**Ministry of Education**

**Sector Culture, Sports and Tourism**

**Occupation: Hotel kitchen operation Level-II**

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **Item description** | **Quantity** | **Unit** | **Specification** |
|  | Bone | 0.5 | Kg |  |
|  | Celery  | 50 | Gm |  |
|  | Onion | 100 | Gm |  |
|  | Carrot | 50 | Gm |  |
|  | Bay leaf | 1 | Pc |  |
|  | Thyme | 1 | Gm |  |
|  | Pepper corn | 5 | Pc |  |
|  | Whole clove | 5 | Pc |  |
|  | Vegetable pouree soup |  |  |  |
|  | Celery  | 10 | Gm |  |
|  | Onion | 20 | Gm |  |
|  | Carrot | 20 | Gm |  |
|  | Zucchini / green causet | 30 | Gm |  |
|  | Salt | Pinch |  |  |
|  | Pepper | Pinch |  |  |
|  | Garlic clove  | 2 |  |  |
|  | Oil | 25 | Ml |  |
|  | Prepare mixed vegetable salad with rice |  |  |  |
|  | Vinegar | Tbs | 2 |  |
|  | Mustered | Tsp | 1 |  |
|  | White pepper | Pinch |  |  |
|  | Fresh basil leaves | Tbs | 1 |  |
|  | Onion | Gm | 20 |  |
|  | Olive oil | Ml | 30 |  |
|  | Dice cut carrot | Gm | 30 |  |
|  | Garlic cloves |  | 3 |  |
|  | Salt | Pinch |  |  |
|  | Dice cut cucumber | Gm | 20 |  |
|  | Cooked rice  | grams | 50 |  |
|  | Fried whole fish |  |  |  |
|  | whole fish / tilapia | Pc | 1 |  |
|  | Flour | Gm | 50 |  |
|  | Salt | Pinch |  |  |
|  | Pepper | Pinch |  |  |
|  | Lemon | Pc | 1 |  |
|  | Oil | Lt | 1 |  |
|  | Roasted chicken thigh |  |  |  |
|  | chicken thigh | Pc | 2 |  |
|  | Mirepoux | Gm | 300 |  |
|  | Wine  | 50 | Gm |  |
|  | Soya sauce | 25 | Ml |  |
|  | Mustared | 1 | Tsp |  |
|  | Garlic minced | 1 | Tap |  |
|  | Oil | 25 | Ml |  |
|  | Flour | 10 | Gm |  |
|  | Stock | 200 | Ml |  |
|  | Prepare key minchet abish |  |  |  |
|  | Minced meat / top side | 100 | Gm |  |
|  | Onion | 100 | Gm |  |
|  | Garlic | 2 | Tsp |  |
|  | Ginger | 1 | Tsp |  |
|  | Cardamom | 1 | Tsp |  |
|  | Mixed spices | 1 | Tsp |  |
|  | Red wine/ tej | 1 | Tbs |  |
|  | Soys sauce | 1 | Tbs |  |
|  | Oil | 25 | Gm |  |
|  | Local butter | 50 | Gm |  |
|  | Enjera for accompaniment | 1 | Pc |  |
|  | Berbere | 60 | Gm |  |
|  | Prepare Swiss role |  |  |  |
|  | Flour | 100 | Gm |  |
|  | Melted butter | 1 | Tsp |  |
|  | Icing sugar | 80 | Gm |  |
|  | Egg | 4 | Pc |  |
|  | Leon juice | 0.5 | Tsp |  |
|  | Vanilla  | 0.5 | Tsp |  |
|  | For cream |  |  |  |
|  | Butter | 200 | Gm |  |
|  | Icing sugar | 150 | Gm |  |
|  | Cocoa powder | 10 | Gm |  |
