

**REPUBLIC OF KENYA**

**COMPETENCY-BASED MODULAR CURRICULUM**

**FOR**

**FOOD PRODUCTION (COOKERY)**

**KNQF LEVEL 4**

**PROGRAMME ISCED CODE**:**1013354A**

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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.

# ACKNOWLEDGMENT

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** Learning Based Skilling

**HACCP**s: Hazard Analysis and Critical Control Points

**HIV**: Human Immunodeficiency Virus

**PPE**: Personal Protective Equipment

**TVETA** Technical Vocational Education and Training Authority

**TVET**: Technical Vocational Education and Training

**KEY TO UNIT CODE**



**1 0 1 3 3 5 4 A**

**COURSE OVERVIEW**

**The Food Production (Cookery) Curriculum Level 4** consists of competences that an individual must have to prepare food. It involves preparation of starters and starter accompaniments, main meal, desserts and bakery products, specialty dishes, and pastries.

**SUMMARY OF UNITS OF LEARNING**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **UNIT CATEGORY** | **UNIT CODE** | **UNIT NAME** | **DURATION**  **(Hours)** | **CREDIT FACTOR** |
| **MODULE I** | | | | |
| CORE | 1013 35101A | Starters and starter accompaniments Preparation | 80 | 10 |
| CORE | 1013 35102A | Main Meal Preparation | 120 | 15 |
| CORE | 1013 351 03A | Desserts Preparation | 100 | 12 |
| **Sub Total** | | | **300** | **30** |
| **MODULE II** | | | | |
| CORE | 1013 351 04A | Pastries Preparation | 120 | 12 |
| CORE | 1013 351 05A | Specialty Dishes Preparation | 200 | 20 |
| **Sub Total** | | | **320** | **32** |
| **Industrial attachment** | | | **320** | **32** |
| **Grand Total** | | | **940** | **94** |

The core units of competency are independent of each other and may be taken independently.

The total duration of the course is 940 hours, inclusive of industrial attachment.

**Entry Requirements**

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

1. Kenya Certificate of Primary Education (KCPE)

**Or**

1. Equivalent qualifications as determined by TVETA

**Trainer qualification**

1. Possession of a higher qualification than Food Production Cookery level 4 or in a related trade area; and
2. License by TVETA.

**Industry Training**

An individual enrolled in this course will be required to undergo Industry training for a minimum period of 480 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.

**Assessment**

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 into 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 the award of part and/or full qualification

**Certification**

A candidate will be issued a Certificate of Competency upon demonstrating competence in a core Unit of Competency. To be issued with the **Kenya National TVET Certificate** in **Food Production (Cookery) Level 4, t**he 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**

**MODULE I**

# STARTERS AND STARTER ACCOMPANIMENTS PREPARATION

**UNIT CODE: 1013 351 01 A**

**UNIT DURATION: 80 HOURS**

**Relationship to Occupational Standards**

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

**UNIT DESCRIPTION**

This unit of learning covers the learning outcomes, content, assessment methods, methods of delivery and resources required to prepare food. It involves preparation of cold starters, hot starters and starter accompaniments.

The unit is applicable in the hospitality industry

**Summary of learning outcomes**

|  |  |  |
| --- | --- | --- |
| **S/No** | **Learning Outcomes** | **Duration (Hours)** |
| 1. | Prepare cold starters | **30** |
| 2. | Prepare hot starters | **30** |
| 3. | Prepare starter accompaniments | **20** |
| **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         1. Types of kitchens 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 * Workplace stress management * Emergency preparedness   1. Cleaning materials * Water * 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. 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 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        1. Definition        2. 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 * Recipe conversion   1. Hygiene practices      1. Personal hygiene      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         1. Salads and salad dressings * Avocado salad * Coleslaw * Caesar * Greek * Mango * Chef special * Waldorf salad   + - 1. Salad dressings * Balsamic vinegar * Caesar dressing * Mayonnaise * Vinaigrette   + - 1. Cold soups       2. Cold canapés     1. Production of cold starters * Emulsification * Chilling * Mixing   1. Presentation of cold starters      1. Portioning      2. Plating techniques      3. Presentation equipment selection      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 of hot starters      1. Hors d’oeuvres      2. Canapés      3. Soups * Tomato soup * Minestrone * Leek potato soup * Chicken noodle soup * Clear beef broth * Sweet potato and pumpkin soup * Pumpkin soup * Butter nut soup * Carrot and ginger soup * Cream of mushroom * Roasted aubergine and garlic soup * Farmers soup * Crab bisque * Mulligatawny soup   1. Preparation techniques of hot starters * Dicing * Chopping * Mincing * Slicing * Straining   1. Production of hot starters * Frying * Boiling * Steaming * Sautéing * Roasting * Grilling * Baking * Simmering * Skimming   1. Presentation of hot starters * Portioning * Plating techniques * Presentation equipment * Garnishing   1. 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 starters and starter accompaniments | * 1. Types of starter accompaniments      1. Cold starter accompaniments      2. Hot starter accompaniments   2. Preparation techniques of starter accompaniments * Pickling * Marinating   1. Production of starter accompaniments * Roasting * Grilling * Baking * Chilling * Whisking * Mixing   1. Presentation of starter accompaniments * Portioning * Plating techniques * Presentation equipment selection * Garnishing   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 for level 3 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 | 1 | 1:25 |
|  | Workshop | A Fully Equipped Operational Kitchen including Industrial -Current Tools and Equipment | 1 | 1:25 |
|  | Lap tops | Functional with online instructional content. |  |  |
|  | internet | Stable and reliable with bandwidth of 20Mbps |  |  |
| **C** | **LARGE KITCHEN EQUIPMENT** | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 |
|  | Sink | Double sink stainless steel | 5 | 1:5 |
|  | Gas range | Burner | 13 | 1:2 |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | 2 | 1:13 |
|  | Ovens | Large | 2 | 1:13 |
|  | Blender | 5-liter capacity Commercial with grinding attachments | 2 | 1:13 |
|  | Freezer | Deep freezer 100-liter capacity | 1 | 1:25 |
|  | Weighing scale | Assorted sizes | 5 | 1:5 |
| **D** | **SMALL KITCHEN EQUIPMENT** | | | |
|  | Sauce pans | Assorted sizes With lids | 50 | 2:1 |
|  | Peeler | Assorted sizes | 25 | 1:1 |
|  | Squeezers | Fruit squeezers | 5 | 1:5 |
|  | Egg slicer | Stainless steel | 1 | 1:25 |
|  | Pastry brushes | Assorted sizes | 5 | 1:5 |
|  | Graters | Multi – use | 5 | 1:5 |
|  | Cooking sticks | Assorted sizes | 25 | 1:1 |
|  | Cooking spoons | Assorted sizes | 25 | 1:1 |
|  | Whisks | Balloon | 13 | 1:2 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted | 25 | 1:1 |
|  | Measuring spoons | Assorted | 5 | 1:5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Conical strainers | Stainless steel assorted sizes | 5 | 1:5 |
|  | Colanders | Stainless steel assorted sizes | 5 | 1:5 |
|  | Chopping boards | Assorted according to color codes | 25 | 1:1 |
|  | Chefs knives | Stainless steel assorted types | 25 | 1:1 |
|  | Baking trays | Non- stick assorted sizes | 13 | 1:2 |
|  | 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 |
| **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 |
|  | 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 |
|  | Squeegee | With handles | 2 | 1:12.5 |
| **F** | **SAFETY EQUIPMENT** | | | |
|  | Fire extinguishers | Assorted types | 5 | 1:5 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |
| **G** | **WASTE DISPOSAL EQUIPMENT.** | | | |
|  | Dust bins | Large with lids | 5 | 1.5 |
|  | Dust bin liners | 50 pcs per packet. | 1 | 1.25 |

