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P.O Box 4940 Kigali

Training Organisation Guide (ToG)

for

TVET CERTIFICATE III in Food & Beverage Operations

Year

Table of contents

Part 1: Pedagogical organisation 2
1. Presentationof the training programme 2
1.1.The qualification 2
1.2. Minimum Entry requirements 2
2. The training programme 3
2.1 Information about competencies 3
3. Human resources 5
3.1. Trainers' qualifications and competences (Trainers' profile) 5
Part 2: Material organisation 69
1. Material Resources 69
1.1. Category 1: Machines, equipment and accessories 69
1.2. Category 2: Tools and instruments 89
1.3. Category 3: Security materials 153
1.4. Category 4: Consumables and raw materials ..... **Error! Bookmark not defined.**
2. Training facilities 192
2.1. Furniture and office materials 192
2.2. Audio-visual materials 211
2.3. Didactic materials 213
2.4. Infrastructures 216
Infrastructure 216

Part 1: Pedagogical organisation

1. Presentation of the training programme

1.1. The qualification

1.2. Minimum Entry requirements

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2. The training programme

2.1 Information about competencies

No	Code	Complementary competencies	Credit
1	CCMOL302	Describe the occupation and learning process	**3**
2	CCMHE302	Maintain SHE at workplace	**3**
3	CCMCL302	Apply computer literacy	**3**
4	CCMEN302	Communicate simply using English in familiar situations	**3**
5	CCMKN302	Gukoresha ikinyarwanda kiboneye	**3**
6	CCMKK302	Kutumia Kiswahili wastani	**3**
7	CCMBC302	Create a business	**3**
8.	CCMCZ301	Comply With Citizenship Values	**3**
		Total	**24**

	No	Code	Core competencies	Credit
GENERAL	1	FBOEF301	Apply English for Food and Beverage Operations	**3**
	2	FBOFP302	Communiquer en Français professionnel élémentaire lié a l'Hôtellerie	**5**
	3	GENAD301	Apply Arithmetic and Descriptive	**6**
	4	GENAB301	Demonstrate basic knowledge of general biology	**3**
	5	GENAC302	Demonstrate basics of Chemistry	**3**
	6	FBSCC302	Apply customer care Relations	**3**
	7	FBOHT301	Introduce Hospitality and Tourism Industry	**3**

	6	FBOHS301	Maintain food and beverage hygiene and safety	**4**
	7	FBOMP301	Perform kitchen Mise en place	**4**

	8	FBOFN301	Maintain food nutrients in cooking	**4**
	9	FBORO301	Perform restaurant opening duties	**4**
	10	FBOFB301	Serve food and beverage	**4**
	11	FBOCD301	Perform kitchen and restaurant closing duties	**3**
	12	FBOSB301	Prepare simple bakery products	**7**
	13	FBOSS301	Prepare stocks, sauces, and soups	**5**
	14	FBOVS301	Prepare vegetables and starch dishes	**5**
	15	FBOSF301	Prepare salads and fruits	**5**
	16	FBOME301	Prepare meat, poultry and egg dishes	**5**
	17	FBOIW301	Integrate the workplace	**20**
	Total			**120**

3. Human resources

3.1. Trainers' qualifications and competences (Trainers' profile)

No.	Modules	Qualification	Field or training (conferences, workshops, seminars) experience	Technical teaching experience	Language proficiency	ICT skills.
1.	**Kitchen Mise en place**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or • Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			- Capacity building trainings in related fields	- Post graduate in pedagogy	are added values	- E-learning platforms
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department Or - Capacity building trainings in related fields	Or - Post graduate in pedagogy	and Kiswahili is added values	- Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department	- Post graduate in pedagogy		- Internet exploration - E-learning platforms
2.	Simple bakery products	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - - French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department or - Capacity building trainings in related fields	Or - Post graduate in pedagogy	and Kiswahili are added values	- Internet exploration - E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

			Restaurant kitchen department	pedagogy (CBT&CBA) Or - Post graduate in pedagogy		- Microsoft power point - Internet exploration - E-learning platforms
3.	**Stocks, sauces, and soups**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

			Restaurant kitchen department or Capacity building trainings in related fields	pedagogy (CBT&CBA) Or Post graduate in pedagogy	- French, Kinyarwanda and Kiswahili are added values	- Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			trainings in related fields			
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Diploma in Culinary Arts	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Food and Beverage management	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
4.	**Vegetables and starch dishes**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department or - Capacity building trainings in related fields	Or - Post graduate in pedagogy	is added values	- Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience		- Fluent in English	- Microsoft word - Microsoft excel

			in Hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft power point - Internet exploration E-learning platforms
		Advanced Diploma in hospitality management with Food and Beverage Management	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			trainings in related fields			
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Diploma in Culinary Arts	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Food and Beverage management	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
5.	Salads and fruits	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			or - Capacity building trainings in related fields	- Post graduate in pedagogy	are added values	- E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant	- Education or Training on TVET	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department or Capacity building trainings in related fields	pedagogy (CBT&CBA) Or Post graduate in pedagogy	and Kiswahili are added values	- Internet exploration E-learning platforms
		Advanced Diploma in Food and Beverage Management	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

			Restaurant kitchen department Or Capacity building trainings in related fields	pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality	- 2 years of experience	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

		management with culinary art	in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft power point - Internet exploration E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Culinary Arts	2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department Or Post graduate in pedagogy		is added values	- Internet exploration E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Post graduate in pedagogy	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
6.	**Meat, poultry and egg dishes**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			Capacity building trainings in related fields			
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			Capacity building trainings in related fields	Post graduate in pedagogy	is added values	E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department Capacity building trainings in related fields	Post graduate in pedagogy	is added values	- Internet exploration E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Culinary Arts	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

				Post graduate in pedagogy		
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
7.	Serving food and beverage	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			Capacity building trainings in related fields			
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			Capacity building trainings in related fields	Post graduate in pedagogy	is added values	E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

				Post graduate in pedagogy	is added values	E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
8.	**Performing restaurant opening duties**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			Capacity building trainings in related fields			
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			Capacity building trainings in related fields	Post graduate in pedagogy	is added values	E-learning platforms
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

9.	**Maintaining food and beverage hygiene and safety**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or - Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			trainings in related fields			
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			- Capacity building trainings in related fields	- Post graduate in pedagogy	and Kiswahili is added values	- E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department Capacity building trainings in related fields	Or Post graduate in pedagogy	and Kiswahili is added values	- Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department	Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Internet exploration - E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

10.	**Applying customer relations**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or - Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			trainings in related fields			
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

			- Capacity building trainings in related fields	- Post graduate in pedagogy	and Kiswahili is added values	- E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English - Use of French, Kinyarwanda	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department Capacity building trainings in related fields	Or Post graduate in pedagogy	and Kiswahili is added values	- Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant	- Education or Training on TVET pedagogy (CBT&CBA)	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point

			kitchen department	Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Internet exploration - E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

11.	**Introduction to Hospitality and Tourism industry**	Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or - Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			trainings in related fields			
		Bachelor's degree in tourism and hospitality management management	- 1 year of experience in related field or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in tour and travel management management	- 1 year of experience in related field or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			Capacity building trainings in related fields			
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or	- Fluent in English - Use of French, Kinyarwanda and Kiswahili	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration

				- Post graduate in pedagogy	is added values	- E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
12.	**Maintaining food nutrients in cooking**	Bachelor's degree in	- 1 year of experience in Hotel's or	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

		Hospitality management	Restaurant kitchen department or - Capacity building trainings in related fields	pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- French, Kinyarwanda and Kiswahili are added values	- Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel and Restaurant management	- 1 year of experience in hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Bachelor's degree in human nutrition	- 1 year of experience in related field or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms

			trainings in related fields			
		Diploma in Hospitality management	3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Culinary Arts	2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or Post graduate in pedagogy	Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration E-learning platforms
		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or	- Education or Training on TVET	- Fluent in English	- Microsoft word - Microsoft excel

			Restaurant kitchen department	pedagogy (CBT&CBA) Or - Post graduate in pedagogy		- Microsoft power point - Internet exploration - E-learning platforms
13		Bachelor's degree in Hospitality management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
	kitchen and restaurant closing duties	Bachelor's degree in Hotel	- 1 year of experience in hotel's or	- Education or Training on TVET	- Fluent in English -	- Microsoft word - Microsoft excel

		and Restaurant management	Restaurant kitchen department or - Capacity building trainings in related fields	pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- French, Kinyarwanda and Kiswahili are added values	- Microsoft power point - Internet exploration - E-learning platforms
		Bachelor's degree in Hotel Management	- 1 year of experience in Hotel's or Restaurant kitchen department or - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - - Use of French, Kinyarwanda and Kiswahili are added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Advanced Diploma in Hospitality Management with Food and Beverage .	- 2 yearsof experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced Diploma in culinary arts	- 2 years of experience in Hotel's or Restaurant kitchen department Or - Capacity building trainings in	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			related fields			
		Advanced diploma in Hospitality management with culinary art	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building trainings in related fields	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Advanced diploma in Hospitality management	- 2 years of experience in Hotel's or Restaurant kitchen department - Capacity building	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

			trainings in related fields			
		Diploma in Hospitality management	- 3years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English - Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms
		Diploma in Culinary Arts	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Use of French, Kinyarwanda and Kiswahili is added values	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

		Diploma in Food and Beverage management	- 2 years of experience in Hotel's or Restaurant kitchen department	- Education or Training on TVET pedagogy (CBT&CBA) Or - Post graduate in pedagogy	- Fluent in English	- Microsoft word - Microsoft excel - Microsoft power point - Internet exploration - E-learning platforms

Part 2: Material organisation

1. Material Resources

1.1. Category 1: Machines, equipment and accessories

Name and description	Specifications	Quantity	Type of room	Module code
Baking ovens	Size 1000x500x850mm, with installation (glass door)	2	Kitchen workshop	FBOKP303 FBOSS30 FBOVS303 FBOSB303 FBOMP303
Digital Food steamer	**Key Features:**	5	Kitchen workshop	FBOKP303 FBOSS30