|  | Prepare fruit salad |  |  |  |
|  | Orange | 25 | Gm |  |
|  | Pineapple  | 25 | Gm |  |
|  | Banana | 25 | Gm |  |
|  | Papaya | 25 | Gm |  |

**Tools & equipments/instruments to be used for projects per candidate**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No.** | **Item description** | **Qty** | **Unit** | **Specification** |
|  | Sauce pan | 1 | Pc |  |
|  | Chopping board | 1 | Pc |  |
|  | Knife | 1 | Pc |  |
|  | Bowles | 1 | Pc |  |
|  | Weighing scale | 1 | Pc |  |
|  | Wooden spoon | 1 | Pc |  |
|  | Cheese cloth | 1 | Pc |  |
|  | Strainer/ chinisis | 1 | Pc |  |
|  | Soup cup and saucer | 1 | Pc |  |
|  | Soup spoon | 1 | Pc |  |
|  | Food processor |  |  |  |
|  | Gas or Electric stove |  |  |  |
|  | Mis en-place tray |  |  |  |
|  | Deep fryer ( frying pan)  | 1 | Pcs |  |
|  | Skimmer /perforated ladle | 1 | Pcs |  |
|  | Tray lamented  | 1 | Pcs |  |
|  | Aluminum foil  | 1 | Pcs |  |
|  |  roasting pan | 1 | Pcs |  |
|  | Weighing scale | 1 | Pcs |  |
|  | Knife | 1 | Pcs |  |
|  | Chopping board | 1 | Pcs |  |
|  | Main dish plate | 1 | Pcs |  |
|  | Gas/ electric / stove | 1 | Pcs |  |
|  | Oven | 1 | Pcs |  |
|  | Main dish knife | 2 | Pcs |  |
|  | Serving plate | 2 | Pcs |  |
|  | Main dish fork | 2 | Pcs |  |
|  | Sauce Pan | 1 | Pcs |  |
|  | Wooden spoon | 1 | Pcs  |  |
|  | Serving spoon | 1 | Pcs |  |
|  | Spatula ( metal) | 1 | Pcs |  |
|  | Ladle  | 1 | Pcs |  |
|  | Strainer  | 1 | Pcs |  |
|  | Sauce pot | 1 | Pcs |  |
|  | Wooden spoon | 1 | Pcs |  |
|  | Bowl  | 1 | Pcs |  |
|  | Knife | 1 | Pcs |  |
|  | Chopping board | 1 | Pcs |  |
|  | Weighing scale | 1 | Pcs |  |
|  | Blander (food possessor) | 1 | Pcs |  |
|  | Meat mincer | 1 | Pcs |  |
|  | Main dish plate | 1 | Pcs |  |
|  | Serving Bowl | 1 | Pcs |  |
|  | Serving spoon | 1 | Pcs |  |
|  | Bowel | 1 | Pcs |  |
|  | Baking try | 1 | Pcs |  |
|  | Oven | 1 | Pcs |  |
|  | Weighing scale | 1 | Pcs |  |
|  | Mixer (Whisker) | 1 | Pcs |  |
|  | Scarper  | 1 | Pcs |  |
|  | Plastic spatula  | 1 | Pcs |  |
|  | Lemon Squeezer  | 1 | Pcs |  |
|  | Sieve | 1 | Pcs |  |
|  | Refrigerator  | 1 | Pcs |  |
|  | Chopping board  | 1 | Pcs |  |
|  | Knife | 1 | Pcs |  |
|  | Glove | 2 | Pcs |  |
|  | Cake serving plate | 1 | Pcs |  |
|  | Serrated knife |  | Pcs |  |
|  | Bowel | 1 | Pcs |  |

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.

