**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.