	- 3 stackable steam trays with removable bases - Easy read LCD screen - Keep warm function - Boil dry protection with safety shut-off - Water level and top up indicator with pull-out spout **Accessories :** - Rice/Sauce cooking bowl - Food Divider - Integrated egg holders - Timer: Preset 20 minutes Customize up to two hours - Delay start for up to 12 hours - Dimension; 12.5"(L) x 9.75"(W) x 15.75"(H)			FBOVS303 FBOSB303 FBOMP303
Heavy duty electric convention oven	- Power: 18kw; voltage 380v; 3phase. - Dimensions: 8868x968x920mm; chamber dimensions: 655x545x465mm - Runner spacing: 70mm, weight 160kg	2	Kitchen workshop	FBOKP303 FBOSS30 FBOVS303 FBOSB303 FBOMP303
Gas cooker	Size: 600x700x850mm; range with 4 burners and gas oven; stainless stell , burners: 3kca/h; oven 5000 kca/h; gas power 19.000 kca/h	13	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

Commercial blender	- 1 handle stainless housing, - jug capacity 2 litters ; - Power 0.3kw - Diameter 160mm; height 185mm; weight 5kg	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
4-upright freezer	- Temperature: -13-15oc - Suitable products: meat, fresh fishes, frozen food - Length: 1440 width: height: 2000mm, height: 800mm - Capacity: (L)1200 - Refrigerant; r404a or r13a - Operation: fan cooling, auto defrost, auto thermostat, auto control	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Bread toaster 4-slot	- Power: 1.100w; - Slices/hr:250 - Insulated ceramic element provide uniform heat& oven toasting - Extra wide1 1/8'' slots for bagels &Texas toast	6	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSB303 FBOFB303
Dish washing machine	- Voltage; 220V; power: 2.1kw - Dimension : 400x470x585mm - Weight 33kg - Basket size 350x350mm - Output 1000glasses/hr 500 plates/hr	2	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

Dough mixer	- Stainless steel capacity : 20 litters - Voltage : 220v 50hz; power:0.3kw; - Dimension : 650x550x850mm - Speed 106/196/320 - Weight: 98kg	4	Kitchen Workshop	FBOKP303 FBOSS303 FBOSB303
Charcoal grill	- Portable tabletop charcoal grill - Dimensions : 100x50 cm - Material : stainless steel	5	Kitchen workshop	FBOKP303 FBOVS303 FBOMP303
Electric mincer machine	- Capacity 150kg/hr - Power:0.75kw - Speed 82rpm - Dimension 575x470x390mm - Weight 18.5kg	4	Kitchen workshop	FBOKP303 FBOCD303 FBOMP303
Salamander	- Power: 3kw; voltage 230v, 1phase - Dimension : (480x270x375mm) - Weight 12kg (table model, shelf mount)	4	Kitchen Workshop	FBOKP303 FBOMP303
Toaster machine (Panini grill)	- Dimension: 370x540x300mm - power: 2.2kw - Weight: 14kg	4	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSB303 FBOFB303
Waffle maker machine	- Stainless steel single plate - Power: 0.89kw - Plate diameter 185mm	4	Kitchen Workshop Restaurant workshop	FBOKP303

Microwave oven	- Power:1400w, capacity:17L; - Dimension: 420x500mm; - Weight: 26kg	4	Kitchen Workshop Restaurant workshop	FBOKP303 FBOMP303 FBOFB303
Table top griddle with flat plate	- Dimension : left to right: 60'' - Front to back: 27'' - Height: 16'' - Cooking surface: 60''x19'' power: 3.5kw; 230volt, 50hz	2	Kitchen Workshop	FBOKP303 FBOVS303 FBOMP303
Deep fat-fryer	- Counter top electrical fryer - Thermostat 90-200oc - Power : 220-240V/ 50hz - S/S lift out kettle - 4.5 litters oil capacity - 2 fry baskets inclusive - Adjustable legs	4	Kitchen Workshop	FBOKP303 FBOSF303 FBOVS303 FBOMP303
Working table	- Stainless steel modular unit - Reinforced worktop and intermediate shelve - Up stand and boxed edge to rear - Adjustable leg feet - Dimensions : 150cm(w)x 60cm (d)85cm (h), 45mm turn down front and ends - Refer to drawing CO5-01 –Floor - Plan& C05-03- sections)	8	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Rice cooker	- Commercial quality rice cooker - S/S finish - Glass lid - 4 litter capacity - Power : 220-240v/ 50hz	5	Kitchen Workshop	FBOKP303 FBOVS303

Working table with sink	- Stainless steel modular unit - Single sink 500cm (w)x 400cm x(d) 250cm(h)- sink position at left - Reinforced worktop and intermediate shelve - Grooved draining surface - Upright and boxed edge to rear - 45mm turn down front and ends - Adjustable leg feet - Dimensions : 150cm (w)x 60cm (d)x 85cm (h) - Plug and overflow/outflow pipes inclusive (refer to drawing CO5-O3-sections)	12	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Single door domestic upright freezer	- Free-standing type - Right hinged door - Capacity approx. 290 litter - External display device - Power : 220-240V/ 50hz - Dimensions : 200cm (h)x60cm (w)x63cm (d) - Metallic finish	4	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Fridge	- Sizes :24 to 40 inches in width, 62 to 72 inches in height and 29 to 36 inches in depth. - Power : 17,000 kilowatt	4	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Salammander broiler	- Salamander Broiler for 36" NG Range	2	Kitchen workshop	FBOKP303

	- Product specifications : SKU, VUL36RB - Material : Stainless Steel - Material : Metallic - Output : 100,000 BTUs - Gas Type : Natural Gas - Certifications : NSF, CSA - Type : Salamander Broilers			FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
Working table with storage cabinet	- Size: 1200x700x850mm single sink 500cm (w)x400cm (d)x250cm (h) - Sink position left - Reinforce worktop and intermediate shelve - Grooved draining surface - Up-stand and boxed edge to rear - 45mm turn down front and ends - Adjustable leg feet - Dimensions :150cm (w)x60cm(d)x85cm (h) - Plug and overflow pipe inclusive (stainless steel)	6	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Smoking oven	- Double walled stainless steel interior and exterior - Dimension :26.5" w x 64.75" h x 31" d (67.3 x 164.5 x 78.7 cm) - Cooking capacity; pork butts: 240 lbs., brisket: 200 lbs., ribs: 100 lbs. Or 40 whole chickens per load - Cooking area :qty 6 24" x 24" (61 x 61 cm) nickel plated grills, 5" (12.7 cm) apart - Temperature settings ; 100°-300° f	2	Workshop	FBOKP303 FBOMP303
Digital Weighing scale	- Made in PVC with isolator, 12way - Capacity ; 11 lb (5 kg)	2	Kitchen Workshop	FBOKP303 FBOSS303

	- Weight Increments ; 1/8 oz (1 g) - Power Supply; 1 x CR2032 lithium battery (included)			FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Bone saw	Charriere: bone saw 14* (35,6) with one each 12mm and 18mm stainless steel blades	2	Kitchen Workshop	FBOKP303 FBOSS303 FBOMP303
Meat grinder	- Stx international stx-3000-tf - Turbo force 3-Speed Electric with 3 Cutting Blades, 3 Grinding Plates, - Kubbe Attachment and Sausage Stuffing Tubes	2	Kitchen Workshop	FBOKP303 FBOSS303 FBOMP303 FBOFB303
Bread slicer	- Dimension : W650X D750X H740 - Power :250 W - Voltage :220V - Blades :31ea - Slice size : 12mm - Weight:52kg - Stand dimension :w560x D570X H900 - Stand weight : 17kg	2	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOSB303 FBOMP303
LPG cooking gas cylinders	- Capacity 35kg - Max. Dimension 70cm (h) x 45cm (Diameter) - A03 Domestic gas inlet regulator kit [1] Suitable for LPG gas	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

				FBOFB303
Kitchen sink with draining Board	High quality polished stainless Steel Right hand drain board Prepared for single hole mixer tabs Set of drain fittings inclusive Ca. 100cm (w) x 50cm (d) (Bar Counter, refer to drawings C05-06A&B - Furniture Details)	6	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Single door domestic upright Refrigerator	Free-standing type Right hinged door Capacity approx. 290 litre External display device 220 - 240 V / 50Hz 180cm (h) x 60cm (w) x 63cm (d) Metallic finish	4	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Drying rack for cutting boards	Stainless steel l30x11x11cm	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

Cleaner's bucket wringer	- Plastic bucket and wringer - Dual compartment mopping unit - 18litters front clean water container - 12 litters dirty water section to the rear - Split container capacity allows larger areas to be cleaned before emptying and refilling is require - 1 year warranty for all parts under normal operation use.	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
Digital portion scale	- Stainless steel housing - dual capacity (lbs./oz or g) - Battery and A/C adepter operations , - Weighing capacity 0 to 2000x5g/2lb 4 0z to 2lbx 1/ 4 oz	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Teacher's workstation table with sink	Stainless steel modular unit - Single sink 50cm (w) x 40cm (d) x 25cm (h) - Reinforced worktop and Intermediate shelve - Grooved draining surface - Up-stand and boxed edge to Rear - 45 mm turn down front and Ends - Adjustable leg feet - 90cm (w) x 60cm (d) x 85cm (h) - Plug and overflow/outflow - Pipes inclusive	2	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

	- (Teacher's workstation, refer to - Drawing C05-01 - Floor Plan)			
Carving trolley	Size: 90.5cmx57.3cmx116cm. Made in Stainless steel	2	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOMP303 FBOFB303
Cereal stand	Dimension: Q48cmxH60Cm	2	Kitchen workshop Restaurant workshop	FBOKP303 FBORO303 FBOFB303
Chafing dishes	stainless steel, countersunk-rectangular Dripless stainless steel	12	Kitchen workshop Restaurant workshop	FBOKP303 FBOVS303 FBOSB303 FBOMP303 FBOFB303
DOUGH SHEETER	stainless steeel Diameter:3.5" (8.89cm); Length 20" (50.80cm)	4	Kitchen workshop	FBOKP303 FBOSB303
Milk shaker machine	power:0.1kw;dimension: 165x158x498mm,weight:4.5kg; milk shake cup stainless steel:750 ml	4	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOFB303
Mop bucket	with 3 caster and side press wringer 26Qt yellow(plastic)	4	Kitchen workshop Restaurant workshop	FBOKP303 FBOCD303
Potato peeler machine	Stainless steel thermoplastic handle power:0.55kw;	2	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303