**Assorted Ingredients**

**PPEs**

# MAIN MEAL PREPARATION

**UNIT CODE: 1013 351 02A**

**UNIT DURATION: 120 Hours**

**Relationship to Occupational Standards**

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

**UNIT DESCRIPTION**

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

The unit is applicable in the hospitality industry.**Summary of learning outcomes**

|  |  |  |  |
| --- | --- | --- | --- |
| **Unit of learning code** | **Unit of learning title** | **Elements** | **Duration in hours** |
| 0611 451 09A | Main meal | Prepare protein dishes | 50 |
| Prepare starch dishes | 30 |
| Prepare vegetable dishes | 20 |
| Prepare breakfast items | 20 |
|  | TOTAL |  | 120 |

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 service         + 1. 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 * Workplace stress management * Emergency preparedness   1. Cleaning tools, equipment and materials      1. Cleaning materials * Water * 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. 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. Care and maintenance of main dishes equipment   Herbs, spices and condiments   * Definition * Uses   1. Protein dishes recipes   2. Freshness and quality control (HACCP)   3. Preparation of protein dishes   4. 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 * Recipe conversion   1. Hygiene practices * Personal hygiene * Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage * Pest control   1. Protein dishes      1. Types of protein dishes * Chicken dishes * Beef dishes * Mutton /lamb dishes * Pork dishes * Pulses dishes * Game dishes * Fish dishes * Eggs dishes   + 1. Production of protein dishes * Boiling * Stewing * Steaming * Grilling/ griddling * Poaching * Sautéing * 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 * Production of sauces * Thickening of sauces * Finishing of sauces * Storage of sauces   1. Presentation of protein dishes * Plating techniques * Creative ideas * Texture contrast * Presentation plates * 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 * Writtenassessments * Oral questioning |
| 1. Prepare starch dishes | * 1. Ingredients for starch dishes * Potatoes * Wheat flours * Maize flours * Rice * Pasta * Plantains   1. Freshness and quality control (HACCP)   2. Preparation of starch dishes * Peeling * Cutting * Sorting * Grating * Slicing * Turning * Kneading * Blanching * Rolling   1. Hygiene practices      1. Personal hygiene      2. 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 * Plating techniques * Presentation equipment selection * Garnishing   1. Cleaning of tools, equipment 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 |
| 1. Prepare vegetables | * 1. Ingredients for vegetable dishes      1. Classification of vegetables * Bulb vegetables * Tuber vegetables * Cruciferous/ brassicas * Stem and shoots * Green leafy vegetables * Root vegetables * Fruit vegetable * Pods and seeds * Mushrooms and fungi   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 * Cross contamination prevention * Proper food handling * Temperature control * Food storage   1. Vegetables dishes      1. Types of vegetable dishes * Mixed vegetables * Braised red cabbage * Sauté spinach * Stir fried cabbage * Stuffed bell peppers * Deep fried courgettes * Ratatouille * Buttered carrots * Okra curry * Coleslaw * kachumbari * Fried kale * Stir fried cauliflower   1. Production of vegetable dishes      1. 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 starch dishes * Plating techniques * Preparation equipment selection * Garnishing   1. Cleaning of tools, equipment 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 |
| 1. Prepare breakfast items. | * 1. 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. Production of breakfast items      1. Breakfast items         1. Classification of breakfast items * Grains and Cereals * Hot cereals (oat meal, porridge) * Cold cereals (flakes, muesli, granola) * Bread and baked goods (toast, bagels, muffins, croissants, pancakes) * Protein dishes * Eggs, (scrambled, fried, omelettes) * Meats (bacon, sausage, ham, smoked salmons) * Dairy (milk, yoghurt cheese) * Plant based proteins * Fruits based * Fresh (berries, bananas, apple oranges) * Dried fruits (raisins, cranberries, apricots) * Beverages * Hot (coffee, tea, hot chocolate, porridge, speciality drinks) * Cold (juice, smoothies, milk) * 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 * Presentation equipment 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
* Trainer-led instructions.

