**COMPULSORY ITEMS FOR ALL STUDENTS**

**On the day of admission please bring the following items:-**

* 4 recent coloured passport photographs (not selfie)
* Games kit: Navy Blue with white stripes (shorts & tops)
* Personal effects
* This letter of admission
* **Fees (see attached fee structure page 2)**
* JK printing papers
* Fool Scalps

**Originals and photocopies of:**

* National Identity Card
* Birth certificate,
* K.C. S. E & K.C.P.E Certificate **or** Result slip,
* Form four Leaving certificate.

**FOOD AND BEVERAGE GENERAL COURSE REQUIREMENTS (DIPLOMA,CERTIFICATE, ARTISAN)**

***EQUIPMENT AND MATERIALS***

1. 2 square size kitchen cloths (different colours).
2. 2 rectangular sized dish cloths (different colours-large size).
3. 2 glass cloths - rectangular size.
4. 2 small (square) -thick kitchen wiping cloths.
5. 3 knives:
6. fruit knife (small),
7. vegetable knife (medium),
8. general purpose knife (large)
9. Meat cleaver.
10. Wine opener.
11. Record cards (medium or large size).
12. Box file (small).
13. Masking tape (diploma module 1,2 &3; craft module 2 and artisans).
14. Name tag holder.
15. One ream Foolscaps
16. Food handlers certificate
17. Spring files

***UNIFORMS***

1. **Ladies uniform – production**
2. Chef’s jacket – white
3. Checked skirt (black and white)
4. Apron – white
5. Chef’s hat – white
6. Chef’s scarf – red
7. Chef’s scarf – navy blue (diploma 2)
8. Black leather shoes (closed)
9. **Ladies uniform – service**
10. Black skirt
11. Black bow tie
12. White blouse - long sleeve
13. Black sleeveless sweater
14. Black leather shoes (closed)
15. For cleaning attires:
16. Ocean blue dress (open front)
17. Ocean blue apron
18. **Gents uniform –production**
19. Chef’s jacket – white
20. Checked trouser (black and white)
21. Apron – white
22. Chef’s hat – white
23. Chef’s scarf – red
24. Chef’s scarf – navy blue (diploma 2)
25. Black leather shoes (closed)
26. **Gents uniform – service**
27. Black trouser
28. Black bow tie
29. White shirt - long sleeve
30. Black sleeveless sweater
31. Black leather shoes (closed)
32. For cleaning attires:
33. Ocean blue

Ocean blue apron

***TEXT BOOKS***

1. Practical Cookery by Victor Ceserani & Ronald Kinton (Diploma Module 1&2, Craft certificate module 1 and Artisans).
2. Food and Beverage Service and Sale by Dennis R. Lilicrap (Diploma Module 1&3, Craft certificate module 2 and Artisans).
3. The Theory of Hospitality & Catering by Ronald Kington & Victor Ceserani (For All Levels).
4. Cost Accounting by N.A. Saleemi (Diploma module 2 and Craft module 2