game dishes   + Fish dishes   + Eggs dishes   1.9.2 Production of protein dishes   * + Boiling   + Stewing   + Steaming   + Grilling/ griddling   + Poaching   + Sauteing   + Roasting   + Braising   + Baking   + Frying   + Sous vide   + Broiling     1. Quality assessment of a finished protein dish   + Colour   + Texture   + Temperature   + Flavour   + Appearance   + Taste   + Aroma   + Freshness   1. Sauces   + Definition   + Consistency of sauces   + General considerations in sauce making   + The role of a sauce in cookery   + Classification of sauces   + Preparation of sauces     1. Production of sauces   + Thickening of sauces   + Finishing of sauces     1. Storage of sauces   1. Presentation of protein   dishes   * + 1. Plating techniques     2. Creative ideas     3. Texture contrast     4. Presentation equipment.     5. Garnishing   1. Cleaning of tools, equipment’s and materials   2. Cleaning of work surfaces and floors.   3. Waste disposal      1. Types of waste      2. Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare starch dishes | * 1. Types and uses of PPEs   + Safety boots   + Side cloth   + Apron   + Chef ‘s jacket   + Chef ‘s hat   + Chef ‘s trousers/Skirts   + Neck tie   + Kitchen gloves   + Mask   1. Occupational safety and health   + Kitchen hazards   + Hazard communication   + Role of employer and employee on personal protective equipment   + Ergonomics   + Chemical safety   + Fire safety   + Fire safety measures   + Workplace stress management   + Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment   + Mops   + Mop bucket   + Hard brush   + Soft brush   + Dust pan and dust pan brush   + Cobweb remover   + Squeegee   + Waste bins     1. Cleaning materials   + Yellow duster   + Scouring pads   + Kitchen clothes   + Sanitizer   + Detergents   + Salads wash   + Paper towel   + Sponges   1. Kitchen tools and equipment   2. Ingredients      1. Ingredients for starch dishes   + Pastas   + Starches     1. Collection and weighing of starch dishes ingredients   1. Freshness and quality control (HACCP)   2. Preparation of starch dishes   + Peeling   + Cutting   + Sorting   + Grating   + Slicing   + Turning   + Kneading   + Blanching   + Rolling   1. Hygiene practices   + Personal hygiene   + Food hygiene   + Cross contamination prevention   + Proper food handling   + Temperature control   + Food storage   + Pest control   1. Starch dishes      1. Classification of starches   + Cereals   + Farinaceous   + Tubers   + Roots     1. Starch dishes   + Rice dishes   + Corn dishes   + Pasta dishes   + Plantains   + Wheat dishes   + Potatoes dishes   + Cassava dishes   + Millet dishes   + Oat dishes   + Yams dishes   1. Production of starch dishes      1. Production methods and procedures of starch dishes   + Boiling   + Steaming   + Roasting   + Frying   + Sautéing   + Simmering   + Stewing   + Baking     1. Quality assessment of a finished starch dish.   + Colour   + Texture   + Temperature   + Flavour   + Appearance   + Taste   + Aroma   + Freshness     1. Presentation of starch dishes     2. Plating techniques     3. Presentation equipment.     4. Garnishing   1. Cleaning of tools, equipment and materials   2. Cleaning of work surfaces and floors.   2.13 Waste disposal   * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 3. Prepare vegetables | * 1. Types and uses of PPEs   + Safety boots   + Side cloth   + Apron   + Chef ‘s jacket   + Chef ‘s hat   + Chef ‘s trousers/Skirts   + Neck tie   + Kitchen gloves   + Mask   1. Occupational safety and health   + Kitchen hazards   + Hazard communication   + Role of employer and employee on personal protective equipment   + Ergonomics   + Chemical safety   + Fire safety   + Fire safety equipment   + Workplace stress management   + Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment   + Mops   + Mop bucket   + Hard brush   + Soft brush   + Dust pan and dust pan brush   + Cobweb remover   + Squeegee   + Waste bins     1. Cleaning materials   + Yellow duster   + Scouring pads   + Kitchen clothes   + Sanitizer   + Detergents   + Salads wash   + Paper towel   + Sponges   1. Kitchen tools and equipment   2. Ingredients      1. Ingredients for vegetable dishes      2. Collection and weighing of ingredients      3. Classification of vegetables   + Bulb vegetables   + Tuber vegetables   + Cruciferous/ brassicas   + Stem and shoots   + Green leafy vegetables   + Root vegetables   + Fruit vegetable   + Pods and seeds   + Mushrooms   1. Freshness and quality control (HACCP)   2. Preparation of vegetable dishes   + Topping and tailing   + Shelling   + Skinning   + Deseeding   + Dicing   + Slicing   + Shredding   + Grating   + Peeling   + Cutting   + Chopping   + Blanching   + Par - boiling   1. Hygiene practices      1. Personal hygiene      2. Food hygiene      3. Cross contamination prevention      4. Proper food handling      5. Temperature control      6. Food storage   2. Vegetables dishes      1. Types of vegetable dishes   + Leafy   + Cruciferous   + Root vegetables   + Tubers   + Alliums   + Legumes   + Nightshades   + Squash and guard   + Stalk vegetables   + Mushroom     1. Production of vegetable dishes     2. Production methods of vegetable dishes   + Steaming   + Stir-frying   + Sautéing   + Frying   + Stewing   + Grilling   + Roasted   + Boiling     1. Quality assessment of a finished vegetable dish   + Colour   + Texture   + Temperature   + Flavour   + Appearance   + Taste   + Aroma   + Freshness   1. Presentation of vegetable dishes   + Plating techniques   + Plate ware selection   + Garnishing   1. Cleaning of tools, equipment and materials   + Large equipment.   + Mechanical equipment.   + Small tools   1. Cleaning of work surfaces and floors.   2. Waste disposal   + Types of waste   + Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare breakfast items. | 1. Types and uses of PPEs    * Safety boots    * Side cloth    * Apron    * Chef ‘s jacket    * Chef ‘s hat    * Chef ‘s trousers/Skirts    * Neck tie    * Kitchen gloves    * Mask    1. Occupational safety and health    * Kitchen hazards    * Hazard communication    * Role of employer and employee on personal protective equipment    * Ergonomics    * Chemical safety    * Fire safety    * Fire safety measures    * Causes of fire    * Workplace stress management    * Emergency preparedness    1. Cleaning tools, equipment and materials       1. Cleaning tools and equipment    * Mops    * Mop bucket    * Hard brush    * Soft brush    * Dust pan and dust pan brush    * Cobweb remover    * Squeegee    * Waste bins      1. Cleaning materials    * Yellow duster    * Scouring pads    * Kitchen clothes    * Sanitizer    * Detergents    * Salads wash    * Paper towel    * Sponges    1. Ingredients       1. Ingredients for breakfast items       2. Collection and weighing of breakfast items ingredients       3. Types of breakfast    * American    * English    * Continental    * Vegan    * Asian    * Brunch    1. Freshness and quality control (HACCP)    2. Preparation of breakfast items    * Slicing    * Washing    * Cutting    * Blending    * Chopping    * Juicing    * Peeling    * Mincing    * Deseeding    * Whisking    * Mixing    * Trimming    1. Hygiene practices       1. Personal hygiene       2. Food hygiene    * Cross contamination prevention    * Proper food handling    * Temperature control    * Food storage    1. Breakfast items       1. Classification of breakfast items       2. Grains and Cereals    * Hot cereals (oat meal, porridge)    * Cold cereals (flakes, muesli, granola)      1. Bread and baked goods (toast, bagels, muffins, croissants, pancakes)      2. Protein dishes    * Eggs, (scrambled, fried, omelettes)    * Meats (bacon, sausage, ham, smoked salmons)    * Dairy (milk, yoghurt cheese)    * Plant based proteins      1. Fruits based    * Fresh (berries, bananas, apple oranges)    * Dried fruits (raisins, cranberries, apricots)      1. Beverages    * Hot (coffee, tea, hot chocolate, porridge, speciality drinks)    * Cold (juice, smoothies, milk)      1. Others    * Savoury (breakfast sandwiches, burritos)    * Sweet (pancake with syrup, waffles with fruit)    * Healthy (smoothies, yoghurt parfaits, oatmeal      1. Production methods for breakfast items    * Steaming    * Frying    * Sautéing    * Frying    * Stewing    * Grilling    * Roasted    * Boiling    * Poaching      1. Quality assessment of finished breakfast items    * Colour    * Texture    * Temperature    * Flavour    * Appearance    * Taste    * Aroma    * Freshness    1. Presentation of breakfast items    * Plating techniques    * Plate selection.    * Garnishing    1. Cleaning of tools, equipment’s and materials.    2. Cleaning of work surfaces and floors.    3. Waste disposal    * Types of waste    * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |

**Suggested Methods of Instruction**

* Practical
* Demonstration
* Group discussion
* Direct instruction

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| **S/No.** | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- |
| **A** | **Learning Materials** | | | |
|  | Textbooks | 1) Practical cookery  2Advanced technical diploma in professional cookery.  3) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 5  5  5 | 1:5  1.5  1:5 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flash cards | Assorted | 5 | 1:5 |
|  | Flip charts | Plain white | 2 | 1:13 |
|  | White board markers | Assorted colors | 5 | 1:5 |
|  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** | **Learning Facilities & Infrastructure** | | | |
|  | Lecture/Theory Room | Spacious room with seats for 25 trainees, approximately 60 sqm | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** | **LARGE KITCHEN EQUIPMENTS** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 |
|  | Sink | Double sink stainless steel | 5 | 1:5 |
|  | Burner | Gas range | 13 | 1:2 |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | 2 | 1:13 |
|  | Food displays | Cold food displays | 2 | 1:13 |
|  | Ovens | Double decker industrial | 2 | 1:13 |
|  | Bain Marie | Industrial | 1 | 1:25 |
|  | Commercial mixer | 60-liter capacity With dough hooks | 1 | 1:25 |
|  | Blender | 15-liter capacity Commercial with grinding attachments | 2 | 1:13 |
|  | Freezer | Deep freezer 650-liter capacity double door | 1 | 1:25 |
|  | Weighing scale | Electrical assorted sizes | 5 | 1:5 |
|  | Potato chipper | Electrical, Commercial | 1 | 1:25 |
|  | Potato peeler | Electrical 15kg | 1 | 1:25 |
| **D** | **SMALL KITCHEN EQUIPMENTS** | | | |
|  | Sauce pans | Assorted sizes With lids | 50 | 2:1 |
|  | Peeler | Assorted sizes | 25 | 1:1 |
|  | Squeezers | Fruit squeezers | 25 | 1:1 |
|  | Cutters | Egg assorted sizes | 25 | 1:1 |
|  | Pastry brushes | Assorted sizes | 25 | 1:1 |
|  | Graters | Multi – use | 25 | 1:1 |
|  | Cooking sticks | Assorted sizes | 25 | 1:1 |
|  | Cooking spoons | Assorted sizes | 25 | 1:1 |
|  | Whisks | Balloon | 25 | 1:1 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Thermos flasks | Assorted sizes (1 – 5liters) | 10 | 1:2.5 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted | 25 | 1:1 |
|  | Measuring spoons | Assorted | 25 | 1:1 |