**Consumable materials to be used: For Project 1, 2, 3 4 5 per candidate**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Carrot | 200 | gm |  |
| 2 | Onion | 300 | gm |  |
| 3 | Celery  | 100 | gm |  |
| 4 | Leek | 200 | gm |  |
| 5 | Water  | 10 | lit |  |
| 6 | White pepper  | 50 | gm |  |
| 7 | Bones  | 4 | kg |  |
| 8 | Black pepper | 50 | gm |  |
| 1 | Fresh Tomatoes  | 200 | gm |  |
| 2 | Onion  | 100 | gm |  |
| 3 | Leeks  | 100 | gm |  |
| 4 | Celery  | 100 | gm |  |
| 5 | Carrot | 50 | gm |  |
| 6 | Flour  | 50 | gm |  |
| 7 | Crouton  | 50 | gm |  |
| 8 | Salt & pepper  | pinch | pinch |  |
| 9 | White stock  | 1 | Lit  |  |
| 10 | Butter  | 50 | gm |  |
| 11 | Oil | 50 | ml |  |
| 1 | Tomatoes  | 1 | kg | Fresh |
| 2 | Onion | 500 | gm |  |
| 3 | Leeks  | 100 | gm |  |
| 4 | Celery  | 50 | gm |  |
| 5 | Carrot | 50 | gm |  |
| 6 | Tomato paste | 250 | gm |  |
| 7 | Garlic  | 50 | gm |  |
| 8 | water  | 500  | ml |  |
| 9 | Salt& pepper  | pinch | pinch |  |
| 10 | Oregano  | 5 | gm |  |
| 11 | Bay leaf  | 1 | pc |  |
| 1 | Custard powder  | 100 | gm |  |
| 2 | Milk  | 1 | lit |  |
| 3 | Sugar | 100 | gm |  |
| 4 | Vanilla essence  | 1 | tsp |  |
| 5 | Lemon rind &juice  | 1 | pc |  |
| 6 | For base  | ---- | ---- |  |
| 7 | Flour  | 250 | g |  |
| 8 | Butter  | 160 | gm |  |
| 9 | Sugar | 30 | gm |  |
| 10 | Lemon rind | 1 | pc |  |
| 11 | Milk | 1 | tbs |  |
| 12 | Egg | 1 | pc |  |
| banana crepes  |
| 1 | Banana | 300 | gm |  |
| 2 | Milk | 1 | lit |  |
| 3 | Flour | 250 | gm |  |
| 4 | Sugar | 100 | gm |  |
| 5 | Vanilla  | 1 | tsp |  |
| 6 | Egg | 2 | pc |  |
| 7 | Butter  | 50 | gm |  |
| For Sauce  |
| 9 | Chocolate  | 100 | gm |  |
| 10 | Sugar  | 50 | gm |  |
| 11 | Cream  | 200 | ml |  |
| sponge cake  |
| 1 | Flour  | 350 | gm |  |
| 2 | Sugar  | 125 | gm |  |
| 3 | Egg  | 4 | Pcs  | Large size  |
| 4 | Margarine  | 225 | gm |  |
| 5 | Baking powder  | 10 | gm |  |
| 6 | Vanilla essence  | 1 | Tsp |  |
| 7 | Cocoa powder  | 25 | Gm |  |
| 1 | Flour  | 350 | gm |  |
| 2 | Baking powder | 8 | gm |  |
| 3 | Icing sugar  | 175 | gm |  |
| 4 | Margarine  | 275 | gm |  |
| 5 | Eggs  | 3 | pcs |  |
| 6 | Milk  | 45 | ml |  |
| Croissant  |
| 8 | Flour  | 400 | gm |  |
| 9 | Egg | 2 | Pcs |  |
| 10 | Yeast  | 5 | Gm |  |
| 11 | Salt  | 8 | Gm |  |
| 12 | Improver  | 2 | Gm |  |
| 13 | Powder milk  | 14 | Gm |  |
| 14 | Sugar  | 30 | Gm |  |
