**HOSPITALITY MANAGEMENT DEPARTMENT**

**CERTIFICATE IN CULINARY ARTS LEVEL 5 (CA)**

**COURSE REQUIREMENTS FOR PRACTICAL CLASSES**

1. Food handler Certificate (Mandatory)
2. Black leather shoes- closed and low heeled: used in production, service and housekeeping practical lessons

CULINARY ARTS PRACTICALS

Uniforms can be sourced from Voi Garments 0726923025 or 0759611605

1. White chef’s jacket
2. White medium- checked trouser, well fitting (men)
3. White medium- checked skirt, below knees length (ladies)
4. White apron- below knees length
5. Red neckerchief
6. White chef’s hat
7. Hand towel
8. Kitchen cloth (for drying utensils) (2 Dish Cloth, 1 Glass Cloth, 1 Hand Towel)
9. Dust cloth (for wiping surfaces)

TEXT BOOKS

1. Theory of Catering- By Ronald Kinton & Victor Ceserani
2. Practical Cookery- By Ronald Kinton & Victor Ceserani

**FOR ENQUIRE CALL 0724419912**