	Dimension:780x420x1450mm;output:240kg an hour			
Ice cube machine	Stainless steel Size:W56xD87xH151cm; capacity up to 150kg	4	Restaurant workshop	FBOKP303 FBOSF303 FBOVS303 FBOCD303 FBOFB303
soup warmer	- Sealing bar 315mm - Power:0.9kg, voltage: 230v; Dimension : 410x415x300mm - Chamber size: 330x335x80mm - Weight:12kg textured blackplastic exterior	10	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOCD303 FBOFB303
Table top deep fryer single tank	Capacity :5litres Material : Stainless steel	12	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOVS303 FBOMP303
Deep Fryer	- Max Power: **5000W (2500W for each head)** - Tank Capacity: **12.7QT/12L** - Voltage: 110V - Frequency: 60Hz Temperature Range: **60℃ - 200℃ (140℉ - 392℉)** - Overall Dimensions: (21.7 x 17.3 x 12.2)" / (55 x 44 x 31)cm (L x W x H) - Tank Dimensions: (11.8 x 9.5 x 5.9)" / (30 x 24 x 15)cm (L x W x H) - Basket Dimensions: (8.3 x 7.3 x 4.1)" / (21 x 18.5 x 10.5)cm (L x W x H) - Handle Length: 8.3" / 21.5cm	2	Kitchen workshop	FBOKP303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

	- Power Cord Length: 55" / 1.4m - Weight: 15.43lbs / 7kg			
Utility trolley	Stainless steel L92xW52xH80cm; heavy duty wheels, 3shelves	4	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Planetary mixer	- Easy to use and clean full metal construction: robust,stable and durable, - Direct drive: silent reliable and long lasting, fast and thorough mixing , supplied with wire whisk, dough hook and flat beater, bowl capacity :4.28litres, - Speed:58-220rpm, - Mixer style: tilt head, weight:10.45kg	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Flambé trolleys	- Solid wood and stainless steel - 4 wheels including 42 swivel casters - Dimensions : L:1120XW:545XH:860mm, two burners	2	Restaurant workshop	FBOKP303 FBOFB303
Room service Trolley	- 4 solid rubber castor wheels; 2 with motion lock; Aluminum, interior 2 holding rails for trays (15 ¾ x 10 ¾ inc.)	10	Restaurant workshop	FBO303 FBOFB303

	- Magnetic lock;The hot plate heated electrically to a maximum of 176° F for keeping food and beverages warm; - Power supply 220 V / 50 Hz; nominal output 850 W; fuse 16 A; - Guide wheels: Ø 12,5 cm; - Carrying capacity: 80 kg; Empty weight 17 kg			
Liqueur Trolley	Wood, Dimension: L x H 124 x 104 Cm Capacity : 370 kg	4	Restaurant workshop	FBOKP303 FBOFB303
Plate warmer	- ElectricHolder 2 - Temperature 30 ~ 80°C - Weight 48 kg - Dimension (mm) 450 x 920 x 940 mm	2	Restaurant workshop	FBOKP303 FBOFB303
Corking machine (manual use)	Dimensions : Width 45.00 cm, Height 81.00 cm Length 63.00 cm, Weight 8.50 kgse	4	Restaurant workshop	FBOKP303 FBOFB303
Weighing Scales	digital, battery powered	12	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
Buffet trolley	electric with digital temperature setup	6	Restaurant workshop	FBOKP303 FBOFB303 FBORO303

Buffet tables	Made of luan or birch veneer; laminated with glue; steel tube 25x1.5mm; Size: Diameter: 36", Length: 18''×48"×30'', 18''×72"×30''; 18mm plywood top; All edging is in T-moulding rubber; Top with 4 times PU coating; Table legs are wishbone style, made of 25x1.2mm or 25x1.5mm steel tube with powder coating; Two extra-with wood runners on underside for stacking & protection; Flathead bolts and recessed locking nuts locking legs for safety; Metal parts are to be finished with a thermoform epoxy powder coating.	10	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Tables	Type: Dining table Table Material Aluminium Table Finish Silver Frame Material Metal Table Colour Silver Table Shape Square Dimensions : Product Height 70.0 CM Product Width 80.0 CM Product Depth 80.0 CM	25	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Chairs	 Restaurant Chair / Banquet Furniture Material Details: 1. Aluminium tube: 25X25X1.8mm 2. Tube Color: Silver 2. Foam: Molded seat with high density. 3. Fabric: Microfiber Fabric. 4, Finished: Oil coated with scratch resistant	50	Restaurant workshop	FBOFB303 FBORO303 FBOCD303

Side Boards/Side stations	Made of solid beechwood veneered chipboard; natural, stained or lacquered; includes four plastic bins for knives, forks and spoons; three wooden drawers. dimensions: width 700mm, depth 500mm, height 1000mm	50	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Wine Cellar	For wine display Type :service cabinet; Capacity; 140 bottles; Temperatures: graded from 7 to 18 degrees C; Dimensions Depth:680mm; Height: 1470mm; Width: 680mm; Standard color: tobacco	2	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Table numbers	18/10 stainless steel Satin polished finish Black printed numbers	50	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Table Cloths	Material: cotton/polyester; Machine washable; Style: exquisite; square; four different colors (120 Ivory, 120 Royal blue, 120 Apple green and 120 White) 120cm x 120cm (table size 80x80cm) 65% cotton, 35% polyester 250g/m Machine washable at 60°C (4 different colours for each school)	50	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Naperons	Material: cotton machine washable at 60°C; 80cm x 80cm 65% cotton, 35% polyester 250g/m four different colors (120 Orange, 120 Ivory crem, 120 Apple green and 120 Red violet)	50	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Guest napkins	Material: cotton 100%; size: 50x50 or 56x56cm; (120 white, 120 Ivory crem, 120 Apple green and 120 rayol bleu) (4 different colours for each school)	50		

Cereal dispenser s/s	triple cereal dispenser with wooden base 3 x 5 ltr complete with 3 dispensers ,all with lid and turnable wooden base D in cm 45 H in cm 75	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Milk dispenser s/s	milk dispenser with robust stainless steel can ,lid and high grade s/s faucet D in cm 35.5 x20.5 x 33.5 Cap. Ltr 2	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
DUO Juice dispenser s/s	milk dispenser with robust stainless steel can ,lid and high grade s/s faucet D in cm 35.5 x20.5 x 33.5 Cap. Ltr 2	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Service/Waiter's Cloths	Material: cotton 100%; size: 50x50 or 56x56cm; (120 white, 120 Ivory crem, 120 Apple green and 120 royal blue)	100	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Flower vases	Material:ceramic; Size: 260x260x160mm 1. The ceramic vase with tortuous made by hand. 2. usage: flower vase or decoration.	10	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Buffet tables	Made of luan or birch veneer; laminated with glue; steel tube 25x1.5mm; Size: Diameter: 36", Length: 18"×48"×30", 18"×72"×30"; 18mm plywood top; All edging is in T-moulding rubber; Top with 4 times PU coating; Table legs are wishbone style, made of 25x1.2mm or 25x1.5mm steel tube with powder	6	Restaurant workshop	FBOFB303 FBORO303 FBOCD303

	coating; Two extra-with wood runners on underside for stacking & protection; Flathead bolts and recessed locking nuts locking legs for safety; Metal parts are to be finished with a thermoform epoxy powder coating.			
Glass cloth	Material: microfiber (80% polyester & 20%polyamide or 70% polyester & 30%polyamide); Features:very soft, with good water absorbency, very durable use,Dimension: 30x30cm,40x40cm,40x80cm,60x125cm;Color: white, blue	20	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Fruit stand s/s	stainless steel electric kettle,,Dimension: 24x33x42cm; Height: 50cm	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Water/tea boiler s/s	stainless steel , Capacity: 5 Lts ,power 1500w,weight 1.8kg, table top urn	10	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Tray trolley s/s	stainless steel ,Dimension ; 99x55 ; Height ; 154 ; Capacity ; 32 Kg	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Serving trolley s/s	Dimension: 100x50cm; Height: 93;3 shelves; made in stainless steel	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Fish forks	18/10 s/s		Restaurant workshop	FBOFB303 FBORO303

				FBOCD303
Trolley for restocking refrigerators	Dimension: 105x54cm; Height: 119cm Summit Trolley 26 wheeled trolley has superior design and construction made for summit SPRF 26 portable 12 volt refrigerator-freezer black finish wheeled trolley 26	5	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Warning sign pp	warning board Material: PP meas: 64x32x30cm	15	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Bottle trolley pp	Dim. 66x46cm; Height; 68cm; Capacity; 122 Liters	15	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Fruit basket	willow round Diameter: 21,5cm; height: 20 Cm	26	Restaurant workshop	FBOFB303 FBORO303 FBOCD303
Napkin holder, chrome plated wire	Dimension : 19x19cm ; Height : 19 cm	10	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Serving trolley s/s	Dimension: 100x50cm; Height: 93;3 shelves; made in stainless steel	10	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Ham slicer serrated	thermoplastic handle cut capacity 285x270;cut thikness 30mm;	2	Kitchen workshop Restaurant workshop	FBOKP303 FBOFB303 FBORO303
Espresso machine	Depth 545mm; h. 530mm; Width 550; Description 2 groups compact, Steam Wands - 2 Hot Water Outlets - 1 Boiler capacity - 10 liters Width - 28 inches Depth - 23.5 inches Height - 22.5 inches Weight - 125 pounds Voltage - 240V Current - 30 Amp	2	Restaurant workshop	FBOKP303 FBOFB303 FBORO303
2-Door under counter chiller	Size:1200x700x850mm, with installation (stainles steel) AND Working surface.	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303

				FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Pressure cooker	capacity:7L,height:193mm, stainless steel, with plastic handle		Kitchen workshop	FBOKP303 FBOVS303 FBOCD303
POS system	Billing system Mode of payment Printing	1	Restaurant workshop	FBOFB303
Wine cellar	Wooden and electric	2	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Category 2: Tools and instruments

Name and description	Specifications	Quantity	Type of room	Module code
Round reinforced mesh colander	D19cm(stainless steel)	25	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOMP303 FBOFB303
Melon baller	Thermoplastic handle dimension: 0.5x1x7.5 inches	25	Kitchen workshop	FBOKP303 FBOSF303 FBOVS303 FBOFB303
Gastrome pans	stainless steel small sized	100	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Vegetable peeler	stainless steel LxW5x2inch	100	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOFB303 FBORO303
Ice cream scoop	5.5cm stainless steel	100	Kitchen workshop	FBOKP303

