



<p>Resources and Materials</p>	<p>Resource needed to deliver this qualification are:</p> <p>Operational commercial kitchen, Including</p> <p>Fixtures and large equipment: Stainless steel benches complying with health department standards Microwaves Salamander or other griller (one per 4 person) Bain-marie or hot box Double sink Slicing machine Commercial oven (1 per 2 students) Commercial refrigeration unit with shelving Burners (2 burners per 1 person) Freezer unit Deep fryer Commercial mixer Hot plate, grill or griddle Food processor and accessories Garbage area</p> <p>Small Equipments Appropriate cutlery and crockery Storage facilities and containers for hot and cold storage Colour coded cutting boards, in material other than wood Moulds and forms Baking sheets and trays Assorted pans and frying pans, including stainless steel, cast iron, iron and non stick Assorted stainless steel mixing bowls Scales Sharpening steel and assorted cooks knives including boning, utility, filleting, carving and bread Wooden spoon, scrapers and spatulas Serving spoon, ladles and measuring spoons Tongs and serving utensils Small utensils including pastry brush, fruit corers, cooking thermometers, vegetable peelers and graters Whisk including fine and course stainless steel wire First aid kit manual Ordering and docketing system Fire blanket and extinguisher Personal protective clothing including cooks' uniform and food handler's glove</p> <p>Cleaning materials and equipment Detergents Tea towels Sponges, brushes and scourers Separate hand basin and soap dispenser Garbage bins and bags Disinfectant</p> <p>Kitchen Storage area Designated storage areas (dry and dairy) Nominated delivery area Scales including scales for weighing large quantities Temperature probe/thermometer Cleaning materials and separate storage Freezer Appropriate recording system such as colour coded food labels</p>
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	<p>Storage trays and equipments Suitable storage selves Scissors or secateurs Lifting and transporting equipment such as trolleys</p> <p>Food preparation Appropriate receptacles for presentation and display services Platters, boards and trolley for presentation where required Tongs and serving utensils Can opener Cling film and aluminum foil Packaging materials Containers for hot and cold storage Appropriate crockery</p> <p>IT requirement Computer laboratories and scheduled where appropriate</p> <p>Library resources Appropriate books, journals, trade magazines and other reference material including internet</p>
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