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| S/No. | Category/Item | Description/Specifications | Quantity | Recommended Ratio (Item: Trainee) |
| --- | --- | --- | --- | --- |
| A | Learning materials | | | |
|  | Textbooks | 1) Practical cookery for the level 3 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 |
|  | Whiteboard markers | Assorted colors | 5 | 1:5 |
|  | White board | Quality whiteboard for writing during theory instruction | 1 | 1:25 |
| B | Learning facilities & Infrastructure | | | |
|  | Lecture/Theory Room | Spacious room with seats for 25 trainees. | 1 | 1:25 |
|  | Workshop | A fully equipped operational kitchen. | 1 | 1:25 |
|  | laptop | Functional with online instructional content. |  |  |
|  | internet | Stable and reliable with bandwidth of 20mbps |  |  |
| C | LARGE KITCHEN EQUIPMENT | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 |
|  | Sink | Double sink stainless steel | 5 | 1:5 |
|  | Cooking range | Cooking range | 13 | 1:2 |
|  | Refrigerators | 200 to 400 liters capacity with in-built re-freeze. | 2 | 1:13 |
|  | Ovens | Double decker industrial | 2 | 1:13 |
|  | Bain Marie | Industrial | 1 | 1:25 |
|  | Blender | 30-liter capacity Commercial with grinding attachments | 2 | 1:13 |
|  | Weighing scale | Assorted sizes | 5 | 1:5 |
|  | Potato chipper | Commercial | 1 | 1:25 |
|  | Potato peeler | Electrical 15kg per hour | 1 | 1:25 |
| D | SMALL KITCHEN EQUIPMENT | | | |
|  | Sauce pans | Assorted sizes With lids | 50 | 2:1 |
|  | Peeler | Assorted sizes | 25 | 1:1 |
|  | Squeezers | Fruit squeezers | 5 | 1:5 |
|  | Pastry brushes | Assorted sizes | 5 | 1:5 |
|  | Graters | Multi – use | 13 | 1:2 |
|  | Cooking sticks | Assorted sizes | 25 | 1:1 |
|  | Cooking spoons | Assorted sizes | 25 | 1:1 |
|  | Whisks | Balloon | 5 | 1:5 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted | 25 | 1:1 |
|  | Measuring spoons | Assorted | 5 | 1:5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Conical strainers | Stainless steel assorted sizes | 10 | 1:3 |
|  | Colanders | Stainless steel assorted sizes | 10 | 1:3 |
|  | Chopping boards | Assorted according to color codes | 25 | 1:1 |
|  | Chefs knives | Stainless steel assorted types | 25 | 1:1 |
|  | Baking trays | Non- stick assorted sizes | 13 | 1:2 |
|  | Hot dishes | 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 | 1:3 |
|  | Chaffing dishes | Triple insert | 5 | 1:5 |
|  | Frying pans | Shallow assorted sizes | 10 | 1:3 |
|  | Fish slicers | Stainless steel non stick | 10 | 1:3 |
|  | Woks | Assorted sizes | 10 | 1:3 |
|  | 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 | 1:13 |
|  | Waffle maker | Stainless steel | 1 | 1:25 |
|  | Muffin tins | Non stick | 5 | 1:5 |
|  | Casserole dishes | Glass/ceramic | 5 | 1:5 |
|  | Perforated spoons | Stainless steel | 5 | 1:5 |
| 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 |
|  | Aluminum foil paper | Heavy duty 500m | 1 | 1:25 |
| 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 | 1:3 |
|  | Steel wool | Assorted sizes | 10 | 1:3 |
|  | Window cleaners | 1-liter bottles | 5 | 1:5 |
|  | Yellow dusters | Non fluffy | 25 | 1:1 |
| E | CLEANING EQUIPMENT | | | |
|  | Cob web removers | With handles | 2 | 1:13 |
|  | Soft brushes | Soft | 2 | 1:13 |
|  | Dustpans and brush | Paired | 2 | 1:13 |
|  | 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 | 1:13 |
| F | WASTE DISPOSAL EQUIPMENT. | |  |  |
|  | Dustbins | Large with lids | 6 | 1.6 |
|  | Dustbin liner | 50pcs per packet | 1 | 1:25 |
| G | SAFETY EQUIPMENT | | | |
|  | Fire extinguishers | Assorted types (co2,water,foam) | 5 | 1:5 |
|  | Fire blankets | Standard size | 2 | 1:13 |
|  | First aid kit | Complete set | 1 | 1:25 |

# DESSERTS PREPARATION

**UNIT CODE: 1013 351 03A**

**UNIT DURATION: 100 Hours**

**Relationship to Occupational Standards**

This unit addresses the Unit of Learning: **prepare desserts**

**UNIT DESCRIPTION**

This unit describes competencies required to prepare desserts and bakery products. It involves preparation of cold desserts, hot desserts, cakes and sweet sauces.   
The unit is applicable in the hospitality industry.

