Syllabus for the trade of

# **CATERING & HOSPITALITY ASSISTANT**

(SEMESTER PATTERN) UNDER CRAFTSMAN TRAINING SCHEME

Designed in: 2013

By

Government. of India
CENTRAL STAFF TRAINING AND RESEARCH INSTITUTE

Directorate General of Employment & Training Ministry of Labour & Employment EN 81, SECTOR – V, SALT LAKE CITY, Kolkata – 700 091.

## List of members of Trade Committee meeting for the trade of "Catering & Hospitality" held at

S.No.	Name Shri/Shrimati	Representing Organisation	Remarks
1.	Deepankar Mallick	Director, Chairman	ATI-Kanpur
2.	Anil kumar	Joint Director of	ATI-EPI Dehradun
		Training.	
3.	Magan Bhandari	F&B Manager	Hotel Great value, Rajpur Road ,
			Dehradun
4.	H.S. Nigam	V.I.	ATI-kanpur
5.	R.C.Pandey	Principal	Government Institute of Hotel
			Management and Nutrient,
			Dehradun
6.	Uday chamyal	Lecturer	Institute of Hotel Management,
			Dehradun
7.	Ashok Devi Trivedi	Dy. Director	RVTI Allahabad.
8.	Usha Devi Mishra	T.O.(D.M)	RVTI Allahabad
9.	V.S. Kaintura	Manager	Jeet Restaurant, Mussoorie
10.	S.K. Suri	Manager	New India Tourist Centre,
			Dehradun
11.	Rajendra Singh	Manager Catering	Ramanand Residency, Mussoorie
12.	Pankaj Thapliyal ,	G.M.	Country Inn, Mussoorie
13.	P.K.Shrma	Personal manager	Jay Pee Residency, Mussoorie
14.	Neeraj Aggrawl	Director	Ram Institute of hotel
			Management, Dehradun
15.	Amol Aswal	Principal	New taj Institute of Hotel
			Management, Dehradun
16.	Shubender Rohilla	Hotler	Ramanand Residency, Mussoorie

17.	G.R.Uniyal	Proprietor	Uniyal Bakers
18.	Sachin kumar	Instructor Catering &	RVTI, Allahabad.
		Hospitality.	
19.	Sanjay	Catering in charge	Taj Institute of Hotel
			Management, Dehradun.
20.	Saty Bir Singh	Administrative Officer	Lal Bahadur Shastri National
			Academy, Musssoorie
21.	V.P.S.Negi	H.O.D.	Kukreja Instituta of Hotel
			Management, Dehradun
22.	Vivek Kumar	Assistant lecturer	Institute of Hotel
			Management, Dehradun
23.	C.S. Negi	A.G.M.	GMVN, Dehradun
24.	Sanjiv kumar	Principal	ITI Gujrala, Dehradun
25.	P.S. Negi	Head of catering	Kukreja Institute of Hotel
		Department	Management, Dehradun
26.	A.K. Singh	Joint. Director	Tourism Development Board
			Uttaranchal, Dehradun
27.	Capt. Yogesh	Manager	Uniyal Bakers and
	Uniyal		manufaCturers.
28.	Neena Sharma	Director	Synergy consultant,
			Dehradun
29.	Ravindra Mohan	State Secretary, Scout &	55-Rajpur road, Dehradun
	Kala	Guide	
30.	Tanuj Nayyar	Senior Sa <sup>y</sup> s Chef.	Jay Pee Residency, Manore-
			Mussoorie.
31.	P. N.Yadav	Dy. Director.	ATI Kanpur

List of members attended the Workshop to finalize the syllabi of existing CTS into Semester Pattern held from  $6^{th}$  to  $10^{th}$  May'2013 at CSTARI, Kolkata.

