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| ***Please highlight any of the following which are not available at this venue.*** |
| ITEM (These are basic provisions required in a Commercial Cookery Environment and by the Qualification. Students must have access to the following) |
| ***Fixtures and Large Equipment:***  □ bain marie or hot box  □ commercial:  blenders and food mills  mixers (including cake-mixer with attachments)  □ commercial dishwasher  □ commercial grade work benches (1.5 m/person)  □ commercial ovens with timer and trays (1 per 2 persons):  convention  deck  microwave  □ commercial refrigeration facilities:  cool room  freezer  fridge  □ computers, printers and stock control software systems currently used by the hospitality industry  □ electronic equipment used for stock control  □ deep fryer  □ designated:  delivery area  storage areas for dry goods and perishables  □ double sink  □ gas, electric or induction stove tops (2 burners per 1 person)  □ hot plate, grill or griddle  □ marble bench or slab  □ lifting and transporting equipment, such as trolleys  □ recording systems, such as colour-coded food labels  □ salamander or other form of griller (one per 4 persons)  □ storage facilities:  containers for hot and cold food  shelving  trays  □ slicing machine  □ steamers |
| ***Small Equipment:***  □ baking sheets and trays  □ beaters  □ bowl choppers  □ cake tins with:  fixed base in a range of shapes  loose bottom  □ cutting, chopping and slicing implements  □ chopping boards  □ graters and peelers  □ juicers  □ knife sharpening equipment:  sharpening steels and stones |
| □ knives and cleavers:  butcher and boning knives  butter spreading knives  bread knives  carving knives  large, serrated cake knives  filleting knives  utility knives  □ larding needles  □ measurers:  metric calibrated measuring jugs  measuring spoons  portion control scoops and markers  □ meat:  bats  cleavers  hooks  thermometers  mincers  saws  □ mortar and pestle  □ moulds and forms  □ mouli  □ piping bags and attachments  □ poachers  □ range of cutters including fruit and nut cutters and bowl cutters and choppers  □ range of pans and pots for small and large production including:  tilting fry pans  bratt pan  stainless steel, cast iron, iron and non‑stick fry pans  stock pots  □ range of service ware  □ range of small utensils, including flour and rum sieves, strainers, scrapers, spatulas, pastry brush, fruit corers  □ salad spinner  □ scoops and skimmers  □ scales (I gram increments) and scales for weighing large quantities  □ sets of stainless-steel bowls  □ silicon mats  □ steamers  □ spoons:  large plain and slotted metal spoons  ladles in a variety of sizes  serving spoons  wooden spoons  □ temperature probes  □ thermometers  □ tongs and serving utensils  □ whisks, including fine and coarse stainless-steel wire |
| ***Stock:***  □ a diverse and comprehensive range of perishable food supplies. for commercial cookery or catering operations including these main food groups:  beverages  dairy products  dry goods  food  frozen goods  fruit  meat  poultry  seafood  vegetables |
| ***Cleaning Materials and Equipment:***  □ brooms, brushes and dustpans  □ buckets  □cleaning cloths  □ commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment, and food storage areas  □ garbage bins and bags  □ hand towel dispenser  □ separate hand basin and liquid soap dispenser for hand washing  □ sponges, brushes and scourers  □ tea towels  □ mops |
| ***Workplace Documentation:***  Commercial cleaning schedules  Current commercial stock control procedures and documentation for the ordering, monitoring and maintenance of stock  Food preparation lists  Material safety data sheets (MSDS) for cleaning agents and chemicals  Menus  Mis en place plans  Ordering and docketing paperwork  Safety procedures for chemical accidents  Standard recipes  Recipes for special dietary requirements  Temperature recording charts  Workflow schedules |