**Summary of learning outcomes**

|  |  |  |  |
| --- | --- | --- | --- |
| **Unit of learning code** | **Unit of learning title** | **Elements** | **Duration in hours** |
| 1013 451 03A | Desserts | Prepare cold desserts | 40 |
| Prepare hot desserts | 40 |
| Prepare accompanying sauces | 20 |
|  | TOTAL |  | 100 |

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

| **Learning outcomes** | **Content.** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare cold desserts | * 1. Kitchen organization      1. Kitchen layout      2. Kitchen sections      3. Kitchen main services         1. Types of kitchen main service * 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 * Workplace stress management * Emergency preparedness   1. Cleaning tools and 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. 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 * Mop and mop bucket * Scrubbing brush * Dust pan and dust pan brush * Kitchen cloths * Squeegee * Peelers and graters   1. Ingredients      1. Ingredients for cold desserts * Fruits * Nuts * Whipping cream * Cooking chocolate * Milk * Eggs * Sugar * Gelatine * Custard powder * Jelly crystals * Flavourings * Spices * Cocoa powder   + 1. Recipes * Types of recipes * Recipe interpretation * Recipe conversion   1. Freshness and quality points for ingredients used (HACCP)   2. Preparation methods of cold desserts * Softening * Whipping * Dicing * Grating * Dissolving * Peeling * Slicing * Pureeing * Melting * Whisking * Grinding   1. Hygiene practices      1. Personal hygiene      2. Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage * Pest control   1. Production of cold desserts      1. Types of cold desserts         1. Frozen * Ice creams * Sorbets * Sherbet * Ice pops   + - 1. Chilled deserts * Pudding and custards * Cheese cakes * Fruit salads * Fruit compote * Fools * Bavarois * Tarts * Mousse * Tiramisu * Cheese cake * Fruit salads * Jellied desserts * Folding   + 1. Production methods and procedures of cold desserts * Chilling * Freezing * Setting * Layering * Mixing * Molding   + 1. Quality assessment of finished cold desserts * Appearance * Texture * Flavor * Temperature * Moisture and freshness * Aroma * Consistency and stability   1. Presentation of cold desserts * Portioning * Plating techniques * Presentation equipment selection * Topping * Decorating   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 |
| 1. Prepare hot desserts | * 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 * 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 for hot desserts * Milk * Cream * Butter * Eggs * Sugar * Wheat flour * Margarine * Fruits * Flavorings * Spices * Chocolate * Cocoa * Nuts * Seeds * Leavening agents   1. Freshness and quality points for ingredients used (HACCP)   2. Preparing hot desserts * Chopping * Dicing * Whisking * Creaming * Sifting * Caramelizing * Melting * Zesting * Juicing * Pureeing * Rubbing in * Folding * Grinding * Infusion kneading * Rolling and shaping * Crumbling * Coating   1. Hygiene practices      1. Personal hygiene      2. Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage * Pest control   1. Production of hot desserts      1. Types of hot desserts * Fruit based desserts * Custard and cream based * Pastry based * Compotes and poached fruits * Flambe desserts * Fried desserts * Souffles * Meringue based * Puddings   + 1. Production methods for hot desserts * Frying * Baking * Steaming * Boiling * Flambéing * Poaching   + 1. Quality assessment of a finished hot desserts * Appearance * Texture * Flavour * Temperature * Moisture and freshness * Aroma * Consistency and stability. * Creativity and originality   1. Presenting hot desserts * Portioning * Plating techniques * Presentation equipment selection * Topping * Decorating   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 |
| 1. Prepare accompanying sauces | * 1. Types and uses of PPEs * Safety boots * Kitchen 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 * 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 * Cleaning materials * Yellow duster * Scouring pads * Kitchen clothes * Sanitizer * Detergents * Salads wash * Paper towel * Sponges   1. Preparing sweet sauces * Chopping * Dicing * Whisking * Sifting * Caramelizing * Melting * Zesting * Juicing * Pureeing * Folding * Grinding * Infusion * Blending   1. Hygiene practices      1. Personal hygiene      2. Food hygiene * Cross contamination prevention * Proper food handling * Temperature control * Food storage   1. Production of sweet sauces      1. Types of sweet sauces * Caramel sauce * Chocolate sauce * Butter scotch sauce * Crème anglaise * Fruit sauces * Fruit coulis * Fruit compote * Fruit curd * Hot fudge * Chocolate sauce   + 1. Production methods for sweet sauces * Thickening * Reduction * Straining * Enriching * Binding * Emulsifying * Deglazing * Caramelizing   + 1. Quality assessment of sweet sauces. * Appearance * Texture * Flavor * Temperature * Moisture and freshness * Aroma * Consistency and stability   1. Presenting sweet sauces * Portioning * Plating techniques * Presentation equipment selection   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 for level 3 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 | LEARNINGFACILITIES & INFRASTRUCTURE | | | | | |
|  | Lecture/Theory Room | Spacious room with seats for 25 trainees, approximately 60 sqm | | 1 | 1:25 | |
|  | Workshop | A Fully Equipped Operational Kitchen. | | 1 | 1:25 | |
|  | laptop | laptop Functional with online instructional content. | |  |  | |
|  | internet | Stable and reliable with bandwidth of 20mbps | |  |  | |
| C | LARGE KITCHEN EQUIPMENT | | | | | |
|  | Working table | Stainless steel size 2 by 6 feet | | 13 | 1:2 | |
|  | Sink | Double sink stainless steel | | 5 | 1:5 | |
|  | Gas range | Burner | | 13 | 1:2 | |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | | 2 | 1:13 | |
|  | Ovens | Large | | 2 | 1:13 | |
|  | Blender | 5-liter capacity Commercial with grinding attachments | | 2 | 1:13 | |
|  | Freezer | Deep freezer 100-liter capacity double door | | 1 | 1:25 | |
|  | Weighing scale | Assorted sizes | | 5 | 1:5 | |
| D | SMALL KITCHEN EQUIPMENT | | | | | |
|  | Sauce pans | Assorted sizes with lids | | 25 | 1:1 | |
|  | Peeler | Assorted sizes | | 25 | 1:1 | |
|  | Squeezers | Fruit squeezers | | 5 | 1:5 | |
|  | 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 | |
|  | 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 | |
|  | Glass bowls | Assorted sizes | | 25 | 1:1 | |
|  | Conical strainers | Stainless steel assorted sizes | | 10 | 1:3 | |
|  | Chopping boards | Assorted according to color codes | | 10 | 1:3 | |
|  | 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 | |
|  | 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 | 1:3 | |
|  | Muffin tins | Assorted sizes | | 5 | 1:5 | |
|  | Coupes | Assorted types | | 25 | 1:1 | |
|  | Moulds | Assorted types | | 25 | 1:1 | |
|  | Scoops | Assorted sizes | | 10 | 1:3 | |
|  | Rolling pins | Assorted sizes, shapes | | 10 | 1:3 | |
|  | Pipping bags and nozzles | Reusable or disposal | | 5 | 1:5 | |
|  | Serrated knives | Stainless steel | | 10 | 1:3 | |
|  | Pastry cutters | Stainless steel | | 10 | 1:3 | |
|  | Pallet knives | Stainless steel | | 10 | 1:3 | |
|  | Turn table | Plastic/metallic | | 2 | 1:13 | |
|  | Cooling racks | Stainless steel | | 5 | 1:5 | |
| 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 | |
|  | Aluminum foil paper | Heavy duty 500m | | 1 | 1:25 | |
| 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 | 1:3 | |
|  | Steel wool | Assorted sizes | | 10 | 1:3 | |
|  | Window cleaners | 1-liter bottles | | 5 | 1:5 | |
|  | Yellow dusters | Non fluffy | | 25 | 1:1 | |
| E | CLEANING EQUIPMENT | | | | | |
|  | Cob web removers | With handles | | 2 | 1:13 | |
|  | Soft brushes | Soft | | 2 | 1:13 | |
|  | Dustpans and brush | Paired | | 2 | 1:13 | |
|  | 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 | 1:13 | |
| F | SAFETY EQUIPMENT. | | | | | |
|  | Fire extinguishers | Assorted types(co2,water,foam) | | 5 | 1:5 | |
|  | Fire blankets | Standard size | | 2 | 1:13 | |
|  | First aid kit | Complete set | | 1 | 1:25 | |
| F | WASTE DISPOSAL EQUIPMENT. | | | |  |  |
|  | Dustbins | | Large with lids | | 6 | 1.6 |
|  | Dustbin liner | | 50pcs per packet | | 1 | 1:25 |