				FBOFB303
Meshed chinois	strainer,stainless steel D20cn	100	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOMP303
Spaghetti tong	L23.5cm18-10 staniless steel)	50	Kitchen workshop	FBOKP303 FBOVS303 FBOFB303 FBORO303
Frying pan	non stick, heavy duty skillet	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOMP303
Saute pan	Heavy duty sauteing pan with one handle	25	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

Shallow Sauce pans	D24xH8cm;capacity:stainless steel cookware without lid 18-10	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOMP303
Wood capstan mill (pepper mill grinder)	Mill for pepper 20 cm, Papper shaker	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOMP303 FBOFB303 FBORO303
Spaghetti tong	L23.5cm18-10 staniless steel	53	Kitchen workshop Restaurant workshop	FBOKP303 FBOVS303 FBOFB303 FBORO303
Wooden rolling pin 30cm	Aluminium handle measuring, 38cmx8.5cm	50	Kitchen workshop	FBOKP303 FBOSB303 FBOMP303

Mixing bowl	stainless steel D24xH9cm	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBORO303
mixing bowl	stainless steel D21xH8cm	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBORO303
One piece ladle	stainless steel L25cm;capacity:150ml	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOMP303 FBOFB303 FBORO303
One piece ladle	stainless steel L25cn; capacity: 250ml	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOMP303 FBOFB303 FBORO303 FBOFB303 FBORO303

One piece skimmer	stainless steel D10cm handle 30cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Mobile refuse bin	with 2wheels and foot pedal L56xW48xH78cm(plastic)	6	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Spatula straight	L6cm(thermoplastic handle)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOVS303 FBOSB303 FBOMP303

Round storage container	with handle and lid polythylene top D15.4cm H12.7cm(1litre)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Round storage container	with handle and lid polythylene top D22.5cm H11.1cm (1 litre)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Round storage container	with handle and lid polythylene top D22.5cm H21.8cm(1litre)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

Round storage container	1. top D25.3cm H27.6cm 2. capacity:(8litres) with handle and lid polythylene	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
roasting pan non-stick	non-stick with movable handles	25	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOSB303 FBOMP303
Round cake ring	stainless steel h5cm D24cm	25	Kitchen workshop	FBOKP303 FBOSB303
perforated spoon	stainless steel D7.5xL10cm handle 30cm	24	Kitchen workshop	FBOKP303 FBOVS303

				FBOMP303
Piping bags	measure 650mm no-8	100	Kitchen workshop	FBOKP303
Round cake ring	stainless steel H5cm D28cm	26	Kitchen workshop	FBOKP303 FBOSB303
Round cake ring	stainless steel H5cm D20cm	26	Kitchen workshop	FBOKP303 FBOSB303
Round fry pan heavy duty	Black steel D24cm	3	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Pressure cooker	capacity:7L,height:193mm, stainless steel, with plastic handle	10	Kitchen workshop	FBOKP303 FBOVS303 FBOSB303 FBOMP303
Stock pot	25 litre, 32cm (Ø), 33cm (h)	26	Kitchen workshop	FBOKP303

				FBOSS303 FBOVS303 FBOSB303 FBOFB303
Medium high pot	15 litre, 28cm (Ø), 25cm (h)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOSB303 FBOFB303
Medium high pot	9 litre, 24cm (Ø), 21cm (h)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOSB303 FBOFB303
Wok	Deep, heavy duty Dimension ; 66.0 cm 71.0 cm 76.2 cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOSB303 FBOFB303
Sauce pan	S/s 2,5 litre, 20cm (Ø), 9.5cm (h)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

Wok cover	S/s dimension ; 40.6 cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Sauteuse	2 litre, 22cm (Ø), 7.5cm (h)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Pan	Stainless steel heavy duty Construction Pouring edge Stay-cold tubular handle Opposite handle 8mm Aluminum sandwich Bottom Satin finish 28cm (Ø), 5.5cm (h) Cover inclusive	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Non-stick frying pan	Aluminum heavy duty Construction Non-stick coating Plastic handle Turned flat bottom	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303

	28cm (Ø), 5.5cm (h)			FBOMP303
Chafing dishes	Chafing dishes of different shapes; Round soup kettle Roll with-top chafing dish with 2 handles and burners Different insert (GN insert depth 65mm)	10	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Electrical shafing dishes	Size: 56x45x40cm. Capacity: 9.6ltr. Material: Stainless Steel. Power: 13 Amp (Plug) ; Power Consumption (Kw): 1.6			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Egg Cooker	Aluminum 12 cups -380mm diameter Replacement cup 70mm diameter Air- tight lid with an easy-to-lift knob	3	Kitchen workshop	FBOKP303 FBOSF303 FBOFB303
Bain marie pot	With drop handles and lid	10	Kitchen Workshop	FBOKP303 FBOSS303

	Dimension; 14cm capacity 2l, 16cm capacity 3l			FBOVS303 FBOFB303 FBORO303
Bain marie pan	Dimension; 24x22x23.5cm Capacity; 13 litter	4	Kitchen Workshop	FBOKP303 FBOSS303 FBOVS303 FBOFB303 FBORO303
Baking pan	Non-stick coating 39cm (w) x 45cm (d) x 2.5cm (h) Fitting into gas cooker oven	26	Kitchen Workshop	FBOKP303 FBOVS303 FBOSB303
Spring form cake pan	Non-stick coating 24cm (Ø) x 6cm (h)	100	Kitchen workshop	FBOKP303 FBOVS303 FBOSB303
Spring form cake pan	Non-stick coating 28cm (Ø) x 6cm (h)	100	Kitchen workshop	FBOKP303 FBOVS303 FBOSB303
Pizza(Quiche) pan	Aluminum Radius corner for easy Cleaning 35cm (Ø), Straight side 2.5cm (h)	50	Kitchen workshop	FBOKP303 FBOVS303 FBOSB303
Muffin pan	Non-stick coating	100	Kitchen workshop	FBOKP303

	12 round cups of 7cm (Ø) Ca. 27cm x 35cm			
Pastry brushes	Plastic handle	100	Kitchen workshop	FBOKP303 FBOSS303 FBOCD303 FBOSB303
Decorating Tubes	Set of different nozzles	100	Kitchen workshop	FBOKP303
Shakers	18/10 stainless steel Set of 5 with different Gradings of 1 with metal Mesh for icing sugar Covering lids inclusive 0.3ltr capacity	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOFB303 FBORO303
Flour sieves	Stainless steel with mesh and handle	26	Kitchen Workshop	FBOKP303 FBOSB303 FBORO303
Scrapers	Set of 3 different sizes	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303

Wire whisks (French whip)	Stainless steel handle and Wire beater Set of 3 different sizes	25	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOFB303 FBORO303
Mixing bowls	18/10 stainless steel Tapered sides & beaded Edges Set of 3 different sizes	100	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
General species for knifes: nickel rustproof stainless steel , dish wash safe , high gloss polish				
Poly cutting knife sets	Red kitchen knives set Yellow kitchen knives set Brown kitchen knives set Blue kitchen knives set White kitchen knives set Green kitchen knives set	10	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Boning knife	15cm (l) Semi-flexible	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303

				FBOMP303
Filleting knife 20cm (l) Flexible	20cm (l) Flexible	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOMP303
Chef's knife	25cm (l)	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOMP303 FBOSF303 FBOVS303
Turning knife	18cm (l), stainless steel	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
Utility knife	15cm (l), stainless steel	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Paring	8cm (l), stainless steel	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

Paring pointed knife	8cm (l), stainless steel	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
Slicer	30cm (l), stainless steel	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
Mandolin	3 julienne, cubes, dice and strips blades 1,2 and 3mm, safety guards, cutting width 65mm	50	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
Carving knife	Length (mm) 330 Blade length (mm) 200	25	Kitchen and restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Egg cutter	With handle and border flower in different shapes Dimension : 8.5 Height; 2cm	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303

				FBOMP303 FBOFB303 FBORO303
Bread knife	20cm (l), stainless steel	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Sharpening steel	Blade degree “Cut” 30cm (l)	26	Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Sharpening stone	Tungsten steel, sucker at the bottom 65mmX65mm	100	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Spatula/Pallet	Angled and straight 22cm (l), stainless steel	100	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Deep frying skimmer	Coarse mesh (Ø) 15cm Length; 42cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303
Skimmers	Stainless steel, Dimension; 14 Length; 40cm	100	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

Meat hammer	The meat hammer has two sides; 1 for flattening and 1 for tenderizing. The meat hammer has two sides; 1 for flattening and 1 for tenderizing.	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
Potato masher	Stainless steel	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Box grater	Heavy Box Grater with Handle 18/0 stainless steel Mirror polished finish Extra sharpened blade	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Garlic press	Stainless steel, 20 cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303

				FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Nutmeg/lemon squeezer	Stainless steel	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Color-coded cutting boards	25cm (w) x 15cm (d) x 1.25cm (h) Set of 6 different colors (colour coded chopping boards) Red chopping boards Yellow chopping boards Green chopping boards White chopping boards Brown chopping boards Blue chopping boards	10	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Measuring jug	Stainless steel	26	Kitchen workshop	FBOKP303

