

COMPULSORY ITEMS FOR ALL STUDENTS

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

- ❖ 4 recent coloured passport photographs (not selfie)
- ❖ Personal effects
- ❖ This letter of admission
- ❖ **Fees (see attached fee structure page 2)**
- ❖ 1 ream JK printing papers
- ❖ Filled medical form

Originals and photocopies of:

- ❖ National Identity Card
- ❖ Birth certificate,
- ❖ K.C. S. E & K.C.P.E Certificate **or** Result slip,

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:
 - a) fruit knife (small),
 - b) vegetable knife (medium),
 - c) general purpose knife (large)
6. Meat cleaver.
7. Wine opener.
8. Record cards (medium or large size).
9. Box file (small).
10. Masking tape (diploma module 1,2 &3; craft module 2 and artisans).
11. Name tag holder.
12. One ream Foolscaps
13. Food handlers certificate
14. Spring files

UNIFORMS

A. Ladies uniform – production

1. Chef's jacket – white
2. Checked skirt (black and white)
3. Apron – white
4. Chef's hat – white
5. Chef's scarf – red
6. Chef's scarf – navy blue (diploma 2)
7. Black leather shoes (closed)

- a) Ocean blue dress (open front)
- b) Ocean blue apron

B. Ladies uniform – service

1. Black skirt
2. Black bow tie
3. White blouse - long sleeve
4. Black sleeveless sweater
5. Black leather shoes (closed)
6. For cleaning attires:

C. Gents uniform –production

1. Chef's jacket – white
2. Checked trouser (black and white)
3. Apron – white
4. Chef's hat – white
5. Chef's scarf – red
6. Chef's scarf – navy blue (diploma 2)
7. Black leather shoes (closed)

D. Gents uniform – service

- 1) Black trouser
- 2) Black bow tie
- 3) White shirt - long sleeve
- 4) Black sleeveless sweater

5) Black leather shoes (closed)

a) Ocean blue

7. For cleaning attires:

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)