# MODULE II

# PASTRIES PREPARATION

**UNIT CODE: 1013 351 04A**

**UNIT DURATION: 120 Hours**

**Relationship to Occupational Standards**

This unit addresses the unit of competency**: prepare pastries**

**UNIT DESCRIPTION**

This unit covers the competencies required to prepare pastries. It involves preparing short pastry, sugar pastry, puff pastry and choux pastry

This standard applies in the hospitality industry.

**Summary of Learning Outcomes**

|  |  |  |  |
| --- | --- | --- | --- |
| **Unit of learning code** | **Unit of learning title** | **Elements** | **Duration in hours** |
| 1013 451 04A | Pastries | Prepare short pastry | 30 |
| Prepare sugar pastry | 30 |
| Prepare puff pastry | 40 |
| Prepare choux pastry | 20 |
|  | TOTAL |  | 120 |

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

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare short pastry | * 1. Definition of terms * Pastry * Short pastry   1. PPEs and their uses * Kitchen boots * Kitchen cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Oven gloves   1. Rules and best practices when making pastries * Measuring accurately * Keeping ingredients cold * Using the right flour * Handling dough gently * Chilling dough * Ventilation for pastries * Using quality ingredients   1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene * Cleaning procedures for work surfaces and equipment * Cleaning materials for work surfaces and equipment   + 1. Food hygiene * HACCP * Definition * Identification of critical control points   1. Classification of equipment for making pastries * Large * Mechanical * Small   1. Ingredients for pastry making   2. Techniques for preparing pastry * Adding fat to flour * Blending /mixing   1. Techniques used in handling pastry * Folding * Kneading * Relaxing * Shaping * Docking * modified straight dough ing * Cutting * Glazing   1. Cooking methods for pastry products * Baking * Steaming * Frying   1. Identification of ingredients for short pastry * Flour * Shortening /margarine /butter * Eggs * Essence/ flavorings   1. Short pastry making process * Mixing the dry ingredients * Cutting in the fat * Kneading * Chilling the dough * modified straight doughing and shaping   1. Short pastry products * Fruit pie * Treacle tart * Cheese and ham savoury flan * Cornish pasties * Turnovers   1. Qualities of well-made short pastry * Texture * Colour * Flavor   1. Faults in short pastry   2. Methods of finishing pastry products * Dusting * Piping * Filling   1. Packaging and storage * Packaging materials * Labelling * Storage guide | * Practical * Interview * Third Party Reports * Written Tests * Project |
| 1. Prepare sugar pastry | * 1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene         1. Cleaning procedures for work surfaces and equipment         2. Cleaning materials for work surfaces and equipment         3. Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene        1. HACCP * Definition * Identification of critical control points   1. Sugar pastry making process * Mixing of dry ingredients * Cutting in the fat * Kneading * Chilling the dough * Modified straight dough ing and shaping   1. Flan cases * Preparation of flan cases * Blind baking   1. Sugar pastry products * Biscuits * Cookies * Pear and almond tart * Banana flan * Apple flan * Lemon tart * Lemon meringue pie * Bakewell tart   1. Packaging and storage * Packaging materials * Labelling * Storage guide | * Practical * Interview * Third Party Reports * Written Tests * Project |
| 1. Prepare puff pastry | * 1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene         1. Cleaning procedures for work surfaces and equipment         2. Cleaning materials for work surfaces and equipment         3. Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene        1. HACCP * Definition * Identification of critical control points   1. Identification of ingredients for puff pastry * Flour * Shortening/ Margarine/ Butter (salted and unsalted) * Lemon juice * Ice cold water   1. Methods of preparing puff pastry * French method   1. Puff pastry products * Jam turnovers * Puff pastry slices * Sausage modified straight dough s * Meat pies   1. Qualities of well-made puff pastry products * Texture * Colour * Flavor   1. Faults in puff pastry products   2. Packaging and storage   3. Packaging materials * Labelling * Storage guide | * Practical * Interview * Third Party Reports * Written Tests * Project |
| 1. Prepare choux pastry | * 1. Definition of terms * Choux pastry   1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene         1. Cleaning procedures for work surfaces and equipment         2. Cleaning materials for work surfaces and equipment         3. Waste disposal * Types of waste * Methods of waste disposal   + 1. Food hygiene        1. HACCP * Definition * Identification of critical control points   1. Ingredients      1. Ingredients for making choux pastry * Water * Butter / margarine * Sugar * Salt * Flour * Eggs   + 1. Assembling and weighing of ingredients   1. Choux pastry making process * Boiling water * Stirring * Cooling   1. Production of choux pastry products * Baking * Deep frying   1. Packaging and storage * Packaging materials * Labelling * Storage guide | * Practical * Interview * Third Party Reports * Written Tests * Project |