	Capacity 1 litre		Restaurant workshop	FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Rolling pin	Wooden or Aluminum 38cm (l) x 8.5cm (Ø)	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Full insert	Plastic, stainless or metallic insert; 65mm (amber) - 7.2litter	100	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Half insert	Plastic or metallic insert; 65mm (amber) -3.4litter	100	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Third insert	Plastic or metallic 65mm (amber) -2.7litter	100	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Gas stove lighter	Battery powered	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Kitchen scissors	All-purpose professional Scissors Superior quality Stainless steel blades 25cm (l)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Meat fork	Heavy duty hotel quality Overall length 35cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Poultry shear	Superior quality Stainless steel 25cm (l)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Can opener	Heavy duty gastro quality Stainless steel Dishwasher suitable	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Meat thermometer fork	LCD display 40cm (length)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Oven thermometer	Display in °F and °C+100 - +600°F / +50 -+300°C	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Colander	Stainless steel Capacity 5 litre	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Strainer	Heavy duty Stainless steel mesh 10cm (Ø)	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Electric kettle	Stainless steel housing 1.2 litre capacity Automatic shut-off Drip-free pouring spot Cordless design 360-degree power base Voltage: 220 - 240 V / 50Hz	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Kitchen clock	Wall mounting Battery powered White clock face Hand for seconds Ø 400mm	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Water filter	Under counter installation Filter capacity 4000 litre Nominal flow 60l/h Filter cartridge availability in Rwanda All installation accessories inclusive	2	Kitchen workshop Restaurant Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Toaster	Commercial 4-Slice Toaster Chrome steel housing Four wide bagel-sized slots. Removable crumb trays For self-centering bread Racks 220-240 V / 50Hz	5	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Commercial food blender	Stainless steel blades Transparent polycarbonate 2.0 litre container 3 programmable Cycles Variable duration timer Sure grip feet 220-240 V / 50Hz	10	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
General species for dinnerware:porcelain, commercial grade, stockable, resistant, dish washer and microwave safe				
Wide rim plate	(Ø) 17cm, **bone china**	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Wide rim plate	(Ø) 21cm	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Wide rim plate	(Ø) 26cm	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Cereal/soup plate	Diameter 23cm, wide rimmed	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Oval platter	23.5cm (l) x 19.0cm (w), wide Rimmed	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Oval platter	28.0cm (l) x 23.0cm (w), wide Rimmed	200	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Egg cup	Stainless steel	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Oval platter	33.0cm (l) x 27.0cm (w), wide Rimmed	100	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Sauceboat	0.30 litre, saucer inclusive	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Bowl	10.0 (Ø) x 6.0cm (h)	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Oval eared gratin dish	21.0cm (l) x 12.0cm (w) Ovenproof Microwave safe	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Oval eared gratin dish	27.0cm (l) x 14.5cm (w) Ovenproof Microwave safe	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Pasta tongs	Length; 24cm, 21cm	50	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Burger tongs	24cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Pastry tongs	With flat tips Length; 20cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Fruit tongs	Length; 15.5cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Salad tongs	26cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Barbeque tongs	Length; 40cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Soufflé dish	0.25 litre Ovenproof Suitable for microwave	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Funnel with handle	With one or two handles Dimension; 8cm 12cm 14cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Serving tongs	Utility tongs; length 24cm Utility tongs; length29 cm Utility tongs; length40 cm	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Water jug	1 litre, glass quality	26	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Bouillon sieve	Cone shape Fine mesh Dimension; 8cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Sauce ladle	Length; 18cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Sauce sieve chinois	Dimension; 16cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Table spoon	Used for eating or serving This tablespoon has a capacity of about 15 ml.	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Sauce Ladle	18.5cm / 7.3"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Soup Ladle	28.9cm / 11.4"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Salad serving spoon	22.0cm/8.6''	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Table Knife	24.4cm / 9.6"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Soup Spoon	17.6cm / 6.9"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Steak Knife	21.5cm / 8.5"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Dessert Spoon	18.0cm / 7.0"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Table Fork	19.3cm / 7.5"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Tea Spoon	13.7cm / 5.4"	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Ice cream scoop	6cm Stainless steel	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Sauce ladle	Dimension; 18cm Length; 75cm Capacity 1.5l litter	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Sauce ladle	Ladle for sauce with lip Dimension; 6.5cm Length; 30.0cm Capacity; 0.07litter	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

				FBOFB303 FBORO303
Wood Ladle / Soup Spoon	Dimensions: (Total Length 11.5"/29 cm), (Handle Length 7.8" / 20 cm) , (Spoon Diameter 3" / 8 cm) Color: Oak - NOT stained. Great for Kitchen and Restaurant.	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Ramekin	Made of ovenproof china of various sizes. Used for cooking and serving individual dishes like cream brulee.	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Mandolin	The adjustable table allows various slice thickness to cut a wide variety of foods The retractable blade guard keeps the blade covered for safe slicing		Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

	A comfortable grip handle and food guard provide easy, sanitary operation This slicer includes protective blade covers and a blade storage container for safe storage Non-slip feet prevent sliding on countertops			FBOFB303 FBORO303
Wooden spoon	Dimensions : Length 12" (approx. Weight : 81 gram (approx. Quantity : 1 Pcs.	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Pie/ quiche server	Stainless steel	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Plate and tray rack	Rack 50.4x50.4cm, 9x9 peg rack Height; 10.1cm Packing; unit 6	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Plate and try rack	With 1 extender Height;14.3 Packing; 5 unit	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Full flatware rack	50.4x50.4cm with small mesh Height; 10.1cm Packing; unit 6	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Cake server	Stainless steel	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Spray bottle for chemicals	Capacity; 750ml	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Hand and nail brush kit		50	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Side board/sidestation	wooden with white colour and varnish finishings	4	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Safe deposit box	T-23EL024/250511	2	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Currency counter	Busicom EC 300a SN3000093	2	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Money detector/ cash tester	CASH TESTER CT 410SN4100000143	2	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Telephone set	SN PRC 02605U0000523	2	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Cereal dispenser s/s	triple cereal dispenser with wooden base 3 x 5 ltr complete with 3 dispensers ,all with lid and turnable wooden base D in cm 45 H in cm 75	6	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Milk dispenser s/s	milk dispenser with robust stainless steel can ,lid and high grade s/s faucet D in cm 35.5 x20.5 x 33.5 Cap. Ltr 2	6	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
DUO Juice dispenser s/s	milk dispenser with robust stainless steel can ,lid and high grade s/s faucet D in cm 35.5 x20.5 x 33.5 Cap. Ltr 2	2	Restaurant workshop Kitchen workshop	FBOKP303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Fruit stand s/s	stainless steel electric kettle,,Dimension: 24x33x42cm; Height: 50cm	8	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Service/Waiter's Cloths	Material: cotton 100%; size: 50x50 or 56x56cm; (120 white, 120 Ivory crem, 120 Apple green and 120 royal blue)	100	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Flower vases	Material:ceramic; Size: 260x260x160mm 1. The ceramic vase with tortuous made by hand. 2. usage: flower vase or decoration.	10	Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Fish forks	18/10 s/s	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303

Fruit basket	willow round Diameter: 21,5cm; height: 20 Cm	12	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Napkin holder, chrome plated wire	Dimension : 19x19cm ; Height : 19 cm	20	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
General specs for cutlery: Nickel rustproof stainless steel, dishwasher safe, high gloss polish				
Fish knives	180mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

				FBORO303
Meat Knives	200mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Steak knives	18/10 s/s	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Meat Forks	200mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

				FBORO303
Soup spoons	180mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Dessert spoons	180mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Tea & Coffee spoons	125mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

				FBORO303
Dessert Folks	175mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Butter Knives	150mm	20 dozens	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Dessert Knives	190mm	20 dozens	Restaurant workshop Kitchen workshop	FBOSF303 FBOCD303 FBOSB303 FBOFB303 FBORO303

Cloches/plate cover	made of stainless steel; stackable. Size 270mm	10	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Flask (insulated beverage server	stainless steel 0,30Lt	5	Restaurant workshop Kitchen workshop	FBOKP303 FBOCD303 FBOSB303 FBOFB303 FBORO303
	stainless steel 0,60Lt	5	Restaurant workshop Kitchen workshop	FBOKP303 FBOCD303 FBOSB303 FBOFB303 FBORO303
	stainless steel 1,00Lt	5	Restaurant workshop Kitchen workshop	FBOKP303 FBOCD303 FBOSB303 FBOFB303 FBORO303

	stainless steel 1,30Lt	5	Restaurant workshop Kitchen workshop	FBOKP303 FBOCD303 FBOSB303 FBOFB303 FBORO303
Wine holder s/s	Durable metal construction; Holds 6 bottles; Wipe clean to preserve the polish; Dimension :10 x 5.2 x 15.5 inches	5	Restaurant workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Wine cooler with stands	Made of stainless steel; stand included. Volume 4L, height of cooler 200mm, total height 800mm	10	Restaurant workshop	FBOCD303 FBOFB303 FBORO303
Service trays	Griptite Round brown Rubber Lined Tray• Rubber liner prevents slipping and	10	Restaurant workshop	FBOCD303 FBOFB303 FBORO303

	sliding of glass and dinnerware • Griptite's heavy-duty construction with metal reinforcement rods eliminate warping• Rubber liner is permanently bonded to the tray and covers side wall and tray top to provide extra grip• Stain and odor resistant and are also dishwasher safe			
Jumbo trays Non-Slip (Rectangular)	16” x 22”	10	Restaurants	FBOCD303 FBOFB303 FBORO303
Service trays Non-Slip (Round)	350mm	10	Restaurants	FBOCD303 FBOFB303 FBORO303
	400mm	10	Restaurants	FBOCD303 FBOFB303 FBORO303
Salt &Pepper shakers	Material : Bone china, color white height 80 cm /2pcs salt and pepper shaker	10	Restaurants	FBOCD303 FBOFB303 FBORO303
Ash trays	Glass, stackable Approx. dimensions diameter 145mm	1 dozen	Restaurants	FBOCD303 FBOFB303 FBORO303

Meat plates	Bone China; 28cm diameter	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Entree plates	Bone China; 20cm diameter	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Dessert plates	Bone China; 20cm diameter	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Side plates	Bone China; 15cm	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Show plates	Bone China; 30cm	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Soup Bowls	Bone China; Capacity:28.5cl	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Soup bowls under liner	Bone china; Height:15cm	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303

Table spoon s/s	Length: 215mm; pack size: 12	20 dozens	Restaurants	FBOCD303 FBOFB303 FBORO303
Cake server	18/10 Stainless steel	10	Restaurants	FBOCD303 FBOFB303 FBORO303
Bread baskets	Made of willow, diameter: 275mm	20	Restaurants workshop Kitchen workshop	FBOCD303 FBOFB303 FBORO303 FBOSB303
Water goblets	Height:8,3 Cm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Milk Jugs	bone china, color: white, diameter 12.5cm, depth 7cm, height 11cm, lid included and machine washable	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Milk port small	Height :12cm; Volume:600ml; 18/10 stainless steel	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Butter pads	Bone China; Height:9cm	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Cappuccino cups	225ml; Dim. 80mm; Height: 60mm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303