| 15 | Ice water  | 200 | Gm |  |
| 16 | Butter  | 280 | Gm |  |
| 17 | Egg yolk | 1 | Pc |  |
| 18 | Fresh Milk  | 1 | Tbs |  |
| Doughnut  |
| 20 | Flour  | 200 | gm |  |
| 21 | Sugar | 50 | Gm |  |
| 22 | Yeast | 2 | Gm |  |
| 23 | Salt | Pinch | Pinch |  |
| 24 | Improver | Pinch | Pinch |  |
| 25 | Milk | 100 | Lit |  |
| 26 | Lemon rind  | 1 | Pc |  |
| 27 | Oil | 1 | Lit |  |
| 1 | Chicken leg  | 200 | gm |  |
| 2 | Oil | 20 | Ml |  |
| 3 | Soy sauce  | 5 | Ml |  |
| 4 | Red wine  | 10 | Tsp |  |
| 5 | Rosemary  | 1 | Pc |  |
| 6 | Garlic  | 2 | Clove |  |
| 7 | Salt & pepper | pinch | Pinch |  |
| 1 | Minced beef  | 100 | Gm |  |
| 2 | Onion | 10 | Gm |  |
| 3 | Leek | 10 | Gm |  |
| 4 | Garlic | 5 | Gm |  |
| 5 | Bread crumb  | 25 | Gm |  |
| 6 | Egg | 1 | Pc |  |
| 7 | Oil | 25 | ml |  |
| 1 | Chicken | 1.5 | kg |  |
| 2 | Berbere  | 250 | Gm |  |
| 3 | Oil  | 200 | Gm |  |
| 4 | Onion  | 3 | Gm |  |
| 5 | Local butter  | 150 | Gm |  |
| 6 | Garlic  | 100 | Gm |  |
| 7 | Cardamom  | 10 | Gm |  |
| 8 | Mekelesha | 10 | Gm |  |
| 9 | Water  | 3 | Ml |  |
| 10 | Tej | 300 | Ml |  |
| 11 | Lemon  | 2 | Pc |  |
| 12 | Egg | 12 | Pc |  |

**Tools & equipment/ Instruments**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Pot  | 2 |  | Large  |
| 2 | Gas burner  | 1 |  |  |
| 3 | Chopping board | 1 |  |  |
| 4 | Knife  | 1 |  |  |
| 5 | Mise en place tray  | 1 |  |  |
| 6 | Ladle  | 2 |  | Large  |
| 7 | Wooden spoon  | 2 |  | Large  |
| 1 | Pot |  |  |  |
| 2 | Gas burner |  |  |  |
| 3 | Cutting board  |  |  |  |
| 4 | Knife  |  |  |  |
| 5 | Ladle  |  |  |  |
| 6 | Mise en place  |  |  |  |
| 7 | Wooden spoon  |  |  |  |
| 8 | Soup cup  |  |  |  |
| 9 | Frying pan  |  |  |  |
| 1 | Pot  | 1 |  |  |
| 2 | Gas burner  | 1 |  |  |
| 3 | Chopping board | 1 |  |  |
| 4 | Knife  | 1 |  |  |
| 5 | Ladle | 1 |  |  |
| 6 | Mise en place | 1 |  |  |
| 7 | Wooden spoon  | 1 |  |  |
| 8 | Can opener  | 1 |  |  |
| 1 | Oven  | 1 |  |  |
| 2 | Baking tray  | 1 |  |  |
| 3 | Spatula  | 1 |  |  |
| 4 | Mixing bowl  | 1 |  |  |
| 5 | Sieve  | 1 |  |  |
| 6 | Scale  | 1 |  |  |
| 7 | Brush  | 1 |  |  |
| 8 | Bread knife  | 1 |  |  |
| 9 | Plate  | 1 |  |  |
| Banana crape  |
| 1 | Mixing bowl  | 1 |  |  |
| 2 | Whisker  | 1 |  |  |
| 3 | Knife  | 1 |  |  |
| 4 | Chopping board | 1 |  |  |
| 5 | Fraying pan  | 1 |  |  |
| 6 | Plate  | 1 |  |  |