**Suggested Methods of Instruction**

* Practical
* Projects
* 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 for level 4 Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 1 | 1:25 |
|  | Projector | Functional projector for displaying content during presentations | 1 | 1:25 |
|  | Lap top | Functional laptop with online instructional content | 1 | 1:25 |
|  | Flip charts | Plain white | 1 | 1:25 |
|  | White board markers | Assorted | 1 | 1:25 |
|  | 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 minimum capacity for 25 trainees | 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 | 7 | 1:4 |
|  | Sink | Double sink stainless steel | 4 | 1:6 |
|  | Burner | Gas range | 7 | 1:4 |
|  | Refrigerators | 200 to 400 litres capacity with in - built refreeze | 1 | 1:25 |
|  | Displays table | Stainless steel | 1 | 1:25 |
|  | Ovens | Electric/ charcoal/ gas | 1 | 1:25 |
|  | Blender | With grinding attachments | 1 | 1:25 |
|  | Freezer | Deep freezer double door | 1 | 1:25 |
|  | Weighing scale | Digital and manual assorted sizes | 5 | 1:5 |
| D | SMALL KITCHEN EQUIPMENTS | | | |
|  | Sauce pans | Assorted sizes with lids | 13 | 1:2 |
|  | Peelers |  | 5 | 1:5 |
|  | Squeezers | lemon squeezers | 5 | 1:5 |
|  | Pastry brushes |  | 5 | 1:5 |
|  | Graters | Multi – use | 5 | 1:5 |
|  | Cooking spoons | Assorted sizes | 14 | 1:2 |
|  | Whisks | Balloon | 14 | 1:2 |
|  | Bowls | Utility stainless steel bowls assorted sizes | 100 | 4:1 |
|  | Plates | Stainless steel utility | 100 | 4:1 |
|  | Tea spoons | Stainless steel | 25 | 1:1 |
|  | Table spoons | Stainless steel | 25 | 1:1 |
|  | Measuring jugs | Assorted sizes | 14 | 1:1 |
|  | Measuring spoons |  | 5 | 1:5 |
|  | Glass bowls | Assorted sizes | 25 | 1:1 |
|  | Chopping boards | Assorted according to colour codes | 10 | 1:3 |
|  | Chef’s knives | Stainless steel assorted types | 25 | 1:1 |
|  | Spatulas | Rubber assorted sizes | 5 | 1:5 |
|  | Baking trays | Non- stick assorted sizes | 10 | 1:3 |
|  | Tongs |  | 5 | 1:5 |
|  | modified straight dough ing pins |  | 5 | 1:5 |
|  | Serrated knife | Stainless steel | 5 | 1:5 |
|  | Pallete knife | Stainless steel | 5 | 1:5 |
|  | Piping bag nozzles | Assorted | 5 | 1:5 |
|  | Pastry cutters |  | 5 | 1:5 |
|  | Piping bag |  | 5 | 1:5 |
|  | Sieves | Metallic assorted sizes | 5 | 1:5 |
| 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 |
|  | Aluminium foil paper | Heavy duty 500m | 1 | 1:25 |
| 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 litre 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 | With handle | 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 | With and without handles | 5 | 1:5 |
|  | Squeezers | With handles | 2 | 1:13 |
|  | Dustbins | Large with lids | 4 | 1:6 |
| F | SAFETY EQUIPMENTS | | | |
|  | Fire extinguishers | Assorted types (CO2, foam, water) | 3 | 1:8 |
|  | Fire blankets | Standard size | 2 | 1:12.5 |
|  | First aid kit | Complete set | 1 | 1:25 |

Variety of Ingredients

PPEs

# SPECIALITY DISHES PREPARATION

**UNIT CODE: 1013 351 05A**

**UNIT DURATION: 200 Hours**

**UNIT DESCRIPTION:**

This unit describes competencies required to prepare specialty dishes.  
It involves preparation of local dishes, vegetarian dishes, international dishes and  
sea foods.  
The unit is applicable in the hospitality industry

**Relationship to Occupational Standards**

This unit addresses the Unit of Learning: **Prepare speciality dishes**

**Summary of learning outcomes**

|  |  |  |  |
| --- | --- | --- | --- |
| **Unit of learning code** | **Unit of learning title** | **Elements** | **Duration in hours** |
| 0611 451 05A | Speciality Dishes | Prepare local dishes | 50 |
| Prepare vegetarian dishes | 50 |
| Prepare international dishes | 50 |
| Prepare seafood | 50 |
|  | TOTAL |  | 200 |

