NATIONAL APPRENTICE AND INDUSTRIAL TRAINING AUTHORITY

Transformation of Apprenticeship NVQ - Establishment Assesment Guide

Requirement of Tools , Equipment and others for

PROFESSIONAL COOKERY

Competency Standards Code : H55S010.2

(Selected Package for Apprenticeship Mode)

Sourse : National Competency Standard

Name , Address of Estblishment & Contact Number

Date of Assessment : **District:**

NO	Tools,Equipments & Others	Requirment for the Units								Availability at Establishment (Yes/No)	Remarks
		1	2	3	4	5	6	7	8		
1	Aluminum foil	✓	✓	✓	✓						
2	Bain – marie (hot & cold)							✓			
3	Bain Marie					✓					
4	Baking tray and sheets							✓			
5	Beverages (including alcohol)					✓					
6	Blender	✓	✓	✓		✓					
7	Boiler			✓							
8	Bowls				✓			✓			
9	Brat fan						✓				
10	Bread slicer							✓			
11	Brushes				✓						
12	Burner					✓					
13	Butter curler				✓						
14	Chillers / Freezer / Refrigerators	✓	✓			✓					
15	Chocolate warmer							✓			
16	Chopper	✓			✓						
17	Chopping board	✓			✓		✓	✓			
18	Cling film				✓						

19	coconut, nuts, condiments						✓				
20	Coffee percolator			✓							
21	Colander				✓						
22	Colour coded chopping board			✓							
23	Combi oven						✓				
24	Conventional oven				✓	✓					
25	Conventional steamer					✓					
26	Cooking range (Burners)						✓				
27	Cooking ware (pots, pans, containers)					✓					
28	Crockery and glass			✓							
29	Crust, bread crumbs / desiccated						✓				
30	Cutlery and Crockery		✓	✓							
31	Cutter							✓			
32	Cutting appliances					✓					
33	Dairy products						✓				
34	Deep fryer				✓		✓				
35	Deep trays				✓						
36	Dough divider							✓			
37	Dough moulder							✓			
38	Dough sheeter							✓			
39	Electrical equipment used in Restaurant (A/C, bulbs, pipe music, coffee machine, trolleys, fridges, plate warmers, ice cube machine, rechaud)								✓		
40	Exhaust fans / canope						✓				
41	Fats and oils					✓					
42	Fire extinguisher			✓							
43	Firefighting equipment and fire blankets							✓			
44	First aid box	✓	✓								
45	Flour bin							✓			
46	Fly catcher							✓			
47	Fly killer			✓							
48	Food colours & tenderizing agents						✓				

49	Food grade plastic spoon				✓						
50	Food tongs						✓				
51	Food warmer / hot cupboard						✓				
52	Fresh process products						✓				
53	Frying pans				✓						
54	Fully process products						✓				
55	Function sheet, stock sheet, check					✓					
56	Funnel							✓			
57	Garbage bins			✓							
58	Gas burner gun							✓			
59	Gas torch							✓			
60	Glassware	✓	✓								
61	Grater			✓							
62	Graters				✓			✓			
63	Grill plates / griddle						✓				
64	Grinders				✓						
65	Herbs and spices					✓					
66	High pressure cooker						✓				
67	Ice buckets			✓							
68	Ice cream scoop			✓				✓			
69	Ice crème machine/sorbet							✓			
70	Ice crusher			✓							
71	Ice cube making			✓							
72	Ice cuber						✓				
73	Ice shaver				✓						
74	Ice tongs			✓							
75	Icing sugar shaker							✓			
76	Infra-red lamp					✓					
77	ISO standards					✓					
78	Juice extractor			✓							
79	Kebab skewers						✓				
80	Kitchen hammer	✓									