Sl. No.	Name & Designation	Organisation	Remarks
1.	R.N. Bandyopadhyaya, Director	CSTARI, Kolkata-91	Chairman
2.	K. L. Kuli, Joint Director of Training	CSTARI, Kolkata-91	Member
3.	K. Srinivasa Rao,	CSTARI, Kolkata-91	Member
	Joint Director of Training	,	
4.	L.K. Muhkerjee,	CSTARI, Kolkata-91	Member
	Deputy Director of Training	,	
5.	Ashoke Rarhi,	ATI-EPI, Dehradun	Member
	Deputy Director of Training	,	
6.	N. Nath,	CSTARI, Kolkata-91	Member
	Assistant Director of Training	,	
7.	S. Srinivasu,	ATI-EPI, Hyderabad-13	Member
	Assistant Director of Training		
8.	Sharanappa,	ATI-EPI, Hyderabad-13	Member
	Assistant Director of Training		
9.	Ramakrishne Gowda,	FTI, Bangalore	Member
	Assistant Director of Training	_	
10.	Goutam Das Modak,	RVTI, Kolkata-91	Member
	Assistant Director of Trg./Principal		
11.	Venketesh. Ch., Principal	Govt. ITI, Dollygunj, Andaman &	Member
		Nicobar Island	
12.	A.K. Ghate, Training Officer	ATI, Mumbai	Member
13.	V.B. Zumbre, Training Officer	ATI, Mumbai	Member
14.	P.M. Radhakrishna pillai,	CTI, Chennai-32	Member
	Training Officer		
15.	A.Jayaraman, Training officer	CTI Chennai-32,	Member
16.	S. Bandyopadhyay, Training Officer	ATI, Kanpur	Member
17.	Suriya Kumari .K , Training Officer	RVTI, Kolkata-91	Member
18.	R.K. Bhattacharyya, Training Officer	RVTI, Trivandrum	Member
19.	Vijay Kumar, Training Officer	ATI, Ludhiana	Member
20.	Anil Kumar, Training Officer	ATI, Ludhiana	Member
21.	Sunil M.K. Training Officer	ATI, Kolkata	Member
22.	Devender, Training Officer	ATI, Kolkata	Member
23.	R. N. Manna, Training Officer	CSTARI, Kolkata-91	Member
24.	Mrs. S. Das, Training Officer	CSTARI, Kolkata-91	Member
25.	Jyoti Balwani, Training Officer	RVTI, Kolkata-91	Member
26.	Pragna H. Ravat, Training Officer	RVTI, Kolkata-91	Member
27.	Sarbojit Neogi, Vocational Instructor	RVTI, Kolkata-91	Member
28.	Nilotpal Saha, Vocational Instructor	I.T.I., Berhampore, Murshidabad, (W.B.)	Member
29.	Vijay Kumar, Data Entry Operator	RVTI, Kolkata-91	Member

### **GENERAL INFORMATION**

1. Name of the Trade : CATERING & HOSPITALITY ASSITANT

2. NCO Code No. : 791.20

3. **Duration** :1 Year (2 semesters)

4. **Power Norms** : 19 KW

5. **Space Norm** : 64 Sq.mtr

6. **Entry Qualification** :Passed 10<sup>th</sup> class examination

7. **Unit Strength** : 16 Trainees

8. Instructor's/Trainer's Qualification

: (i)Degree in Hotel Management / Catering Technology with one year experience in the

relevant field

(ii)Diploma in Hotel Management / Catering Technology with two years experience in the

relevant field.

9. **Desirable qualification** (iii)NTC/NAC in the trade with three years

experience in the relevant field.

: Preference will be given to a candidate with Craft

Instructor Certificate

Note: Atleast one Instructor must have degree /Diploma in the relevant field

### SYLLABUS FOR THE TRADE OF CATERING & HOSPITALITY ASSISTANT UNDER C.T.S

**Duration :Six Months** 

First Semester

Semester Code: CHA:SEM I

### PART 1 - FOOD & BEVERAGE SERVICES

Week	Practical	Theory
<b>No.</b> 1-2.	Visit to near by Hotel Industries and	Introduction to the Hotel Industry and
	familiar with various types of outlets and types of meals (Coffee shop, snack bar, room service etc.)  Contribution of Food and beverage in these outlets (including revenue	growth of Hotel Industry in India Types of outlets and types of meals (coffee shop, snack bar, room service etc) Contributions of Food and beverage in these outlets (including revenue production)
	production) Classification of Food and Beverage operation (a) Commercial (b) Welfare.	Classification of Food and Beverage Operation (a) Commercial (b) Welfare
3.	Profile, Dress Codes and Attributes of a Waiter	Hierarchy in different outlets., Duties and Responsibilities of staff in different outlets. Staff etiquette and -attributes of a good
		waiter. Inter-department relationship.
4-5.	Familiarization and Classification of Equipment, Glassware Table ware, Cutlery and Crockery, Other Equipments. Introduction to Equipments and Infrastructure: Glassware, Crockery, Cutlery, and Ancillary Installation.	familiarization and Classification of Equipment Glassware, Table ware, Cutlery and Crockery and other Equipments:
6-7	Introduction to the various Ancillary Section.	Pantry/Stillroom. Food Pickup areas Stores Linen Room Kitchen Stewarding Silver Room.