| Sponge cake  |
| 1 | Oven  | 1 |  |  |
| 2 | Baking tray  | 1 |  | Round tin 20cmX5cm |
| 3 | Spatula  | 1 |  |  |
| 4 | Mixing bowl  | 1 |  |  |
| 5 | Sieve  | 1 |  |  |
| 6 | Scale  | 1 |  |  |
| 7 | Brush  | 1 |  |  |
| 8 | Bread knife  | 1 |  |  |
| 9 | Plate  | 1 |  |  |
| 1 | Mixing bowl  | 1 |  |  |
| 2 | Cake tin  | 1 |  | 23cmX5cm |
| 3 | Sieve  | 1 |  |  |
| 4 | Whisker  | 1 |  |  |
| 5 | Scraper | 1 |  |  |
| 6 | Jug | 1 |  |  |
| 7 | Scale | 1 |  |  |
| 8 | Plate | 1 |  |  |
| 9 | Service tray  | 1 |  |  |
| 10 | Baking tray | 1 |  |  |
| 11 | Scale | 1 |  |  |
| 12 | Rolling pin  | 1 |  |  |
| 13 | Brush | 1 |  |  |
| 14 | Small cup | 1 |  |  |
| 15 | Pastry cutter | 1 |  |  |
| 16 | Skimmer  | 1 |  |  |
| 17 | Deep pan  | 1 |  |  |
| 18 | Wire rack | 1 |  |  |
| 19 | Spoon | 1 |  |  |
| 20 | Tray | 1 |  |  |
| 1 | Chopping board | 1 |  |  |
| 2 | Knife  | 1 |  |  |
| 3 | Roasting tray | 1 |  |  |
| 4 | Kitchen fork | 1 |  |  |
| 5 | Oven  | 1 |  |  |
| 6 | Pan  | 1 |  |  |
| 7 | Scale | 1 |  |  |
| 8 | Grille | 1 |  |  |
| 9 | Spatula  | 1 |  |  |
| 10 | Mixing bowl | 1 |  |  |
| 11 | Pot | 1 |  | Large  |
| 12 | Burner  |  |  |  |
| 13 | Wooden spoon | 1 |  |  |
| 14 | Ladle  | 1 |  |  |

**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.

**Consumable materials to be used: For Project 1, 2, 3 4 5 per candidate**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Carrot | 200 | gm |  |
| 2 | Onion | 300 | gm |  |
| 3 | Celery  | 100 | gm |  |
| 4 | Leek | 200 | gm |  |
| 5 | Water  | 10 | lit |  |
| 6 | White pepper  | 50 | gm |  |
| 7 | Bones  | 4 | kg |  |
| 8 | Black pepper | 50 | gm |  |
| 1 | Fresh Tomatoes  | 200 | gm |  |
| 2 | Onion  | 100 | gm |  |
| 3 | Leeks  | 100 | gm |  |
| 4 | Celery  | 100 | gm |  |
| 5 | Carrot | 50 | gm |  |
| 6 | Flour  | 50 | gm |  |
| 7 | Crouton  | 50 | gm |  |
| 8 | Salt & pepper  | pinch | pinch |  |
| 9 | White stock  | 1 | Lit  |  |
| 10 | Butter  | 50 | gm |  |
| 11 | Oil | 50 | ml |  |
| 1 | Tomatoes  | 1 | kg | Fresh |
| 2 | Onion | 500 | gm |  |
| 3 | Leeks  | 100 | gm |  |
| 4 | Celery  | 50 | gm |  |
| 5 | Carrot | 50 | gm |  |
| 6 | Tomato paste | 250 | gm |  |
| 7 | Garlic  | 50 | gm |  |
| 8 | water  | 500  | ml |  |
| 9 | Salt& pepper  | pinch | pinch |  |
| 10 | Oregano  | 5 | gm |  |
| 11 | Bay leaf  | 1 | pc |  |
| 1 | Custard powder  | 100 | gm |  |
| 2 | Milk  | 1 | lit |  |