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

| **Learning Outcome** | **Content** | **Suggested Assessment Methods** |
| --- | --- | --- |
| 1. Prepare local dishes | * 1. Kitchen organization      1. Kitchen layout * Work triangle * Choice of kitchen layout   + 1. Kitchen sections * Staff structure   + 1. Kitchen services and/or resources * Water * Fuel * Energy * Time * Drainage (services) * Ventilation(services)   + 1. Factors to consider when designing a kitchen.   1. Kitchen/ workshop Safety * PPEs * Safety boots * Side cloth * Apron * Chef ‘s jacket * Chef ‘s hat * Chef ‘s trousers/Skirts * Neck tie * Kitchen gloves * Mask * Oven gloves   1.2.2 OSH practices (OSHA)   * 1. Hygiene practices      1. Personal hygiene      2. Environmental hygiene         1. Cleaning tools and materials * Detergent * Mops * Mop buckets * Dust pan * Broom * Sanitizers   + 1. Food hygiene * Food Safety Act * HACCP   1. Kitchen tools and equipment      1. Classification of kitchen tools and equipment * Large equipment * Mechanical equipment * Small tools * Pans * Pots * Kitchen knives * Wooden spoons * Colanders * Whisks * Wok   1. Ingredients for local dishes      1. Ingredients used * Local vegetables * Herbs and spices * Meats (goat, beef, sheep, fish, camel, game, termites, chicken, rabbit) * Local cereals (maize, sorghum, millet, oats, barley, rice) * Pulses (cowpeas, pigeon peas, green grams, beans, lentils) * Local starches (sweet potatoes, cassava, yams, arrowroots, plantains)   + 1. Quality and freshness   1. Recipes      1. Definition * Recipe   + 1. Types of recipes     2. Standard recipe     3. Modified recipe     4. Importance     5. Writing recipes     6. Costing and pricing recipes   1. Previous preparation tasks * Collecting and assembling equipment and materials * Collecting, assembling and weighing ingredients for local dishes   1. Types of local dishes * Mokimo * Kimanga * Mafuke * Matoke * Mushenye * Pilau * Muthokoi * Aliya * Nyama choma * Githeri * Irio (one-pot meal) * Samaki wa kupaka * Biryani * Groundnut sauce * Mutura   1. Types of local themes * Swahili / coastal dishes * Kikuyu * Luhya * Kamba * Masai * Somali * Kalenjin * Meru * Luo   1. Preparation methods of local dishes   2. Production methods and procedures of local dishes   3. Quality assessment of finished local dishes   4. Presentation of local dishes * Plating (uteo, clay platters and pots, guards, calabash, bamboo baskets, wooden trays, banana/palm leaves)   1. Storage of local dishes   2. Post production tasks   3. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. vegetarian dishes | * 1. Types of vegetarian dishes * Semi- vegetarian * Vegans * Lacto-ovo * Fruitarian * Lacto - vegetarian   1. Preparation methods of vegetarian dishes   2. Production methods and procedures of vegetarian dishes   3. Quality assessment of finished vegetarian dishes   4. Presentation of vegetarian dishes   5. Storage of vegetarian dishes   6. Post production tasks * Final clearing   1. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare sea foods | * 1. Classification of sea foods      1. Types of sea foods * Fried Calamari * Steamed Crab * Grilled Lobster * Prawn masala * Grilled octopus * Oysters   1. Sauces accompanying sea foods   2. Preparation methods of sea foods   3. Production methods and procedures of sea foods   4. Quality assessment of finished sea foods   5. Presentation of sea foods   6. Storage of sea foods   7. Post production tasks * Final clearing   1. Waste disposal * Types of waste * Methods of waste disposal | * Practical * Project * Portfolio of evidence * Third Party Reports * Written assessments * Oral questioning |
| 1. Prepare international dishes | * 1. Ingredients used in international dishes * Pasta * Caviar * Wheat * Cheese * Wines * Vinegar * Soy sauce * Chives   1. Types of international dishes * Japanese (Sushi) * Italian (Lasagna, Bolognaise) * Indian (Paneer masala) * Russian (Stroganoff) * Chinese (sweet and sour pork) * Irish (Irish stew) * American (chilli corn cane) * French (beef bourguignon) * Oriental cuisines   1. Preparation methods of international dishes   2. Production methods and procedures of international dishes   3. Quality assessment of finished international dishes   4. Presentation of international dishes   5. Storage of international dishes   6. Post production tasks * Final clearing   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 Instruction**

* Practical
* Demonstration
* Group discussion
* Trainer led instruction.