Part-2: - ACCOMODATION OPERATION /HOUSE KEEPING

Week	Practical	Theory	
No.			
8	Introduction — Basic Knowledge about Institute House Keeping, Institutional Culture and ability. Personal development; personality, leadership, communication. Familiarize with the institutional House Keeping and its importance. Type of work done in this field and tools add equipment uses. Introduction to safety equipment arid their uses.	Art of the house keeping and types of work done in the field of institution house keeping. Importance about safety and precaution to be observed while handling the cleaning equipment and using of cleaning materials.	
9	Basic House Keeping Vocabulary.	Importance and role of House Keeping in a Hotel. Areas for Housekeeping.	
10	Sweeping/Moping/Wiping/Dusting/Buffing/ Washing	Staffing of the House Keeping department in Hotels: Small/Medium/Large. Personality Traits of House Keeping Staff. Duties and Responsibilities of Housekeeping Staff. Rules on .a guest Floor Work Routine House Keeping Desk Control Co-Ordination of House Keeping with other department.	
11	Use of Cleaning Agents for Various Surfaces.	Classification of Cleaning Agents Selection of Cleaning Agents. Uses, Care, and Storage of Cleaning Agents. Distribution and Control of Cleaning Agents.	
12-13	Cleaning by using various Brooms/Brushes/Vacuum Cleaner etc.	Types of Cleaning Equipment Manual equipment for Cleaning . Uses and Care of Cleaning Equipment.	
	Routine Cleaning by use of detergents and cleaning Equipments.	Hygiene and Safe cleaning. General principles of Cleaning.	
	Practice of Periodical Cleaning	Weekly Cleaning /Spring —cleaning Special Cleaning Tasks. Schedule and	

	Record Keeping of Cleaning.
Bed Making	Rules to be followed when on a guest
Cleaning of Guest rooms.	floor.
Maintenance of indoor plants and flower	Procedures Followed When Cleaning a
arrangements. Make simple flower	, Check out/Occupied/Vacant room
arrangement, spray plants, care-water, and	Evening Service
exposure to sun, manuring and placement.'	Second Service
	Bed making
	Daily routine systems followed in the
	House keeping department.
	Basic knowledge of flowers indoor plants
	and their care flower arrangements types and style adequate display.
	Cleaning of Guest rooms.  Maintenance of indoor plants and flower arrangements. Make simple flower arrangement, spray plants, care-water, and

## Part-3:-FRONT OFFICE

Week	Practical	Theory
No.		
15	Evolution of the Hospitality industry	Evolution of the Hospitality Industry.
	Classification of Hotels. Departmental Classification of Hotels	Classification of Hotels •. Departmental Classification of Hotels Functions of Major
	Functions of Major departments	departments . Organization chart of Hotels
	organization chart of Hotels:	: large/Medium/Small.
	Large/Medium/Small Organization chart of the Front Office. Department for Large/Medium/and Small	Organization chart of the Front Office . Department for Large/Medium and Small Hotel.
	Hotel	Section and general layout of the front
	Grooming	office department and equipment used.
	Do's and Don'ts at the Front Office Desk	General duties and responsibilities of the
		front office staff. Personality traits of the Front Office Staff.
16	Collection and study of Hotel Brochure and	Different types of Room rates
	to study them.	(Rack/F.I.T./Crew/Group)
		Discount Offered and Packages. •
		Food Plans.
		Use of Brochure and Tariff Cards.
		Importance and Basic Functions Types of
		Calls.
		Telephone Manners.'
		Rules of the House (Guidelines to a Guest)
		Inter-Departmental Co-Ordination.
		House Keeping, Room Services. Laundry, Mini Bar'.

17-18	Dealing with Reservation	Importance of the Guest Cycle, Modes and
		Sources, Procedures for making
		reservation/reservation activities.
		Guaranteed/ Non Guaranteed reservation.
		Overbooking, Cancellation and
		Amendments. Manual reservation system
		used in the form of booking diary, booking
		charts etc, Whitney system. Computerized
		system. Reservation network system
		affiliated / non-affiliated centralized
		reservation system. Terminology of
		reservation.

