**Ministry of Education**

**Sector: Sport, Culture and Tourism**

**Sub Sector: Hotel and Hospitality**

**Occupation: Ethiopian Cultural Food Preparation Level-III**

**Consumable materials to be used for projects per candidate**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Chicken  | 1 | Pc  | Whole  |
| 2 | Meat  | 150 | gm |  Lean meat |
| 3 | Fish  | 1 | pc | Small  |
| 4 | Egg  | 1 | pc | Fresh  |
| 5 | Spiced butter  | 50 | Gm  | Local  |
| 6 | Turmeric  | 1 | Gm  |  |
| 7 | Onion  | 300 | Gm  | Chopped  |
| 8 | Garlic  | 5  | Gm  |  |
| 9 | Mitmita  | 10 | Gm  |  |
| 10 | Oil  | 300 | Ml  |  |
| 11 | Salt  | 10 | Gm  |  |
| 12 | Mitin shiro  | 30 | Gm  |  |
| 13 | Kocho  | 100 | Gm  |  |
| 14  | False banana leaf  | 1 | bunch | For all candidate |
| 15 | Cardamom  | 3 | Gm  |  |
| 16 | Mixed spices  | 10 | Gm  |  |
| 17 | Injera  | 1 | Pc  |  |
| 18 | Lemon  | 2 | Pcs  |  |
| 19 | Green pepper  | 1 | Pc  |  |
| 1 | Flour  | 100 | Gm  | All purpose  |
| 2 | Honey  | 30 | Gm  | Natural  |
| 3 | Oat  | 50 | Gm  |  |
| 4 | Oil  | 60 | Ml  |  |
| 5 | onion | 30 | gm |  |
| 6 | Carrot  | 10  | Gm  |  |
| 7 | Celery  | 20 | Gm  |  |
| 8 | Leek  | 20 | Gm  |  |
| 9 | Cabbage  | 10 | Gm  |  |
| 10 | Garlic  | 3 | Gm  |  |
| 11 | Ginger  | 3 | Gm  |  |
| 12 | Mixed spices  | 3 | Gm  |  |
| 13 | Spiced butter  | 25 | Gm  |  |

Note: Materials and tools may be modified by the assessor, depending on the actual job performed, and location & the standard installation Cultural practices of the country.

**Consumable materials to be used:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Beef  | 200 | gm | Good quality  |
| 2 | Tomato | 25 | gm | Fresh |
| 3 | Onion | 25 | gm | Fresh |
| 4 | Green chili | 10 | gm | Fresh |
| 5 | Local berbere | 25 | gm | Good quality  |
| 6 | Salt | ½ | gm | Ground  |
| 7 | Pepper | ½ | gm | Ground  |
| Awaze |
| 1 | Berbere | 200 | gm | Good quality |
| 2 | Mustard | 2 | tbs | Good quality |
| 3 | cooking oil | 50 | ml | Standard  |
| 4 | Vinegar | 10 | ml | Standard  |
| 5 | Salt | 1 | ml | Ground  |
| 6 | Pepper | 1 | ml | Ground  |
| 7 | Teg  | 50 | ml | Dry  |
| 1 | Cassava dough  | 1 | kg | Good quality  |
| 2 | banana leave | Bundle  | Bundle | Fresh  |
| 3 | Salt | 25 | gm | Ground |
| 4 | Berbere optional | 10 | gm | Ground |
| 1 | Minced beef | 200 | gm | Fresh  |
| 2 | Local butter | 50 | gm | Good quality  |
| 3 | Cardamom | 10 | gm | Ground |
| 4 | Mitmita  | 15 | gm | Powder  |
| 5 | Salt | 1 | tsp  | Ground  |
| 1 | Honey  | 1 | kg | Good quality  |
| 2 | Water  | 3 | lit | Fresh  |
| 1 | Oats powder | 200 | gm | Good quality  |
| 2 | Milk | 250 | Ml | Fresh  |
| 3 | Water | 100 | Ml | Fresh |
| 4 | Sugar | 25 | Gm | Standard  |
| 5 | Salt optional | Pinch  | Pinch | Ground  |
| 6 | Local butter | 1 | Tsp  | Good quality  |
| 1 | Lettuce  | 250 | gm | Fresh |
| 2 | Tomato  |  |  | Fresh |
| 3 | Green chilly  | 10 | gm | Fresh |
| 4 | Onion | 3 | kg | Fresh |
| 5 | Salt & pepper  | Pinch | Pinch | Ground |
| 6 | Oil  | 100 | ml | Good quality |
| 7 | Vinegar  |  |  | standard |
| 8 | Lemon |  |  | Fresh |
| 1 | Onion | 3 | Kg | Fresh |
| 2 | Local chicken | 1.5 | Kg | Fresh |
| 3 | Garlic | 100 | gm | Fresh |
| 4 | Berbere | 250 | gm | Fresh |
| 5 | Local butter | 200 | gm | Fresh |
| 6 | Mekelesha | 1 | tsp | Fresh |
| 7 | Water | 2 | Lt | Fresh |
| 8 | Salt | 25 | gm | Ground  |
| 9 | Lemon | 5 | Pcs  | Fresh |
| 10 | Tej dray  | 100 | ml | Fresh |
| 11 | Cooking oil | 200 | ml | Standard  |
| 12 | Cardamom | 1 | tsp | Fresh |
| 1 | Fish cubes tilapia | 200 | gm | Fresh |
| 2 | Onion | 150 | gm | Fresh |
| 3 | Berbere | 50 | gm | Good quality  |
| 4 | Garlic | 25 | gm | Fresh  |
| 5 | Cooking oil | 100 | ml | Standard  |
| 6 | Salt | 1 | Ts p | Ground  |
| 7 | Cardamom | Pinch  | Pinch | Ground  |
| 8 | Tomato  | 100 | 100 | Fresh |
| Yesega wot(beef key wot ) |
| 1 | Beef  | 200 | gm | Fresh |
| 2 | Onion | 150 | Gm | Fresh |
| 3 | Oil | 100 | Ml | Good quality |
| 4 | Sate& pepper  | Pinch  | Pinch | ground |
| 5 | Berbere  | 100 | Gm | Good quality  |
| 6 | Garlic  | 25 | Gm | Fresh |
| 7 | Cardamom  | pinch | Pinch  | ground |
| 8 | Taj  | 25 | ml | Dry  |
| 1 | Sunflower seed | 250 | gm | Ground  |
| 2 | Water | 500 | ml | Fresh  |
| 3 | Salt | 50 | gm | Ground  |
| 4 | Green chilly | 10 | gm | Fresh  |
| 1 | Boiled lentil whole | 250 | gm | Good quality  |
| 2 | Mustard | 4 | Tbsp  | Standard  |
| 3 | Lemon juice | 5 | ml | Fresh |
| 4 | Salt | 2 | Tsp  | Ground  |
| 5 | Green chilly | 15 | gm | Fresh  |
| 1 | White cabbage | 500 | gm | Fresh |
| 2 | Carrot | 150 | gm | Fresh |
| 3 | Potato | 100 | gm | Fresh |
| 4 | Onion | 200 | gm | Fresh |
| 5 | Cooking oil | 100 | ml | Standard  |
| 6 | Garlic | 50 | gm | Fresh |
| 7 | Turmeric powder | 2 | tsp | Good quality  |
| 8 | Green chilly | 10 | gm | Fresh |

