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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 millsmixers (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):conventiondeckmicrowave□ commercial refrigeration facilities:cool roomfreezerfridge□ computers, printers and stock control software systems currently used by the hospitality industry□ electronic equipment used for stock control□ deep fryer□ designated:delivery areastorage 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 foodshelvingtrays□ slicing machine□ steamers |
| ***Small Equipment:***□ baking sheets and trays□ beaters□ bowl choppers□ cake tins with: fixed base in a range of shapesloose 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 knivesbutter spreading knivesbread knivescarving kniveslarge, serrated cake knivesfilleting knivesutility knives □ larding needles□ measurers:metric calibrated measuring jugsmeasuring spoonsportion control scoops and markers□ meat:batscleavershooksthermometersmincerssaws□ 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 pansbratt panstainless steel, cast iron, iron and non‑stick fry pansstock 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 spoonsladles in a variety of sizesserving spoonswooden 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:beveragesdairy productsdry goodsfoodfrozen goodsfruitmeatpoultryseafoodvegetables |
| ***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 schedulesCurrent commercial stock control procedures and documentation for the ordering, monitoring and maintenance of stockFood preparation listsMaterial safety data sheets (MSDS) for cleaning agents and chemicalsMenusMis en place plansOrdering and docketing paperworkSafety procedures for chemical accidentsStandard recipesRecipes for special dietary requirementsTemperature recording chartsWorkflow schedules |