| 3 | Sugar | 100 | gm |  |
| 4 | Vanilla essence  | 1 | tsp |  |
| 5 | Lemon rind &juice  | 1 | pc |  |
| 6 | For base  | ---- | ---- |  |
| 7 | Flour  | 250 | g |  |
| 8 | Butter  | 160 | gm |  |
| 9 | Sugar | 30 | gm |  |
| 10 | Lemon rind | 1 | pc |  |
| 11 | Milk | 1 | tbs |  |
| 12 | Egg | 1 | pc |  |
| banana crepes  |
| 1 | Banana | 300 | gm |  |
| 2 | Milk | 1 | lit |  |
| 3 | Flour | 250 | gm |  |
| 4 | Sugar | 100 | gm |  |
| 5 | Vanilla  | 1 | tsp |  |
| 6 | Egg | 2 | pc |  |
| 7 | Butter  | 50 | gm |  |
| For Sauce  |
| 9 | Chocolate  | 100 | gm |  |
| 10 | Sugar  | 50 | gm |  |
| 11 | Cream  | 200 | ml |  |
| sponge cake  |
| 1 | Flour  | 350 | gm |  |
| 2 | Sugar  | 125 | gm |  |
| 3 | Egg  | 4 | Pcs  | Large size  |
| 4 | Margarine  | 225 | gm |  |
| 5 | Baking powder  | 10 | gm |  |
| 6 | Vanilla essence  | 1 | Tsp |  |
| 7 | Cocoa powder  | 25 | Gm |  |
| 1 | Flour  | 350 | gm |  |
| 2 | Baking powder | 8 | gm |  |
| 3 | Icing sugar  | 175 | gm |  |
| 4 | Margarine  | 275 | gm |  |
| 5 | Eggs  | 3 | pcs |  |
| 6 | Milk  | 45 | ml |  |
| Croissant  |
| 8 | Flour  | 400 | gm |  |
| 9 | Egg | 2 | Pcs |  |
| 10 | Yeast  | 5 | Gm |  |
| 11 | Salt  | 8 | Gm |  |
| 12 | Improver  | 2 | Gm |  |
| 13 | Powder milk  | 14 | Gm |  |
| 14 | Sugar  | 30 | Gm |  |
| 15 | Ice water  | 200 | Gm |  |
| 16 | Butter  | 280 | Gm |  |
| 17 | Egg yolk | 1 | Pc |  |
| 18 | Fresh Milk  | 1 | Tbs |  |
| Doughnut  |
| 20 | Flour  | 200 | gm |  |
| 21 | Sugar | 50 | Gm |  |
| 22 | Yeast | 2 | Gm |  |
| 23 | Salt | Pinch | Pinch |  |
| 24 | Improver | Pinch | Pinch |  |
| 25 | Milk | 100 | Lit |  |
| 26 | Lemon rind  | 1 | Pc |  |
| 27 | Oil | 1 | Lit |  |
| 1 | Chicken leg  | 200 | gm |  |
| 2 | Oil | 20 | Ml |  |
| 3 | Soy sauce  | 5 | Ml |  |
| 4 | Red wine  | 10 | Tsp |  |
| 5 | Rosemary  | 1 | Pc |  |
| 6 | Garlic  | 2 | Clove |  |
| 7 | Salt & pepper | pinch | Pinch |  |
| 1 | Minced beef  | 100 | Gm |  |
| 2 | Onion | 10 | Gm |  |
| 3 | Leek | 10 | Gm |  |
| 4 | Garlic | 5 | Gm |  |
| 5 | Bread crumb  | 25 | Gm |  |
| 6 | Egg | 1 | Pc |  |
| 7 | Oil | 25 | ml |  |
| Project 5 Doro wot  |
| 1 | Chicken | 1.5 | kg |  |
| 2 | Berbere  | 250 | Gm |  |
| 3 | Oil  | 200 | Gm |  |
| 4 | Onion  | 3 | Gm |  |
| 5 | Local butter  | 150 | Gm |  |
| 6 | Garlic  | 100 | Gm |  |
| 7 | Cardamom  | 10 | Gm |  |
| 8 | Mekelesha | 10 | Gm |  |
| 9 | Water  | 3 | Ml |  |