## **Part-4:-FOOD PRODUCTION**

Week No.	Practical	Theory
19	History of Cookery	History of Cookery.
	Origins of Modern Cookery	Origins of Modern Cookery.
	Levels of Skill	Levels of Skill
	Attitude and Behavior in the Kitchen	Attitude and Behavior in the Kitchen
	Kitchen Uniforms	Kitchen Uniforms
	Safety procedures for handling Equipments.	Safety Procedures for handling Equipments.
20	Classical Brigade	Classical Brigade
	Kitchen Staffing in various Category Hotels.	Deployment procedure for Kitchen
	Duties and responsibilities of Executive	Staffing in various Category Hotels.
	Chef and Various Chefs.	Duties and responsibilities of Executive
	Inter departmental Co-ordination.	Chef and Various Chefs departmental co-
		ordination.
21	Use of Kitchen Equipment, Tools Utensils	Tools and utensils used in the Kitchen.
	and Cleaning. LPG Stove/Cooking range,	Elementary of. Kitchen Gadgets,
	Operation of oven set the temperature as	Introduction to Hygiene and Healthy Living,
	per requirement, Electric Toaster ,	Importance of proper ventilation and
	Mixer/Grinder Care and Cleaning or Mixer	lighting and sanitation, Safety precaution
	Grinder, Food Processor and Water	and Identifying and preventing hygiene
	Purifiers etc care and maintenance.	risks for self and others
		Explanation of all the common culinary
22	Cooking of Various Variables Dules	terms with examples.
22	Cooking of Various Vegetables, Pulses,	1
	Condiments, Spices all incorporated or	Classification of Raw Materials according to

	fused into a dish.	their function various texture.
23	Methods of Cooking Food.	Preparations of ingredients.
		Methods of Mixing Foods. Methods of
		Cooking Food-Roasting, baking, Smoking,
		Grilling, Broiling, Microwave, Frying,
		Poaching and Peeling.
24	Identification, Classification, Cuts of	Introduction and Classification Cuts of
	Vegetable and Fruits,	Vegetables.
	Methods of Cooking Vegetables as per their	Classification and uses of Fruits in Cookery.
	Colour.	Introduction and Selection.
	Preparation Of Egg as per the various	
	methods (Poach, Boil, Fried, Scramble)	Cookery.
	Preparation of Various Egg Dishes.	
25	Project work / Industrial visit (optional)	
26	EXAMINATION	

\*\*\*\*\*\*

# SYLLABUS FOR THE TRADE OF CATERING & HOSPITALITY ASSITATNT UNDER C.T.S Duration :Six Months

Second Semester

Semester Code: CHA: SEM II

### PART 1 - FOO & BEVERAGE SERVICES

Week No.	Practical	Theory
1.	Menu Planning	Origin of Menus
	Demonstrate the following	Types of Menus- A la carte and
	Origin of Menus	Table de Hote
	Types of Menus-	Principles of Menu planning.
	A La Carte and Table de Hotel	Menu Compilation
	Principles of Menu Planning.	French Classical Menu
	Menu Compilation .	General Accompaniments.
	French Classical Menu	
	General Accompaniments.	
2-3.	Laying and relaying of Table Covers	Mise-en-place
	Laying an A la Carte cover .	Mise-en –scene
	Water Service	Silver Service
	Etiquette towards Guests	American/English/French/Russian
	Service ( non Alcoholic Beverages	
	Buffet Set up	
	Course wise service of Food	
	Pre Plated service	
	Crumbing of the table	
	Different methods of clearance: Course	
	Wise etc.	
	French classical Service.	
4.	Systems of Order Taking	Systems of Order Taking
	Taking of Guest order	Theory
	Handling Guest Complaints and Grievances	Procedure for kitchen order
	(f4m4icr)	taking and Bar Order taking.
	Kitchen Order taking	
	Bar Order Taking.	

5-6	Service of Continental Breakfast Service of English Breakfast Breakfast tray set up Procedure for Tea Service. Billing Procedures.	Introduction and Definition. Types- English/Continental/American/ Indian etc. Brunch- Compilation of each Menu. Types of Tea Service- Afternoon Tea and High Tea Sandwiches and service of sandwiches and service of sandwiches. Compilation of tea Menu. Billing Procedures Cash
		Credit A/c

## Part-2: - ACCOMODATION OPERATION /HOUSE KEEPING

Week	Practical	Theory
No.		
7	Waste Management (Basic Concept	Introduction of waste, Classification of
	Supervise office waste disposal- Collection,	waste such as solid, liquid, papers etc.
	Transportation and disposal etc.	Source and generation of waste.
		Principles of collection of waste and
		precaution.
		Transportation methods of different types
		of waste.
8	Cleaning and Polishing of Metal and Non	Cleaning of Glass Surfaces.
	Metal items.	Wood and Allied Surfaces
	Organizing and use of Maids Trolley for	Metals- Copper/Brass/Silver/Aluminum and
	room cleaning.	Steel.
		Leather/Rexene/Plastic and Ceramics.
		Location
		Lay out and essential features
		Organizing a Maids trolley
		Records Maintained: Checklist/Occupancy
		list/Floor register.

