

MATHIOYA TECHNICAL & VOCATIONAL COLLEGE
HOSPITALITY AND TOURISM
FOOD AND BEVERAGE SECTION

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS) LEVEL 3, 4, 5& 6		FOOD AND BEVERAGE SERVICE AND SALES LEVEL 3, 4, 5& 6	
ITEM	QUANTITY	ITEM	QUANTITY
Chefs jacket- White	1	White shirt	1
Apron- white	1	Black skirt/ Trouser	1
Chef's hat- white	1	Flat leather shoes	1
Dust coat- white	1	Half coat- Black	1
Black trouser/ skirt	1	Bowtie- black/ black scarf for ladies	1
Chefs scarf/ neckerchief- plain red	1	Napkins- white	8
Kitchen clothes- cotton	3	Table cloth(183cm by 183cm – white) Damask material.	1
Flat leather shoes- black	1	Slip cloth(1m by 1m) Navy blue , maroon- checked/ plain.	2
Oven gloves.	1	Name tag	1
Knife set	1	Small size notebook	1
Pastry brush	1	Waiters cloth	1
Small size notebook	1	Dish cloth	3
Peeler	1	Glass cloth	1
Recipe cards	1 set		
<u>RECOMMENDED TEXTBOOK</u>		<u>RECOMMENDED TEXTBOOK</u>	
<ol style="list-style-type: none"> 1. Practical cookery by John Campbell 13th edition 2. Theory of Catering by Victor Cesarani, Ronald Kenton 		<ol style="list-style-type: none"> 1. Food and beverage Service by John cousins 10TH Edition. 	

General Requirements.

ITEM	QUANTITY
A4 Exercise books(120 pages)	5
Masking tape	1
Manilla papers	5 pieces
Foolscaps	1 ream
Felt pens	2
Carbon papers	1 pkt

SHORT COURSES TOPICS AND MATERIALS

FOOD AND BEVERAGE SHORT COURSES SECTION				
COURSES	PASTRY, BAKERY AND CAKE DECORATION	COOKERY	YOGHURT MAKING	SOFT BEVERAGES-JUICE MAKING
TOPICS				
	Basic techniques Sanitation Bread and bread products Cakes, pizzas, pies, flans, cookies Mixing and production Recipes Mixing and production Design and decoration	1.Introduction to basic food preparation 2.Cooking methods 3.Food commodities 4.Food hygiene 5.Menu planning and costing	Milk selection for yoghurt making Materials for yoghurt making procedure Storage and distribution	Types of juices Materials for juice making. Procedure. Storage and distribution.

MATERIALS NEEDED FOR TRAINING BY STUDENTS

(Material to be bought by students to aid in their training)

	PASTRY, BAKERY AND CAKE DECORATION	COOKERY	YOGHURT MAKING	JUICE MAKING	
1.	Chefs uniform (chef's hat, Chefs hair neck, chefs' jacket, neck scarf, black low leather shoes, Apron.	1.Chefs uniform (chef's hat, Chefs hair neck, chefs' jacket, neck scarf, black low leather shoes, Apron.	Lab coats Gumboots Milk Starch Colors Flavours culture	Lab coats Gumboots Concentrates Fruits Blenders	
2.	Kitchen cloth				
3.	Dish cloth				2.Kitchen cloth
4.	Icing set				3.Dish cloth
5.					4.Knives set
6.		5.Peeler			
7.		6.Practical cookery			
8.		7.Recipe			