				FBORO303
Cappuccino saucers	145mm; Height: 14mm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Espresso cups	Bone china: capacity: 90ml; Dimension: 96cm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Cappuccino milk pot s/s	1,20Lt	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Table candle lamp (chrome-plated)	11cmx22cm	25	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Espresso saucers	Diameter x Height :120 x 96 mm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Linen Bins	H: 70 W:37 L: 28cm	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Egg cups	stainless steel Height:8,4cm	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Toast Racks s/s	stainless steel ,Dim. 20x11cm; H. 5,5; pcs 8	30	Restaurants workshop	FBOCD303 FBOFB303 FBOSB303 FBORO303
Plastic glass rack	**Glass Diameter:25-62,5**mm Size of Rack:500 x 500 x 140mm, H:113 mm 500x500x180mm	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303

	,H:153mm;Size of Compartment:64 x 64 x 128mm; 64x64x168mm Weight:2.8 Kg ; 3.6Kg			
Wine baskets/ holder, s/s	stainless steel ,Height:17cm	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Wine cooler	Stainless steel; stand included approx. dimensions; volume 4 L, height of cooler 200mm, total height 800mm.	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Tot measure/Jigger s/s	1,5/3cl	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Tin opener-super	Dim. 25mm; Length: 415cm	30	Restaurants workshop Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
Bar strainers s/s	Stainless steel Length: 70mm	15	Restaurants workshop	FBOCD303 FBOFB303 FBORO303

Cork screw/ ”pull taps”, steel chrome	Length:50mm;Double-hinged fulcrum and Teflon-coated worm for extra leverage and smoother pulling; serrated foil cutter; bottle cap opener; and black metal handle	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Glass cleaning brush	Dim. 38x18cm; height: 29cm	25	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Bar mats	45x30cm; a half roll of 20 feet, or in 5 foot lengths Dimensions: 2’ Wide	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Electronic scale with LED display	Wash down design according IP 66 external power adaptor included; Bal. DW 15,15kg/precision 5gr	10	Kichen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303 FBORO303
white Cutting board Pie	450x610x25mm;Acrylic Plastic Products Cutting Board, Knife friendly;Durable acrylic;Hand wash only	50	Kichen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBOFB303

				FBORO303
General specifics for glassware; Dishwasher safe (glass contents indicated is an approximate guideline)				
Pilsner glasses	330ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Beer mugs	500ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Brandy balloon	250ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Rock glass	59ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Water jug	1 L Stainless steel with a lid	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Liqueur glass	145ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
White wine glass	150ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Red wine glass	240ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Champagne flute	175ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Margarita glass	330ml	20 dozens	Restaurants workshop	FBOCD303

				FBOFB303 FBORO303
Hurricane glass	444ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Collins glass	236ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Collins glass	300ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Steemed ber glass	330ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Latte Glass	360ml	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Bar spoon	18/10 s/s; L:250mm High quality stainless steel. 8" tall Brand WMF	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Mixing glass	Capacity:1LT;H145mm	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Stirring sticks	Length 500mm: pack size 5 400 mm to 2000 mm [usage] well ink/avoid ink surface "ink skin and ink piece of/eliminate bubble/remove impurities	30	Restaurants workshop	FBOCD303 FBOFB303 FBORO303

Cocktail shaker	s/steel; vol: 700ml Stands 9 1/2" tall Beverage Cocktail Brand WMF	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Lemon squeezer	Dim. 130x85mm; stainless steel lemon juicer	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Bar Tongs	Made in Stainless steel Ultimate tongs 2.5 mm thickness Bottle opener included Rosewood handle width : 150 mm height : 85 mm length : 1800 mm	24	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Carafes glassware	Capacity 122ml Bellamy Carafe. 52 oz. 11"H Bellamy Carafe. 52 oz. 11"H Handmade and molded glassFire-polished rimHand washNot for use with hot liquids Height: 11" Bellamy Carafe. 52 oz. 11"H Handmade and molded glassFire-polished rimHand washNot for use with hot liquids Height: 11" Bellamy Carafe. 52 oz. 11"H	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303

	Handmade and molded glassFire-polished rimHand washNot for use with hot liquidsMade in Slovakia Height: 11"Bellamy Carafe. 52 oz. 11"H Handmade and molded glassFire-polished rimHand washNot for use with hot liquidsMade in Slovakia Height: 11" Bellamy Carafe 11"H -Handmade and molded glass Fire-polished rim -Hand wash -Not for use with hot liquids Height: 11"			
Decanters glassware	18/10 Stainless steel	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Fruits slicer	Dim. 210x85mm; Pack size 1 400X269 (1.6* larger), 18KB	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Black Pepper Grinder	Made in Wood; L: 500mm , 7 inch salt and pepper mill set, chocolate	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Bottle pourers/glass	1lt Wood; L:500mm,Tablecraft H35BK	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Sugar bowls	bone china, 0.25L with lid	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303

Coffee / tea pots	18/10 Stainless steel	20 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Fruit cup	Dim 10cm; Height 10cm	10	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Honey/cream dispenser	Size: ml 240; Material: combination of glass and the matt 18/10 stainless steel	20	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Label holder (polypropylen dish washer proof)	L. 70mm 1g	22	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Side plates	Bone China; 15cm diameter	15 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Cocktail/ Martini glass	190ml	10 dozens	Restaurants workshop	FBOCD303 FBOFB303 FBORO303
Mortar and pestle	Weight1.1 lb (0.5 kg) Dimensions (L x W x H) 3.50 x 4.50 x 3.50 Inches (8.9 x 11.4 x 8.9 cm) Material : natural stone	10	Kitchen workshop	FBOCD303 FBOFB303 FBORO303

1.2. Category 3: Security materials (safety materials)

N°	Name and description	Specifications	Quantity	Type of room (workplace)	Module code

	Chef's uniform				
	Safety shoes	- 1. Brown and black Full Grain Leather Upper; - Padded Collar and Tongue; Dual Density Polyurethane Sole Unit; Slip Resistant Sole Unit; 5.Antistatic; Energy Absorption Heel; Steel Midsole Unit; 200 Joule Steel Toe Cap; Sole unit resistant to oils, acids and alkalis; Heat resistant sole unit to 180°C; EN Level EN345 S1-P; sizes 6 -9	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Women's chef coat	- 65/35 poly/cotton twill 7.5Oz - Colour white - Flared bottom - Side slits	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303

		- Sewn-in collar - 10 buttons - Underarm vents - Inset pocket - Sizes (number): S (2) , M (6), L (6), XL (2)			FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Women's chef pants	- 65/35 poly/cotton twill 7.5Oz. - Traditional tapered leg cut 2'' waistband - Colour black or chalk stripe - Flared bottom - 2 side pockets, 1 rear - Pocket - Sizes (number): S (2) , M (6), L (6), XL (2)	25	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Men's chef coat	- 65/35 poly/cotton twill 7.5 Oz. - Colour white - Flared bottom - Side slits - Sewn-in collar - 10 buttons	25	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

		- Underarm vents - Inset pocket - Sizes (number): M (2), X (5), XL (2)			FBOCD303 FBOSB303 FBOMP303
	Men's chef pants	- 65/35 poly/cotton twill 7.5 Oz. - Traditional tapered leg cut 2'' waistband - Colour black or chalk stripe - 2 side pockets, 1 rear - Pocket - Sizes (number): M (2), X (5), XL (2)	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Beanie cap	- 100% cotton - Elastic back - One size fits most - Colour black or chalk stripe, Matching colour of pants			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

	Kitchen apron	- Heavy-duty poly/cotton twill - Full-length coverage - Self-ties - Size 30” (w) x 34” (l) Colour white	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Oven cloth	- 45cm (w) x 100cm (l) - Four thread volume woven Fabric High insulation	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Cleaning towel	100% cotton Dimension; 40.0x40cm	26	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303

					FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Warning sign pp	warning board Material: PP meas: 64x32x30cm, With wet and other restrictions' warning signals	5	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Warning signs PP	Plastic yellow, with wet warning signs	5	Kitchen	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

	Kitchen basic bib apron	[1] Heavy-duty poly/cotton twill [2] Full-length coverage [3] Self-ties [4] Size 30” (w) x 34” (l) [5] Colour white	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Chef’s torchon	100% cotton Dimension; 45.0x80.0cm	26	Kitchen workshop	
	Goggles	- Food industry first aid - Cabinet - Either osha, ansi or din - Compliance - Wall-mountable metal - Cabinet	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Fire extinguisher	Class F materials (Cooking oil, fat etc.) European Standard EN 3	2	Kitchen Workshop	FBOKP303 FBOSS303

					FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Fire blanket	[1] 180 x 120 cm standard size [2] Certified to BS EN 1869 Standard (British-European)	2	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Co_2 extinguishers	Agent: 99% pure CO2 gas Cylinder size: D152*h750mm Cylinder thread: PZ 25.4 Bottom shape: flat base Thickness: 5.0mm Valve: Brass body with red middle handle, hanger loop, thread: W21.8*14	1	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303

		Hose: black rubber hose with horn. Length: 110cm Siphon tube:M10*1*680mm Bracket: Red round hook Cylinder painting: 7325 Red painting Weight: 12kg			FBOSB303 FBOMP303
	First aid kit	With assorted medication for burns and cuts: e.g.: scissors, antiseptic cream, iodine, eyewash, bandages of 2 sizes, plaster, cotton wool; - 1x Leaflet; - 60 x Assorted plasters; - 8 x Non-woven bandages; - 16 x Dressing pads; - 12 x Safety pins; - 20 x Wipes; - 6 x Eye pads; 3 x Pairs of gloves	5	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Oven cloth	[1] 45cm (w) x 100cm (l) [2] Four thread volume woven Fabric [3] High insulation	50	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

					FBOCD303 FBOSB303 FBOMP303
	Oven Gloves	1. Strong stitching, generous fit; 2.For general purpose use	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Sign cautions	A. Wet floor a frame sign B. Pop up cautions cone	2	Kitchen Workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303

	Protection oven glove	Can be safely used for temperature of up to 450^{o}c Oven mitt pyro- 600mm –each	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Protection oven glove	Oven mitt leather -400mm –pair Oven mitt can be safely used for temperature up to 250^{0}cen	26	Kitchen Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Chopping refinisher	Remove cuts from chopping board Saves money for fewer replacement boards Dishwasher safe	5	Kitchen Workshop	