**RECOMMENDED RESOURCES FOR 25 TRAINEES**

| S/No. | Category/Item | Description/Specifications | Quantity | Recommended Ratio (Item: Trainee) | |
| --- | --- | --- | --- | --- | --- |
| A | Learning materials | | | | |
|  | Textbooks | 1) Practical cookery for level 3 Advanced technical diploma in professional cookery.  2) Theory of catering 7TH Edition by Kinton Ceserani and Fosket | 25 | 1:1 | |
|  | 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 | 1:4 | |
| C | LARGE KITCHEN EQUIPMENT | | | | |
|  | Working table | Stainless steel size 2 by 6 feet | 13 | 1:2 | |
|  | Sink | Double sink stainless steel | 5 | 1:6 | |
|  | Burner | 12 Burner gas range | 2 | 1:2 | |
|  | Refrigerators | 200 to 400 liters capacity with in - built refreeze | 2 | 1:12 | |
|  | Food displays | Cold food displays | 2 | 1:12 | |
|  | Ovens | Double decker industrial oven | 2 | 1:12 | |
|  | Bain Marie | Industrial | 2 | 1:12 | |
|  | Commercial mixer | 60 liter capacity With dough hooks | 1 | 1:25 | |
|  | Blender | 30 liter capacity Commercial with grinding attachments | 2 | 1:25 | |
|  | Freezer | Deep freezer 650 liter capacity double door | 1 | 1:25 | |
|  | Weighing scale | Electrical assorted sizes | 4 | 1:6 | |
|  | Potato chipper | Electrical, Commercial | 1 | 1:25 | |
|  | Potato peeler | Electrical 300kg per hour | 1 | 1:25 | |
|  | Commercial Griddle plate | Temperature adjustable from 65-300ºC/150-570ºF W310\*D568\*H370mm | 1 | 1:25 | |
|  | Electric grill | 750mm(W)×520mm(D)×310mm(H) | 1 | 1:25 | |
|  | Charcoal grill | Heavy-Duty Charcoal BBQ Grills Extra Large Outdoor Barbecue Grill with 794 SQ.IN | 1 | 1:25 | |
|  | Steamer | GDA-3 Steamer, Dual-Pressure, Gas 10inch Diameter | 1 | 1:25 | |
|  | Mincer | TK-M8 Meat mincer - Light duty (60kg/hr) | 1 | 1:25 | |
|  | Commercial juicer | Commercial juicer | 2 | 1:12 | |
|  | Chaffing dishes | Triple insert chaffing dishes | 5 | 1:5 | |
| D | SMALL KITCHEN EQUIPMENT | | | | |
|  | Sauce pans | Assorted sizes With lids | 50 | 2:1 | |
|  | Shallow Frying pans | Assorted sizes | 50 | 2:1 | |
|  | Wok | 360 mm (14 in) wok with handle | 25 | 1:1 | |
|  | Fish slice | Metallic fish slice | 25 | 1:1 | |
|  | Local food preparation and presentation equipment | Uteo  Calabash  Cooking pots  Wooven baskets |  |  | |
|  | Roasting trays | Assorted | 25 | 1:1 | |
|  | Kitchen forks | 5.5 to 8 inches (140 to 200 mm) and two or three narrow tines | 25 | 1:1 | |
|  | Tongs | Assorted size (9 inch to 16 inch length ) | 12 | 2:1 | |
|  | Perforated spoons | Stainless steel long oval perforated spoon | 25 | 1:1 | |
|  | Baking Sheets | jelly roll pans  cookie sheets | 25 | 1:1 | |
|  | Spider | Stainless Steel 6.3inch | 25 | 1:1 | |
|  | Baking pan | Assorted pans  8- or 9-inch square  13 x 9-inch baking Dish  9-inch round cake pans  9- x 5-inch bread pans  12-cup (2 1/2-inches muffin tins  8×1 1/2-inch pie plate/dish | 25 | 1:1 | |
|  | Casserole Dishes | Ceramic or glass bakeware. | 25 | 1:1 | |
|  | Colander | 7- to 9-inches diameter | 25 | 1:1 | |
|  | Sifter | 7- to 9-inches diameter | 25 | 1:1 | |
|  | Wire Whisks | Spider shaped | 20 | 1:1 | |
|  | Utility plates | Stainless steel | 100 | 4:1 | |
|  | Utility bowls | Stainless steel(Assorted sizes) | 100 | 4:1 | |
|  | Dredgers | Stainless steel | 5 | 1:5 | |
|  | Thermos flask | Assorted sizes | 25 | 1:1 | |
|  | Measuring cups and spoons | Assorted sizes | 5 sets | 1:5 | |
|  | Glass bowls | Assorted sizes | 25 | 1:1 | |
|  | Chopping boards | Assorted colour codes in sets | 50 | 2:1 | |
|  | Chefs Knives | 8inch 12.32cm | 25 | 1:1 | |
|  | Butchers cleavers | 7 inch 17.78 cm | 5 | 1:5 | |
|  | Paring knives | 3 inch 7.62cm | 25 | 1:1 | |
|  | Boning | 5” 12.7 cm | 25 | 1:1 | |
|  | Serrated knife | 9 inches 22.86cm | 10 | 1:2 | |
|  | Pallet knife | 5” 12.7 cm | 5 | 1:5 | |
|  | Filleting knife | 5” 12.7 cm | 5 | 1:5 | |
|  | Peelers | Stainless steel | 25 | 1:1 | |
|  | Can opener | standard | 1 | 1:25 | |
|  | Motar and pestle | Ceramic | 5 | 1:2 | |
|  | Weighing scale | Manual and digital | 5 | 1:5 | |
|  | 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 | |
|  | Plastic bowls | Assorted sizes | 10 | 1:2.5 | |
|  | Conical strainers | Stainless steel assorted sizes | 10 | 1:2.5 | |
|  | 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 | |
| E. NON FOOD CONSUMABLES | | | | | |
|  | Cling film | 50cm X480M | 1 | 1:1 | |
|  | Grease proof / baking paper | 20m X30cm | 1 roll | 1:1 | |
|  | Disposable gloves | 100pcs per packet | 1 | 1:1 | |
|  | Dustbin liner | 50pcs per packet | 1 | 1:1 | |
|  | Aluminum foil paper | Heavy duty 500m | 1 | 1:1 | |
|  | 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 | 1:3 | |
|  | Steel wool | Assorted sizes | 10 | 1:3 | |
|  | Window cleaners | 1-liter bottles | 5 | 1:5 | |
|  | Yellow dusters | Non fluffy | 25 | 1:1 | |
| G. | CLEANING EQUIPMENT | | | | |
|  | Cob web brush | With handles | 2 | 1:13 | |
|  | Soft brushes | Soft with handle and without | 2 | 1:13 | |
|  | Dustpans and brush | A set | 2 | 1:13 | |
|  | Mops | Both dry and wet | 5 | 1:5 | |
|  | Mop buckets | Assorted materials / sizes | 5 | 1:5 | |
|  | Hard brushes | Hard with handle and without | 5 | 1:5 | |
|  | Squeezers | With handles | 2 | 1:13 | |
| H. | SAFETY EQUIPMENT. | | | | |
|  | Fire extinguishers | Assorted types (co2, water,foam) | 5 | 1:5 | |
|  | Fire blankets | Standard size | 2 | 1:13 | |
|  | First aid kit | Complete set | 1 | 1:25 | |
| I. |  | | | | |
|  | Dustbins | Large with lids | 6 | | 1.6 |
|  | Dustbin liner | 50pcs per packet | 1 | | 1:25 |