9	Familiarizing with Guest room Supplies and	Standard Supplies
	Amenities.	Regular Supplies
	Drawing and Familiarizing with formats of	V.I.P. and V.V.I.P.
	Lost and Found Familiarization with types of	Standard Contents.
	keys (Computerized etc.)	Procedures followed for lost and found
		items. Registers and records maintained.
		Knowledge of different types of keys
		Key control.
10		
	Use of Insecticide/Pesticide for Control of	Importance of pest control
	Pests in the Institute.	Categories of Pests
		Control of Pests.
		Different Pesticides/Insecticides.
		Used.
11-12	Maintenance of indoor plants and flower	Rasis knowledge of flowers indeer plants
11-12	·	Basic knowledge of flowers indoor plants
	arrangements. Make simple flower	and their care flower arrangements types
	arrangement, spray plants, care- water, and	and style adequate display.
	exposure to sun, maturing and placement.	

## Part-3:- FRONT OFFICE

Week	Practical	Theory
No.		
13-14	INTERNET OPERATION SKILL —	Networking and Internet Communication
	Networking	Concept.
	concept, LAN, WAN, Services on Internet-	
	Websites (WWW) E-Mails, Voice Mails, and	
	Browser and search engines. Searching	
	Downloading, Printing, Saving portion of	
	web page. E-Mail addressing, inbox; outbox	
	viewing, sending and saving mails. Sending	
	same mails to various users (multi-address)	
	sending attachment and enclosures. Web	
15	CUSTOMERS CARE SKILLS	CUSTOMER'S CARE SKILLS.
	Communicating clearly with smile avoiding	
	jargon and slang, greeting early asking	
	permission to hold respecting customer on	
	hold, explaining transferring, offering	
	service, building relationship by personal	
	preference. (Using Microteaching and video	

	recording and Role play)	
16-17	Preparing for guest arrival, Registration of guest and allotment of room. Preparing for guest checkout, Billing etc.,	Arrival stage, Registration and reception. Receiving of a Guest; Handling. Registration and Arrival Procedure of Various categories of guests. Notification of guest arrival, Criteria for taking advance. Departure Notifications, Task Performed at the bell desk and Front Office cashier. Express Checkout procedure, Late Checkout and Charges.
18	Practicing and Handling of situations Handling of Guest Complaints (Mock)	Dealing with emergencies and situations in the Front Office. Handling Guest Complaints.

## **Part-4:-FOOD PRODUCTION**

Week <b>No.</b>	Practical .	Theory
19	Identification and classification of Fish cuts.	Introduction to Fish Mongery Selection of Fish, Shellfish, Cuts of Fish. Cooking of Fish Local names of Finfish/local names of Shellfish.
20	Demonstration of cuts of Lamb/Mutton, Cuts of Preparation , Chicken Single Dishes.	Introduction to Meat Cookery Cuts of Lamb/Mutton , Selection and uses of its cuts. Cuts of poultry, Selection and uses of cuts.
21	Demo of White Stock, Brown Stock,. Fish Stock Preparation of Basic Soups.	Definition of stock, Classification and preparation of stock.  Storage, Uses and care. ' Seven Rules of Stock Making.

22-23	Preparation of Mother . Sauces and 2-3 Derivations of each.	Classification of soups with Examples (Cream Soups/Puree Soups/Veloute/Chowder/consomme National Soups.
		Classification of Sauces/Composition Recipes of Mother Sauces Derivatives.
24	Preparation of various alcoholic and non alcoholic beverage .	Classification of beverage/ composition recipes of various beverages, Mock tails and cock tails
25	Revision	
26	Examination	