	Digital thermometer	Thermometer for internal core temperature, measuring range: 199.9^{o}-250^{o}c, accuracy +/-0.1%	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	Anti-virus protection	- Kaspersky Internet Security 2016 - 2-years licence for 4 pcs Software installing & licence registration inclusive	5	Classroom& ICT lab	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303
	External hard drive	1 TB USB 3.0/2.0	2	Classroom& ICT lab	FBOKP303 FBOSS303 FBOSF303

					FBOVS303 FBOCD303 FBOSB303 FBOMP303

1.3Category 4: Consumables and raw materials

Name and description	Specifications	Quantity	Type of Room	Module code
Detergents & Soaps	- (Liquid hand soap, scouring powder, solid soap, soap bar, super cleaner, and legume wash…)	25litters/ 25kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Abrasives	- Steel wool, scouring pad…	25 packs	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303

				FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Disinfectants	- Chemical liquid that destroys bacteria such as Alcohols, chlorine and chlorine compounds.	25litters/ 25kg		FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Antiseptics	- A (bleaches, iodine, chlorine, quaternary ammonia)	25litters/ 25kg		FBOKP303 FBOSS303 FBOSF303 FBOVS303

				FBOCD303 FBOSB303 FBOMP303 FBORO303
Polishes	-	5packs 5litters 5box or bottles	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Aluminumfoil	Kitchen Quality Aluminum Foil - 45cm x 75m	40 rolls	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303

				FBOMP303 FBORO303
Cling film	*High quality cling film, ideal for the catering industry.* **Key Features:** Cater wrap PVC cling film Catering quality Ideal for wrapping, covering and general food protection Suitable for fridge, freezer and microwave use Includes tamper proof cutter box Sharp cutting edge Size: 18" / 450mm wide (300m long)	40rolls	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Straws and stirrers	Assorted Flexi Straws/stirrers, 8". (40x250)	5packs	Kitchen workshop	FBOSF303 FBORO303
Paper roll	`Hand Kitchen Towels White Paper Tissue Rolls Cleaning Wipe	20	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303

				FBOSB303 FBOMP303 FBORO303
Paper napkin	Size : 30 x 30 cm Color : White Pattern : Plain Shape : Square	200packs	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOFB303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Menu cards	- A4 Menu Card - Dimensions in Millimeters: 210 x 297 mm - Dimensions in Centimeters: 21 x 29.7 cm - Dimensions in Inches: 8.3 x 11.7 in	26	Classroom site	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303

				FBORO303
Rim of paper	A4 premium QUALITY	30	Classroom site	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Pens	Pens of different colors		Classroom site	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303

Menu cover	Bristol paper			FBOCD303 FBORO303
Fats and oils	Fats: margarine, butter… Oils: olive oil, sunflower oil, palm oil, coconut oil…	50litter/ 30kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Pastas	Dry pasta: spaghetti, noodles, macaroni, tagriatelle, lasagna sheet, penne pasta… Fresh pasta: cannelloni…	30kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303

Bones	Fresh for making stocks Beef bones, chicken bones, fish bones…	70 kg	Kitchen workshop	FBOKP303 FBOSS30 FBOCD303
Bulbs Vegetables	Garlic, leeks, and onions	200kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOMP303
Shoots vegetables	Swiss chard stalks; with edible stalks and leaves asparagus, celery and fennel.			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOMP303 FBORO303

Seeds	Peas and beans..			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOFB303 FBORO303
Flower vegetables	Cauliflower , capers; often pickled prior to flower opening, cabbage, artichoke and broccoli….			FBOKP303 FBOSS303 FBOSF303 FBOFB303 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303

Pods vegetables	Peas, beans, snow peas (mangetout), sprouted beans and seeds and sweet corn**…**			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOFB303 FBOSB303 FBOMP303 FBORO303
herbs	- Aromatic herbs; *Mint, Chamomile Rosemary, Basil, (bay leaves, thyme….*			FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOFB303 FBOSB303

				FBOMP303 FBORO303
tubers	- Beets, Carrots, Radishes, Turnips…			FBOKP303 FBOSS303 FBOSF303 FBOFB30 FBOVS303 FBOCD303 FBOSB303 FBOMP303 FBORO303
Leaves	- Kale, lettuce, spinach, *spinach….*			FBOKP303 FBOSS303 FBOSF303 FBOFB303 FBOVS303

				FBOCD303 FBOSB303 FBOMP303 FBORO303
Fungis(Mushrooms)	- Button, Swiss brown, portobello, shitake	50kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303 FBORO303
roots	- Onions, garlic, carrots, beets…	500kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303

				FBOFB303 FBOSB303 FBOMP303 FBORO303
Fruity vegetables	- Tomato, cucumber, sweet peppers, chili or, capsicum, pumpkin & squash, olives, aubergine or eggplant, sweet corn, avocado, zucchini ….	500kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOFB303 FBOSB303 FBOMP303 FBORO303
Flour	- Whole wheat flour, white flour, brown flour…	500kg	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOSB303 FBOMP303

Eggs	Chicken eggs - Uniform in colour, size and shape. - Large egg has 53g-56.8g - Medium egg has 49g-53g - Small egg bellow 42.5-49g	1000 pcs	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303
Dairy products	- Cheese: Ricotta, gouda, parmesan, mozzarella, feta cheese… - Cream: Sour cream, heavy cream, fresh cream… - Milk: liquid and powder	100kg 125 cans 250litters	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBORO303
Starches	- Irish Potato, Sweet potatoes, yams, cassava, rice, cornstarches, Green banana, plantain bananas	500kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303

				FBOVS303 FBOSB303 FBOFB303 FBOMP303
Cans /preserves				
Tomato paste	- Not expired	250cans	Kitchen workshop	FBOKP303 FBOSS303 FBOVS303 FBOMP303 FBORO303
ketchup	- Not expired	100 cans	Kitchen and restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOFB303
Tuna fish	- Not expired	50 cans	Kitchen and restaurant workshop	FBOKP303 FBOSF303

anchovy	- Not expired	50 cans	Kitchen and restaurant workshop	FBOKP303 FBOSF303
Gherkins	- Not expired	50 cans	Kitchen and restaurant workshop	FBOKP303 FBOSF303
capers	- Not expired	10cans	Kitchen and restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303
Mustard	- Not expired	25cans	Kitchen and restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBORO303
mayonnaise sauce	- Not expired	25	Kitchen and restaurant workshop	FBOKP303 FBOSS303 FBOSF303

				FBORO303
Spices	- Not expired	10 cans per each types	Kitchen and restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBORO303
Jams	- Not expired	10kg	Kitchen and restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303
honey	- Not expired	10kg	Kitchen and restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303

jelly	- Not expired	5kg	Kitchen and restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303
Assortments of Meats				
Beef	- Fresh and firm	260kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOSB303 FBOMP303
Lamb	- Fresh and firm	20kg		FBOKP303 FBOSS303 FBOSF303 FBOMP303
Goat	- Fresh and firm	100 kg		FBOKP303 FBOSS303

				FBOMP303
Poultry	- Chicken - Turkey - Duck	100kg 100kg 100kg	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOSB303 FBOMP303
Fruits				
Exotic fruits	- Durian, dragon fruit, Jackfruit, horned melon, Gold kiwifruit, persimmon, cherimoya or custard apple…. -	50kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBORO303
Tropical fruits	- Dragon Fruit, passion Fruit, Jackfruit. - Mango pawpaw, banana….	50kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBORO303
Melons fruits	- Watermelon,cantaloupe, honeydew,	50kg	Kitchen workshop Restaurant workshop	FBOKP303

	- winter melon….			FBOSF303 FBORO303
Stone fruits	- Cherries, peaches, plums, apricots, lychees, mangoes…	50kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBORO303
Hard fruits	- Apples	50kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBORO303
Soft fruits	- **Blackberries, black currants, blueberries, gooseberries, grapes, loganberries, raspberries, strawberries**	50kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBORO303
Sweetners				

Brown sugar	-	200kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303
White sugar	-	150kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303
Table Salt	Nezo, Iodized	25kg	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

				FBOSB303 FBOMP303 FBORO303
Sea salt	Iodized		Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOSB303 FBOMP303 FBORO303
Raising agents				
Bi-carbonate	-	26packs	Kitchen workshop Restaurant workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

				FBOSB303 FBOMP303
Baking powder	-90g	26 packs	Kitchen workshop Restaurant workshop	FBOKP303 FBOVS303 FBOSB303 FBORO303
Yeast	Dry active, 450g	26packs	Kitchen workshop	FBOKP303 FBOVS303 FBOSB303
Cocoa powder		5 cans	Kitchen workshop Restaurant workshop	FBOK FBOSB303 FBORO303
Chocolate powder	- Powder	5cans	Kitchen workshop Restaurant workshop	FBOK

				FBOSB303 FBORO303
Chocolate block	White or Dark or lightly dard	3kg	Kitchen workshop Restaurant workshop	FBOK FBOSB303 FBORO303
Custard powder		5 cans	Kitchen workshop	FBOKP303 FBOSB303
Water	Natural water 500ml	10 cartons	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOFB303 FBORO303
Sodas	Sprite 33 cl Citron 33 cl Coke 33 cl Orange 33 cl	18crates	Kitchen workshop Restaurant workshop	 FBOSF303 FBOFB303 FBORO303

	Tonic 33 cl Fiesta			
Syrups	Grenadine (Bottles) Mint (Bottles)	10 bottles	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF3 FBOSB303 FBORO303
Juices	Mango (1l pack) Orange (1l pack) Passion (1l pack) Apple (1l pack)	12 boxes	Kitchen workshop Restaurant workshop	FBOKP303 FBOSF303 FBOSB303 FBORO303
Empty crates	Amstel 33cl	2 crates		FBORO303
	Guinness 33cl	2 crates		FBORO303

	Primus 33cl	2 crates		FBORO303
	Mutzig 33cl	2 crates		FBORO303
	Skol 33cl	2 crates		FBORO303
Beers	Amstel 33cl	2 crates	Restaurant workshop	FBOFB303 FBORO303
	Guinness 33cl	2 crates	Restaurant workshop	FBOFB303 FBORO303
	Primus 33cl	2 crates	Restaurant workshop	FBOFB303 FBORO303FBORO303
	Mutzig 33cl	2 crates	Restaurant workshop	FBOFB303 FBORO303
	Skol 33cl	2 crates	Restaurant workshop	FBOFB303 FBORO303
Aperitifs	Campari bitters 1l	4 bottles	Restaurant workshop	FBOFB303 FBORO303FBORO303
Brandy / Cognac	Remmy Martin 1l	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Hennessy 1l	2 bottles	Restaurant workshop	FBOFB303 FBORO303