**Tools & equipment/ Instruments**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Pan  | 1 | Pc | Medium  |
| 2 | Cutting board  | 1 | Pc | Standard  |
| 3 | Knife  | 1 | Pc | Traditional |
| 4 | Wooden spoon  | 1 | Pc | Medium |
| 5 | Burner  | 1 | Pc | Standard  |
| 6 | Plate  | 1 | Pc | Main dish  |
| 7 | Spoon  | 1 | pc | Serving  |
| 8 | Mixing bowl  | 1 | pc | Medium (stainless still ) |
| 9 | Whisker  | 1 | pc | Medium  |
| 10 | Jug  | 1 | pc | Standard  |
| 1 | Hot pan  | 1 | pc | Large  |
| 2 | Knife  | 1 | pc | Traditional  |
| 3 | Mixing bowl | 1 | pc | Medium |
| 4 | Working table  | 1 | pc | Standard  |
| 5 | Kitchen Spatula  | 1 | pc | Large  |
| 6 | Burner  | 1 | pc | Locale  |
| 1 | Clay bowl  | 1 | pc | Traditional  |
| 2 | Spoon  | 1 | pc | Traditional  |
| 3 | Clay pot  | 1 | pc | Traditional  |
| 4 | Pan | 1 | pc | Traditional  |
| 5 | Knife  | 1 | pc | Traditional |
| 6 | Chopping board  | 1 | pc | Wooden  |
| 1 | Jar  | 1 | pc | Traditional |
| 2 | Strainer  | 1 | pc | Slandered  |
| 3 | Jug | 1 | pc | Small  |
| 4 | Birele  | 1 | pc | Traditional |
| 5 | Double muslin  | 1 | M | Standard  |
| 1 | Wooden spoon  | 1 | pc | Standard  |
| 2 | Burner  | 1 | pc | Standard  |
| 3 | Ladle  | 1 | pc | Standard  |
| 4 | Soup cup  | 1 | pc | Standard  |
| 5 | Pot | 1 | pc | Standard  |
| 1 | Mixing bowl  | 1 | pc | Standard |
| 2 | Spoon  | 1 | pc | Standard |
| 3 | Knife  | 1 | pc | Standard |
| 4 | Chopping board  | 1 | pc | Standard |
| 5 | Serving plate  | 1 | pc | Standard  |
| 1 | Clay pot  | 1 | pc | Large  |
| 2 | Wooden spoon | 1 | pc | Medium  |
| 3 | Burner  | 1 | pc | Standard  |
| 4 | Chopping board  | 1 | pc | Standard |
| 5 | Knife  | 1 | pc | Standard |
| 6 | Mixing bowl | 1 | pc | Medium |
| 7 | Ladle  | 1 | pc | Medium |
| 8 | Sauce bowl  | 1 | pc | Medium |
| 1 | Pan | 1 | Pc | Large |
| 2 | Wooden spoon | 1 | Pc | Medium |
| 3 | Burner | 1 | Pc | Standard |
| 4 | Chopping board | 1 | Pc | Standard |
| 5 | Knife | 1 | Pc | Standard |
| 6 | Mixed bowl | 1 | Pc | Medium |
| 7 | Ladle | 1 | Pc | Medium |
| 8 | Sauce bowl | 1 | pc | Medium  |

Note: Materials and tools may be modified by the Assessor, depending on the actual job performed, and location & the standard installation practices of the country.