# TRADE: CATERING & HOSPITALITY ASSITANT LIST OF TOOLS & EQUIPMENT

A. EQUIPMENT FOR FOOD PRODUCTION MANAGEMENT

r.No.	Name of Item	Quantity
1	Deep freezer, vertical 3 doors (S.S)(365 lit)	1 No
2	Refrigerator (165lit)	1 No
3	Gas Tandoori with skewers aroti set	1 No/I2Nos Set
4	Bain Marie cum Hot cabinet (S.S.)	1 No
5	Gas burner range having 6 burners (S.S.)	2 Nos
6	Chinese gas burner(S.S.)	1No
7	Stainless steel work table	10 Nos
8	Dough kneading table	2 Nos
9	Electrical Oven	1 No
10	Trainees locker	1 No
11	Stainless steels rack (S.S.)	3 Nos
12	Salamander	1 No
13	Electronic Geyser (25lit)	1 No
14	Dough kneading machine (5 kegs.)	1 No
15	Water Boiler (S.S./Electrical) (15 lit)	1 No
16	Wet grinder (7 lit)	1 No
17	Weighing machine electrical	1 No
18	Weighing machine manual	1 No
19	Mixer cum grinder	1 No
20	LPG Gas cooking range (over Griller)	10 Nos.
21	Frying pan (MS)	6 Nos
22	Frying pan (Non stick)	2/4 No
22	Kadai (copper) (Med/Small)	2 each No
23	Aluminum Dekshi 15 lit/12lit	4 Nos
24	Tawa (Medium size)	4 Nos
25	Wok (Chinese Kadai)	2 Nos, each
26	Pressure cooker 21 lit/5lts.	8 Nos
26	Aluminium Dekshi (4 Its)	16 Nos
27	Aluminium Dekshi (2 Its)	8 Nos
28	Aluminium sauce pan (3 Its)	8 Nos
29	Perforated spoons	12 No
30	Steel Slicer	18/6/4 Nos.
31	Steel Bowls(Sm/Med/Big)	2 Nos.
32	Colander	' 6 Nos.
33	Steel plates	24 Nos.
34	Stainless steel containers	(5kgs)6 Nos.
35	Egg cutters	2 Nos.
36	Steak Hammer	2 Nos.
37	MS Cupboards	2 Nos.
38	Instructor table/Chairs	1No/3 Nos.
39	Hand Blender	1 No
40	B.B.Q Trolley (S.S.)	1 No
41	Sizzler Plates	6 Nos.
42	Exhaust,	8 Nos.
43	Spatula	12 Nos.

44	Storaga Pooles	5 Nos.
45	Storage Rocks Fans	As required
46	Ring Moulds	6 Nos.(Different Sizes),
47		· · · · · · · · · · · · · · · · · · ·
48	Small Cups Moulds	24 Nos.(cup cakes)
49	Fire Extinguisher CO2,	25 Kgs.2 Nos.
50	Cake Tray round 9" dia.	6 Nos.
51	Steel Plates	20 Nos.(Dinner Plate)
52	Steel Bowl	(200 ML.)24 Nos.
32	Cookie cutter	10 Nos.(Different six shapes)
53	Aluminum Handi with cover	(50 kg.Capacity) 3 Nos
54	Aluminum Handi with cover	(25 kg.6 Nos.Capacity)
55	B.B.Q Skewers	12 Nos.
56	B.B.Q. Forks	2 Nos.
57	Tea, Coffee Urns	4 Nos.
58	Chinese chopper	2 Nos.
59	MS Chopper	1 No.
60	Kitchen Knife (Big)	2 Nos.
61	Vegetable Knife	2 Nos.
62	Bread knife	2 Nos.
63	Paring knife	2 Nos.
64	Palate knife	2 Nos.
65	Coconut Grater (Hand type)	8 Nos.
66	Bread tin	6 Nos.
67	Ring moulds	6 Nos.
68	Small Cup Moulds	48 Nos.
69	Pizza cutter	4 Nos.
70	Door cutter	4 Nos.
71	Box type grater	10 N
72	Steel slicer	18/6/4 Nos
73	Pasta machine	1 No
74	Pallet knife	2 Nos
75	Baking trays 30 cm x 30 cm	6 Nos
76	Swiss cake tins	6 nos
77	Chopping board green (16 x 10")	6 nos
78	Cake nozzle set	3 Set
79	Piping bags	6 Nos
80	muffin moulds 12 x 12	2 nos
81	Chopping board red (16 x 10")	6 nos
	umables/ Miscellaneous/ Raw materials for I	
1	Grinding stone (Flat type)	1 No
2.	Wash basin	1No
3	Dust pins (Foot press) plastic	lNo
4.	Chopping board 8" x 12 "	4 Nos
5.	Chopping board 1 ft x l ft	24 Nos
6.	Wooden spoon	24 Nos
7.	Baking tray (2ftx2ft)	2 Nos
	/	1