81	Kitchen Order Ticket					✓					
82	Kitchen utensils	✓									
83	Knives	✓		✓	✓		✓	✓			
84	Ladle & spatula							✓			
85	Ladles					✓					
86	Lentils					✓					
87	Liquidizer					✓					
88	Manufacturer's manuals / instructions					✓					
89	Marbled/granite table							✓			
90	Material requisitions					✓					
91	Measuring equipment					✓		✓			
92	Measuring jug			✓							
93	Meat tenderizer / butcher's hammer						✓				
94	Meats / poultry / sea food						✓				
95	Menu					✓					
96	Menu display board			✓							
97	Microwave						✓				
98	Microwave oven				✓			✓			
99	Mincer	✓				✓	✓				
100	Mirror				✓			✓			
101	Mixer							✓			
102	Mixing utensils			✓							
103	Moulds			✓							
104	Moulds				✓			✓			
105	Muslin cloth					✓					
106	Nozzles and cutters							✓			
107	Nuts and cereals					✓					
108	Oil papers							✓			
109	Ovens						✓	✓			
110	Oyster knife						✓				
111	Pallet knife							✓			
112	Parisienne scoop				✓						

113	Pastry brush							✓			
114	Pastry table (stainless steel)							✓			
115	Pastry trolleys							✓			
116	Peeler			✓	✓						
117	Personal protective equipment	✓	✓	✓	✓	✓	✓	✓	✓		
118	Piping bags							✓			
119	Platters				✓						
120	Portioning bags and boxes	✓	✓								
121	Practical cookery by kinton and ceserani					✓					
122	Proving cabinets							✓			
123	Recipes					✓					
124	Refrigerator / Freezer			✓	✓			✓			
125	Rolling pin							✓			
126	Salad rinses / sanitizer				✓						
127	Salamander					✓	✓				
128	Salamanders				✓						
129	Sauce / soup pan					✓					
130	sauce pans							✓			
131	Scissors	✓	✓								
132	Scoop				✓						
133	Scraper						✓				
134	Scrapers							✓			
135	Seasoning					✓	✓				
136	Semi process products						✓				
137	Service cutlery							✓			
138	Service tongs			✓							
139	Sharpener	✓	✓								
140	Shavers				✓						
141	Sieves				✓		✓	✓			
142	Silicon mats							✓			
143	Sizzling plates						✓				
144	Skewers	✓	✓		✓						

145	Skimmer					✓					
146	Slicer	✓		✓	✓						
147	Small utensils				✓						
148	Smoking chamber				✓						
149	Soup kettle / turine					✓					
150	Spatulas and butcher's fork						✓				
151	Spoon							✓			
152	Squeezer			✓							
153	Steamer				✓		✓				
154	Stock pot					✓					
155	Stove			✓	✓			✓			
156	Strainer			✓			✓				
157	Strainer (stainless steel)					✓		✓			
158	Thermometer / needles & twine			✓	✓	✓	✓	✓			
159	Thick bottomed pan, tilting pan						✓				
160	Thick bottomed stainless steel or copper							✓			
161	Tilting pan					✓					
162	Tongs				✓						
163	Trays and containers	✓					✓				
164	Trolleys				✓						
165	Utensils		✓								
166	Vacuum pack	✓	✓								
167	Vacuum pack machine						✓				
168	Vacuum sealer					✓					
169	Vegetable and mushroom					✓					
170	Vegetable washer				✓						
171	Waffle iron						✓				
172	Weighing machine (scale)			✓							
173	Weighing scale				✓						
174	Whisk					✓		✓			
175	Wines/spirits / liqueurs, beer						✓				

176	Wire brush	✓	✓								
177	Wok						✓				
178	Wooden spoons					✓					
179	Work table (stainless steel)				✓						
180	Wrappings	✓	✓								

	Selected Qualification (Package)	Units

forwarded by:	***Recommended by:***
Name of the Officer : ……	*Name of the Officer : ……*
Designation : ……	*Designation : ……*
Signature : ……	*Signature : ……*
Date : ……	*Date : ……*
Official Stamp : ……	*Official Stamp : ……*

Certified by:

Name of the Officer : …… *Designation : ……*

Signature : …… *Official Stamp : ……*

Date : ……