|  | Plastic bowls | Assorted sizes | 10 | 1:2.5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Conical strainers | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Colanders | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Chopping boards | Assorted according to color codes | 10 | 1:2.5 |
|  | Chefs knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 25 | 1:1 |
|  | Baking trays | Non- stick assorted sizes | 25 | 1:1 |
|  | Hot dishes | Assorted sizes | 25 | 1:1 |
|  | Soup tureens | Stainless steel assorted sizes | 25 | 1:1 |
|  | Serving spoons | Assorted sizes | 25 | 1:1 |
|  | Ladle | Soup, sauce assorted sizes | 25 | 1:1 |
|  | Tongs | Assorted sizes | 25 | 1:1 |
|  | Sieves | Metallic assorted sizes | 10 | 1:2.5 |
|  | Chaffing dishes | Triple insert | 5 | 1:5 |
|  | Frying pans | Shallow assorted sizes | 10 | 1:2.5 |
|  | Fish slicers | Stainless steel non sticks | 10 | 1:2.5 |
|  | Woks | Assorted sizes | 10 | 1:2.5 |
|  | Roasting trays | Assorted sizes | 15 | 1:2 |
|  | Kitchen forks | Stainless steel | 15 | 1:2 |
|  | Dredgers | Stainless steel | 5 | 1:5 |
|  | Pestle and motor | Assorted materials / sizes | 5 | 1:5 |
|  | Skewers | Metallic | 5 | 1:5 |
|  | Bottle openers | Assorted materials | 5 | 1:5 |
|  | Toaster | Stainless steel assorted sizes | 2 | 1:12.5 |
|  | Waffle maker | Stainless steel | 1 | 1:25 |
|  | Muffin tins | Non stick | 5 | 1:5 |
|  | Vegetable dry spinner | 25-liter size assorted material | 1 | 1:25 |
|  | Mandolins | Assorted materials stainless steel | 2 | 1:12.5 |
|  | Tea urns | 40-liter size | 2 | 1:12.5 |
| **E. NON-FOOD CONSUMABLES** | | | | |
|  | Cling film | 50cm X480M | 1 | 1:25 |
|  | Grease proof / baking paper | 20m X30cm | 1 | 1:25 |
|  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  | Aluminum foil paper | Heavy duty 500m | 1 | 1:25 |
|  | Muslin cloth | Cotton 12 by 12inches | 3 | 1:8 |
|  |  |  |  |  |
| **F. CLEANING MATERIALS** | | | | |
|  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  | Window cleaners | 1-liter bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** | **CLEANING EQUIPMENT** | | | |
|  | Cob web removers | With handles | 2 | 1:12.5 |
|  | Soft brushes | Soft | 2 | 1:12.5 |
|  | Dustpans and brush | Paired | 2 | 1:12.5 |
|  | Mops | Both dry and wet | 5 | 1:5 |
|  | Mop buckets | Assorted materials / sizes | 5 | 1:5 |
|  | Hard brushes | Hard | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:12.5 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| **F** | **SAFETY EQUIPMENTS** | | | |
|  | Fire extinguishers | Assorted types | 5 | 1:5 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