8.	Baking tray (2ftx3ft)	2 Nos
9	Baking cake tin (round)	2 Nos
10	Baking cake tin (square)	2 Nos
11	Handi tongs	12 Nos.
12	Serving kitchen spoons (big)	12 Nos
13	Balloon whisk	6 Nos.
14	Measuring cup (Glass/Plastic)	4 Nos.
15	Plastic containers	48 Nos.
16	Sieve	4 Nos.
17	Strainers	8 Nos.
18	Tea Strainers	4 Nos
19	Spaghetti Strainer	2 Nos.
20	Water Purifier	1 No.
21	Insect Killer	As required
C. FOOD	AND BEVERAGE SERVICE	
1	Service tables with baize (6* 2 1/2)	As required
2	Additional chairs	As required
3	Side board of 8 tables	As required
4	Storage cupboards,	As required
5	Service counter	As required
6	Cutlery set for 20 trainees as per eleven course	As required
	menu	
	(silver type)	
7	1-Electric Geyser	01 No.
8	1-Weighing scale	01 No.
9	Silver service trays/salver etc.	As required
10	Sample preparation trolley	As required
11	l-Refrigerator (Large size)	01 No.
11	Hot plates for five side boards	
12	Hot plates for five side boards	As required
13	Sundry equipment	As required
14	Table & chair for 20 trainees (Desk type)	As required
15	Instructor Cupboard (Godrej) table &	A a required
13	chair	As required
16.	1-Range	01 No.
17	Three tier shelf	As required
18	Trainee locker (Godrej)	As required
19	Water boiler	As required
20	NCR machine/Computer	As required
21	One.Bain Marie	As required
22	Library books	As required
23	2-Trolley racks	As required
24	Water purifier Reverse Osmosis	1 No.
25	Bottle Holder cum Measure for Beverage (OPTIK) 45 M	1 No.
26	Soda maker Machine Heavy duty Industrial Model	1 No.
27	Conference Chairs	As required

28	Icebox Chiller	1 No
29 -	Espresso Machine and Coffee Grinder	1 No
30	Minibar Fridge	2 Nos.
31	Television 21" Flat	I No.
32	Music System with DVD Player and	137
	concealed Speaker (Canalized)	1 No
33	Public Address System for Conference	
	with Cordless Mikes	I No.
34	Pedestrian Fans	6 Nos.
35	Microwave Oven	1 No
36	Display Food Cabinet	1 No
37	Room Service Trolley	1 No
38	Carafe Borosil Small	10 Nos.
39	Carafe Borosil Large	10 Nos.
40	Soup Flask SS PUF Insulated With Inner SS	12 N
40	Body	12 Nos.
41	Water Flask SS PUF Insulated With Inner SS	12 No. s
41	Body	12 Nos.
42	Fix Extinguisher 2K	12 Nos.
	First Aid Box with fully Equipped	
43	Medicines	
	and Instructions	
44	Past Trolle	1No
45	Set of Milk Cream & Sugar Pot	10 Nos.
D. CON	NSUMABLES/ RAW MATERIALS FOR FOOD AN	ND BEVERAGE SERVICE
1.	Wash basins	02 Nos.
2.	Soap dispenser	01 No.
3.	Crockery set for 20 trainees	As required
4.	Glass & jugs (including different types of wine glasses)	As required
5.	Table linen	As required
6.	20 sets of tea pots	As required
	Coffee pots, sugar pots and milk jugs (silver types)	As required
8.	1-tea Urn	As required
9.	Rolling black board	As required
10.	3 Swill bin with foot press	As required
11.	Furniture and furnishings	As required
10	Bar Counter with mirror & Bar	1
12.	equipment	As required
1.0	Library ha alsa	· 1
13.	Library books	As required
13. 14.	2-Trolley racks	As required As required
14.	2-Trolley racks ONT OFFICE	As required
14. <b>E. FR</b> O	2-Trolley racks  ONT OFFICE  EPBAX SYSTEM + AVS M/C	As required  1 No.
14. <b>E. FRO</b>	2-Trolley racks ONT OFFICE	As required
14. <b>E. FRO</b> 1. 2.	2-Trolley racks  ONT OFFICE  EPBAX SYSTEM + AVS M/C  FILING RACK DRAWER TYPE  SAFE DEPOSITE LOCKER/SWIPE	As required  1 No. I No.
14. <b>E. FR</b> O	2-Trolley racks  ONT OFFICE  EPBAX SYSTEM + AVS M/C  FILING RACK DRAWER TYPE  SAFE DEPOSITE LOCKER/SWIPE  GODREJ	As required  1 No.
14. <b>E. FRO</b> 1. 2.	2-Trolley racks  ONT OFFICE  EPBAX SYSTEM + AVS M/C  FILING RACK DRAWER TYPE  SAFE DEPOSITE LOCKER/SWIPE	As required  1 No. I No.