WHISHY	Jack Daniel's 75cl	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Chivas Regal 1l	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Gilbey's 75cl	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Bacardi 1l	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Smirnoff 75cl	2 bottles	Restaurant workshop	FBOFB303 FBORO303
	Camino 75cl	2 bottles	Restaurant workshop	FBOFB303 FBORO303
LIQUORS	Cointreau 75cl	4 bottles	Restaurant workshop	FBOFB303 FBORO303
	Sambuca 75cl	4 bottles	Restaurant workshop	FBOFB303 FBORO303
Wines	Domain Bergon (Red)	5 bttles	Restaurant workshop	

				FBOFB303 FBORO303
	Martini Rose 1l	5bottles	Restaurant workshop	FBOFB303 FBORO303
	Moet 1l	5 bottles	Restaurant workshop	FBOFB303 FBORO303

2. Training facilities

2.1. Furniture and office materials

Name and description	Specifications	Quantity	Type of room	Module code

Office cupboard	1.Two-door steel locker 2.Size:H1850 x W900 x d450mm 3.Thickness: 1.0mm 4.Volume:0.178cbm 5.Fitting:4shelves 6.Weight:40.5kgs	1	Kitchen office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Glass cupboard/bookcase cabinet unit	- The Top Shelf to be fitted with double lockable glass door. - The unit to be made of MDF Board 18mm thickness for the frame; Three Shelves. - The back part on the unit should be reinforced with 18mm MDF board for rigidity and strength.	1	Kitchen office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

	- Approx. Dimensions of approx. 900(l) x 440(w) x 1500(h)mm high. - The Lower section (cupboard) double lockable MDF baord door. - The unit to be made of MDF Board 18mm thickness for the frame; Two Shelves. - The back part on the unit should be reinforced with 18mm MDF board for rigidity and strength. - Approx. Dimensions of approx. 900(l) x 440(w) x 900(h)mm high			
Shelves for equipment storage	- Size:3 x0.5 x 2m (L x W x H) - 5 Layer full steel - Cold – Rolled steel plate	2	Kitchen office	FBOKP303 FBOSS303 FBOSF303

				FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Storage rack	- Parry Storage Racking With 5 Shelves - Dimensions:Width: 1000 / 1100 / 1200 / 1300 / 1400 / 1500 / 1600 / 1700 / 1800 / 1900 / 2000mm. - Depth: 300 / 400 / 500 / 600mm. - Height: 1800mm.	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Wall storage rack	- Wall storage racking With 3 Shelves - For pans and pots - Dimensions: Width: 1000 / 1100 / 1200 / 1300 / 1400 /	2	Kitchen workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303

	1500 / 1600 / 1700 / 1800 / 1900 / 2000mm. - Depth: 200 / 300 / 400 / 500mm. Height: 1000mm.			FBOCD303 FBOSB303 FBOFB303 FBOMP303
Medium back officer chairs	- Passive ergonomic seating with built in lumber support - Upright locking position. - Pneumatic seat - Height adjustment - Adjustable tilt tension control color: Black - Dimensions: .Back: 24"(H) x 20"(W) .Seat: 20"(D) x 20.5"(W) .Seat Height: 18"-21"	2	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Office Tables with drawers	- With hanging pedestal - Melamine faced chipboard - Desk top and side panel :25mm	1	Trainer's Office	FBOKP303 FBOSS303 FBOSF303

	- Modesty panel :18mm - Color: beech, mahogany - Size: 1,500 x 800 x 750mm - Three fully locking drawers on the right hand side			FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Visitor chairs	- Back: 20"(W) x 13"(H) - Seat: 20"(W) x 21"(D) - Seat Height: 18" - 3" thick foam	2	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Student table	- Size: Table: 1500x600x750mm Chair: 360x360x440mm	25	Classroom	FBOKP303 FBOSS303 FBOSF303

	- Material: Plywood Fireproof board& 1.2mm Thickness Tube, 22mm Tube Diameter - Board: Fireproofing, scratch-resistant, without contaminated - Metal: Epoxy Powder coated, antirust, damp proof, strong			FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Table for teacher	- Size: Table: 1500x600x750mm Chair: 360x360x440mm - Material: Plywood Fireproof board& 1.2mm Thickness Tube, 22mm Tube Diameter - Board: Fireproofing, scratch-resistant, without contaminated	2	Classroom	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

	- Metal: Epoxy Powder coated, antirust, damp proof, strong			
Portable, reversible dry erase boards & chalkboards	- Size: 1800x1200mm - Economy non-magnetic chalkboard on 2 sides - Aluminum framed, free-standing - Whiteboard on one side and chalkboard on the other.	2	Classroom, LAB and Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Papers	A_4	5 cartons of 5 reams each	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303

				FBOFB303 FBOMP303
Pens	Blue pen	10 Packet	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
	Red pen	10 Packet	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303

				FBOMP303
USB discs	8 GB	2 discs	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Stapling machine	Rapid K2, 105 mm Length	2 Pcs	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Staplers	24/6	5 Packets	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Paper clips	33mm, small Size,	1Boxe of 10 Packets	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

	55mm, Big sizes	1 Box of 10 Packets	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Punching machines	8Cm, Punching Capacity: 36mm With calibrated Guide	1 Pc	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Stapler removers	-	2	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Pencils	Dolphin Super B Writer	50 dozens	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Notebooks	A_4	50 dozens	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Plastic files	A_4	50 dozens	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Register books	-	6 Pcs	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Office trays	With 4 shelves	1Pcs	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Post it	3” x 5”/7.6 x 12.7 Cm , 12 Pads	10 dozens	Trainer’s Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Non-permanent Markers	1. Dimension:D1.6 x L13.5 Cm ;2. Fiber tips and writing smoothly;3.Quick drying; 4.Good performance; 5.Non-Toxic and environmentally safe; 6.Smell favourably	10 dozens	Classroom, LAB and Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Markers	Permanent, White board makers	5 dozen	Trainer's Office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Chalks (Cartons of 36 Packets for each carton)	Cartons of different colors	1Carton	Classroom, LAB and Workshop	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Internship logbook for trainees	A4	25	Industry	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Internship logbook for the Industry supervisor	A4	25	Industry	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

Internship logbook for school supervisor	A4	25	Industry	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Diary booklet		10	Trainer's office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

2.2. Audio-visual materials

Name and description	Specifications	Quantity	Type of room	Module code
Projectors and Accessories (Remote, projector screen)	- Sharp, Clear Visuals: SVGA native resolution (800x600) for sharp views - Flexible Connectivity: Dual VGA-In connectors for easy switching between multiple presenters - DLP® Projector: Filter-free to reduce maintenance cost and utilize Brilliant color^{tm} for accurate, true to life images, DLP (Digital Light Processing). - Mounted in ceiling	2	ICT lab and Classroom	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Computers	- MD Athlon Processor 3ghz - 6GB DDR3 RAM - 640GB Hard Drive - NVIDIA geforce 6150SE - Windows 7 Home Premium 64-Bit	26	ICT LAB and Trainer's office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303

				FBOSB303 FBOFB303 FBOMP303
Each modules with its specific DVD or cds	-	25	Classroom and teacher's office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
CAD Software		30 Users	ICT LAB	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303

				FBOFB303 FBOMP303
TV set	Size 60'' Width 52.3" 132.8 cm Height 29.4'' 74.7 cm	2		FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303

2.3. Didactic materials

Name and description	Specifications	Quantity	Type of room	Module code
Projectors and Accessories (Remote, projector screen)	- Sharp, Clear Visuals: SVGA native resolution (800x600) for sharp views	2	ICT lab and Classroom	FBOKP303 FBOSS303

	- Flexible Connectivity: Dual VGA-In connectors for easy switching between multiple presenters - DLP® Projector: Filter-free to reduce maintenance cost and utilize Brilliant color™ for accurate, true to life images, DLP (Digital Light Processing). - Mounted in ceiling			FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Computers	- MD Athlon Processor 3ghz - 6GB DDR3 RAM - 640GB Hard Drive - NVIDIA geforce 6150SE - Windows 7 Home Premium 64-Bit	26	ICT LAB and Trainer's office	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
Each modules with its specific DVD or cds	-	25	Classroom and teacher's office	FBOKP303 FBOSS303 FBOSF303

				FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
CAD Software		30 Users	ICT LAB	FBOKP303 FBOSS303 FBOSF303 FBOVS303 FBOCD303 FBOSB303 FBOFB303 FBOMP303
TV set	Size 60'' Width 52.3" 132.8 cm Height 29.4'' 74.7 cm	2		FBOKP303 FBOSS303 FBOSF303 FBOVS303

				FBOCD303 FBOSB303 FBOFB303 FBOMP303

2.4. Infrastructures

The workshop must be of concrete structure. Based on class size of 25 learners, the space requirements for the teaching/learning and circulation areas are as follows:

Infrastructure

The workshop must be of concrete structure. Based on class size of **25 learners,** the space requirements for the teaching/learning and circulation areas are as follows:

Type of premises	**Number of rooms**	**Length (meters)**	**Width (meters)**	**Total surface (m^2)**	**Occupation**	
					Hours*	**% ** **

Classroom		1	9	7	63	450	37.5
Kitchen and restaurant Workshop		1	50	42	2100	750	62.5
	Prepareation and cooking area	1	15	13	195	750	62.5
	Dry store room	1	3	3	9	750	62.5
	Changing rooms	2	4	2	8	750	62.5
	Wash rooms	2	3	3	9	750	62.5
	Cold store room	1	3	3	9	750	62.5
	Trainers room	1	3	2	6	750	62.5
	Store for tools and equipment	1	4	3	12	750	62.5
	Restaurant	1	15	13	195	750	62.5

N.B: The occupation of a training classroom is in function of a group of 25 learners for the length of the training package not considering the hours of the internship. The group of trainees is divided into 2 (12 or 13 learners per workshop).

The plans of the workshops and classrooms are annexed to the training organisation guide.

* Total hoursof occupationmust beequal to thetotal duration of thetraining (excludingthe duration of theinternship).

**The percentage of the occupation must equal 100%.

The premisesthat are not usedin learning activitiescanhavehours/occupation.Sowewill write0for these typesof premises.