**Variety of ingredients**

**PPEs**

# DESSERTS PREPARATION

**UNIT CODE: 1013 251 03A**

**UNIT DURATION: 50 HOURS**

**Relationship to Occupational Standards**

This unit addresses the Unit of Competency: prepare desserts.

**Unit Description**

This unit describes competencies required to prepare desserts.

It involves preparation of cold desserts, hot desserts, cakes and sweet sauces.

The unit is applicable in the hospitality industry.

**Summary of Learning Outcomes**

1. Prepare cold desserts
2. Prepare hot desserts
3. Prepare cakes and accompanying sauces

**Learning Outcomes, Content and Suggested Assessment Methods**

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare cold desserts | * 1. Kitchen organization      1. Kitchen layout      2. Kitchen sections      3. Kitchen main services      4. Types of kitchen main services   + Energy   + Water   + Drainage     1. Care and maintenance of service systems     2. Types and uses of PPEs   + Safety boots   + Side cloth   + Apron   + Chef ‘s jacket   + Chef ‘s hat   + Chef ‘s trousers/Skirts   + Neck tie   + Kitchen gloves   + Mask   1. Occupational safety and health   + Kitchen hazards   + Hazard communication   + Role of employer and employee on personal protective equipment   + Ergonomics   + Chemical safety   + Fire safety   + Causes of fire   + Workplace stress management   + Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning tools and equipment   + Mops   + Mop bucket   + Hard brush   + Soft brush   + Dust pan and dust pan brush   + Cobweb remover   + Squeegee   + Waste bins     1. Cleaning materials   + Yellow duster   + Scouring pads   + Kitchen clothes   + Sanitizer   + Detergents   + Salads wash   + Paper towel   + Sponges   1. Kitchen tools and equipment      1. Collecting and assembling equipment and materials   + Large equipment   + Mechanical equipment   + Small tools   + Digitized/automated   1. Ingredients   + Baking Flour   + Raising agents   + Dairy products   + Non-dairy creams   + Dried fruits   + Gelatine   + Jelly crystals   + Sugar and salt   + Cooking oils   + Margarine   + Flavoring agents   + Eggs   1.5.1 Ingredients for cold desserts  1.5.2 Collecting, and weighing ingredients for cold desserts  Cold Desserts   * + 1. Types of cold desserts   + Frozen   + Chilled deserts   1. Quality and freshness   2. Preparation methods of cold desserts   3. Hygiene practices   + Personal hygiene   + Food hygiene   + Cross contamination prevention   + Proper food handling   + Temperature control   + Food storage   1. Production methods and procedures of cold desserts   2. Presentation of cold desserts   3. Cleaning procedures for tools, equipment and materials   4. Cleaning procedures for work surfaces and floors.   5. Waste disposal   + Types of waste   + Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 2. Prepare hot desserts | 1. Hot Desserts    * 1. Types of Hot desserts  * Baked goods   (Pies, cobblers, crisps, crumbles, cake, muffins, brownies)   * Puddings   (Cream based, rice based, bread puddings)   * Others   + Fruit based;   + Chocolate based   1. Quality and freshness   2. Preparation methods of hot desserts   3. Hygiene practices * Personal hygiene * Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage   1. Production methods and procedures of hot desserts   2. Presentation of hot desserts   3. Cleaning procedures for tools, equipment and materials   4. Cleaning procedures for work surfaces and floors.   5. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 3. Prepare cakes and accompanying sauces | 3.1 Cakes and accompanying sauces  3.1.1 Types of cakes   * Creamed * Rub inn cakes * Whisked * Melting * All in one   3.1.2 Types of accompanying sauces  3.1.3 Classic   * Caramel sauce * Butter scotch sauce * Crème anglaise   3.1.4 Fruit based   * Fruit coulis * Fruit curd   3.1.5 Others   * Hot fudge * Chocolate sauce * Whipped cream   3.2 Role of ingredients  3.3 Methods of cake making  3.4 Preparing cakes and accompanying sauces  3.5 Production of cakes and accompanying sauces  3.6 Quality assessment of finished cakes and accompanying sauces  3.7 Presenting cakes and accompanying sauces  3.8 Storage of cakes and accompanying sauces  3.9 Post production tasks  3.9.1 Final clearing  3.9.2 Waste disposal   * + Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |

**Suggested Methods of Instruction**

* Practical
* Demonstration
* Group discussion
* Direct instruction

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| **S/No.** | **Category/Item** | **Description/Specifications** | **Quantity** | **Recommended Ratio (Item: Trainee)** |
| --- | --- | --- | --- | --- |
| **A** | **Learning Materials** | | | |
|  | Textbooks | 1) Practical cookery Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 5  5 | 1:5  1:5 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flash cards | Assorted | 5 | 1:5 |
|  | Flip charts | Plain white | 2 | 1:13 |
|  | White board markers | Assorted colors | 5 | 1:5 |
|  | White board | Quality whiteboard of approximately 6 ft by 3 ft for writing during theory instruction | 1 | 1:25 |
| **B** | **LEARNING FACILITIES & INFRASTRUCTURE** | | | |
|  | Lecture/Theory Room | Spacious room with seats for 25 trainees, approximately 60 sqm | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
| **C** | **LARGE KITCHEN EQUIPMENTS** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 |
|  | Sink | Double sink stainless steel | 5 | 1:5 |
|  | Burner | Gas range | 13 | 1:2 |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | 2 | 1:13 |
|  | Food displays | Cold food displays | 2 | 1:13 |
|  | Ovens | Double decker industrial | 2 | 1:13 |
|  | Commercial mixer | 60-liter capacity with dough hooks | 1 | 1:25 |
|  | Blender | 15-liter capacity Commercial with grinding attachments | 2 | 1:13 |
|  | Freezer | Deep freezer 650-liter capacity double door | 1 | 1:25 |
|  | Weighing scale | Electrical assorted sizes | 5 | 1:5 |
|  | Potato chipper | Electrical, Commercial | 1 | 1:25 |
|  | Potato peeler | Electrical 300kg per hour | 1 | 1:25 |
| **D** | **SMALL KITCHEN EQUIPMENTS** | | | |
|  | Sauce pans | Assorted sizes with lids | 50 | 2:1 |
|  | Peeler | Assorted sizes | 25 | 1:1 |
|  | Squeezers | Fruit squeezers | 25 | 1:1 |
|  | Cutters | Egg assorted sizes | 25 | 1:1 |
|  | Pastry brushes | Assorted sizes | 25 | 1:1 |
|  | Graters | Multi – use | 25 | 1:1 |
|  | Cooking sticks | Assorted sizes | 25 | 1:1 |
|  | Cooking spoons | Assorted sizes | 25 | 1:1 |
|  | Whisks | Balloon | 25 | 1:1 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Thermos flasks | Assorted sizes (1 – 5liters) | 10 | 1:2.5 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted | 25 | 1:1 |
|  | Measuring spoons | Assorted | 25 | 1:1 |
|  | Plastic bowls | Assorted sizes | 10 | 1:2.5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Conical strainers | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Colanders | Stainless steel assorted sizes | 10 | 1:2.5 |
|  | Chopping boards | Assorted according to color codes | 10 | 1:2.5 |
|  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 25 | 1:1 |
|  | Baking trays | Non- stick assorted sizes | 25 | 1:1 |
|  | Hot dishes | Assorted sizes | 25 | 1:1 |
|  | Soup tureens | Stainless steel assorted sizes | 25 | 1:1 |
|  | Serving spoons | Assorted sizes | 25 | 1:1 |
|  | Ladle | Soup, sauce assorted sizes | 25 | 1:1 |
|  | Tongs | Assorted sizes | 25 | 1:1 |
|  | Sieves | Metallic assorted sizes | 10 | 1:2.5 |
|  | Scoops | Assorted sizes | 10 | 1:2.5 |
|  | Rolling pins | Assorted sizes, shapes | 10 | 1:2.5 |
|  | Pipping bags | With assorted shaped nozzles | 25 | 1:1 |
|  | Serrated knives | Stainless steel | 10 | 1:2.5 |
|  | Pastry cutters | Stainless steel | 10 | 1:2.5 |
|  | Pallet knives | Stainless steel | 10 | 1:2.5 |
| **E. NON-FOOD CONSUMABLES** | | | | |
|  | Cling film | 50cm X480M | 1 | 1:25 |
|  | Grease proof / baking paper | 20m X30cm | 1 | 1:25 |
|  | Disposable gloves | 100pcs per packet | 1 | 1:25 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
|  | Aluminum foil paper | Heavy duty 500m | 1 | 1:25 |
|  | Muslin cloth | Cotton 12 by 12inches | 3 | 1:8 |
| **F. CLEANING MATERIALS** | | | | |
|  | Detergent | Multi – purpose set free | 3liters | 1:8 |
|  | Bar soap | Scent free 1kg bar | 1 | 1:25 |
|  | Scoring pads | Assorted sizes | 10 | 1:2.5 |
|  | Steel wool | Assorted sizes | 10 | 1:2.5 |
|  | Window cleaners | 1-liter bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| **E** | **CLEANING EQUIPMENT** | | | |
|  | Cob web removers | With handles | 2 | 1:12.5 |
|  | Soft brushes | Soft | 2 | 1:12.5 |
|  | Dustpans and brush | Paired | 2 | 1:12.5 |
|  | Mops | Both dry and wet | 5 | 1:5 |
|  | Mop buckets | Assorted materials / sizes | 5 | 1:5 |
|  | Hard brushes | Hard | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:12.5 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| **F** | **SAFETY EQUIPMENTS** | | | |
|  | Fire extinguishers | Assorted types | 5 | 1:5 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

**Variety of ingredients**

**PPEs**