	MANAGEMENT AND DOOR SIGN SET	
6.	INFORMATION BOARD VELVET SLOT	1 No.
	BOARD' WITH GOLD FOIL LETTERS	
	WITH STAND	
7.	FIRST AID BOX WITH FULLY	1 No.
	EQUIPPED	
	MEDICINES AND	
	INSTRUCTIONS	
8.	FIRE EXTINGUSHER HAND HELD ABC 2 KG	4 Nos.
9.	FLOWER VASES WITH ARTIFICIAL	1 SET
<i>)</i> .	PLANTS (SET OF 12 YEARS)	1 SE1
	CHANDELIER & SIDE LIGHTS	
10.	SET	1 SET
11.	PEDESTAL FANS WITH SWIVEL	6 Nos.
	MECHANISM	
	(STEWARD)	
10	GUEST UMBRELLAS (FOR TWO	2 Nag
12.	PERSONS)	2 Nos.
13	FAX SYSTEM	1 No
14	COMPUTER SYSTEM WITH	2 Nos.
	MULTIMEDIA, LASER PRINTER WITH HOTEL SOFTWARE	
	PACKAGE	
F. CON	SUMABLES REQUIRED FRONT OFFICE	
	PAINTING FOR WALLS WITH	6 Nos.
1	IMPORTED FRAMES	0 1105.
	INFORMATION BOARD VELVET SLOT	
2	BOARD WITH GOLD FOIL	1 No
	LETTERS WITH STAND	
3	FIRST AID BOX WITH FULLY EQUIPPED	1 Nos.
	MEDICINES AND	
	INSTRUCTIONS	
	FLOWER VASES WITH ARTIFICIAL	
4	PLANTS (SET OF 12 YEARS)	1 SET
5	CHANDELIER & SIDE LIGHTS SET	1 SET
	GUEST UMBRELLAS (FOR TWO	
6	PERSONS)	2 Nos.
7	CLASS ROOM PROJECTOR	2 Nos.
8	INTERNET CONNECTOR USB	As required
9	HOTEL OPERATION	As required
	RELATED SOFTWARE	1
	PACKAGE	

1.	Slotted Angel Racks	3 Nos.
2.	Steel Cupboard .	2 Nos.
3.	Student Locker	1 No.
<u> </u>	Beds Beds	4Nos.
5.	Bed side Tables	4 Nos.
6.	Sofa chairs	4 Nos.
7.	Sofa Chan's	2 Nos.
8.	Coffee table	2 Nos.
9.		2 Nos. 2 Nos.
11.	Writing cum dressing table T.V. (LCD) SONY 108"(HOME THEATER)	2 Nos. 2 Nos.
12.		2 Nos. 2 Nos.
13.	Luggage rack	2 Nos. 2 Nos.
15.	Fridge with cabinet Ward Rob	2 Nos. 2 Nos.
16. 17.	Balcony chairs with coffee table A.C. unit	4/2 Nos. 2 Nos.
18.		
	Intercom	2 Nos.
19.	Fans	2 Nos.
24.	Vacuum cleaner wet & dry	01 Nos.
25.	Scrubber machine	01 Nos.
26.	Jet Pressure /Skirting machine Equipment	01 Nos.
27.	Room maid trolley	02 Nos.
28.	Washing machine	01 Nos.
29.	Hand press	02 Nos.
31.	Irons	02 Nos.
32.	Ironing Boards	02 Nos.
33	'Slotted Angel Racks 6' X 3' X 2'	3 Nos.
34	Steel Cupboard 78" X 19" X 34"	2 Nos.
35	House Keeping Linen Trolley(Maids Cart)	1 No.
36	Janitorial cot	1 No.
37	Commode with Flush Tank	2 Nos.
38	Water Heater (25 Ltrs.)	2 Nos.
39	Showers Panel Multijet Full Feature with Pressure pump	1 No.
40	Television (Hotel Specific TV)	2 Nos.
41	Minibar Fridge	2 Nos.
42	Intercom Phone System	2 Nos.
43	Rocking Chair	1 No.
44	Safe Deposit Lockers (electronic Code)	2 Nos.o
45	Shoe Shining machine	1 No.
46	Stem Press Machine	1 No.
47	Clothes Drier Machine	I Nos.
48	Sewing Machine	1 No.
49	Laundry Trolley with Castors	2 Nos.
50	Mini Scrubber Drier with pump 34p	1. No.
51	Mini Scrubber Drier Gravity 24n	I No.
52	Carpet Extracturs	1 No.
53	High Pressure Jet Cleaners	1 No.

1	Towels	12 Nos.
2	Bed sheets	36 Nos.
3	Blankets	12 Nos.
4	Night spread	12 Nos.
5	Bed covers	12 Nos.
6	Pillow covers	12 Nos.
7	Hand towels	12 Nos.
8	Hand Napkins	12 Nos.
9	Mattress Protector	12 Nos.
10	Bath Mats	6 Nos.
11	Door Mats	6 Nos.
12	Curtains	24 Nos.
13	Flower Vase	6 Nos.
14	Flower Pots	36 Nos.
15	Mattress	6 Nos.
16	Pillows	6 Nos.
17	Hand brush	02 Nos
18	Chef coat/ paint/ knot/ saris/ apron	As required
19	Shoe/ shocks	As required