| 10 | Tej | 300 | Ml |  |
| 11 | Lemon  | 2 | Pc |  |
| 12 | Egg | 12 | Pc |  |

**Tools & equipment/ Instruments**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **No** | **Item description** | **Quantity** | **Unit** | **Specification** |
| 1 | Pot  | 2 |  | Large  |
| 2 | Gas burner  | 1 |  |  |
| 3 | Chopping board | 1 |  |  |
| 4 | Knife  | 1 |  |  |
| 5 | Mise en place tray  | 1 |  |  |
| 6 | Ladle  | 2 |  | Large  |
| 7 | Wooden spoon  | 2 |  | Large  |
| 1 | Pot |  |  |  |
| 2 | Gas burner |  |  |  |
| 3 | Cutting board  |  |  |  |
| 4 | Knife  |  |  |  |
| 5 | Ladle  |  |  |  |
| 6 | Mise en place  |  |  |  |
| 7 | Wooden spoon  |  |  |  |
| 8 | Soup cup  |  |  |  |
| 9 | Frying pan  |  |  |  |
| 1 | Pot  | 1 |  |  |
| 2 | Gas burner  | 1 |  |  |
| 3 | Chopping board | 1 |  |  |
| 4 | Knife  | 1 |  |  |
| 5 | Ladle | 1 |  |  |
| 6 | Mise en place | 1 |  |  |
| 7 | Wooden spoon  | 1 |  |  |
| 8 | Can opener  | 1 |  |  |
| 1 | Oven  | 1 |  |  |
| 2 | Baking tray  | 1 |  |  |
| 3 | Spatula  | 1 |  |  |
| 4 | Mixing bowl  | 1 |  |  |
| 5 | Sieve  | 1 |  |  |
| 6 | Scale  | 1 |  |  |
| 7 | Brush  | 1 |  |  |
| 8 | Bread knife  | 1 |  |  |
| 9 | Plate  | 1 |  |  |
| Banana crape  |
| 1 | Mixing bowl  | 1 |  |  |
| 2 | Whisker  | 1 |  |  |
| 3 | Knife  | 1 |  |  |
| 4 | Chopping board | 1 |  |  |
| 5 | Fraying pan  | 1 |  |  |
| 6 | Plate  | 1 |  |  |
| Sponge cake  |
| 1 | Oven  | 1 |  |  |
| 2 | Baking tray  | 1 |  | Round tin 20cmX5cm |
| 3 | Spatula  | 1 |  |  |
| 4 | Mixing bowl  | 1 |  |  |
| 5 | Sieve  | 1 |  |  |
| 6 | Scale  | 1 |  |  |
| 7 | Brush  | 1 |  |  |
| 8 | Bread knife  | 1 |  |  |
| 9 | Plate  | 1 |  |  |
| 1 | Mixing bowl  | 1 |  |  |
| 2 | Cake tin  | 1 |  | 23cmX5cm |
| 3 | Sieve  | 1 |  |  |
| 4 | Whisker  | 1 |  |  |
| 5 | Scraper | 1 |  |  |
| 6 | Jug | 1 |  |  |
| 7 | Scale | 1 |  |  |
| 8 | Plate | 1 |  |  |
| 9 | Service tray  | 1 |  |  |
| 10 | Baking tray | 1 |  |  |
| 11 | Scale | 1 |  |  |
| 12 | Rolling pin  | 1 |  |  |
| 13 | Brush | 1 |  |  |
| 14 | Small cup | 1 |  |  |
| 15 | Pastry cutter | 1 |  |  |
| 16 | Skimmer  | 1 |  |  |
| 17 | Deep pan  | 1 |  |  |
| 18 | Wire rack | 1 |  |  |
| 19 | Spoon | 1 |  |  |
| 20 | Tray | 1 |  |  |
| 1 | Chopping board | 1 |  |  |
| 2 | Knife  | 1 |  |  |
| 3 | Roasting tray | 1 |  |  |
| 4 | Kitchen fork | 1 |  |  |
| 5 | Oven  | 1 |  |  |
| 6 | Pan  | 1 |  |  |
| 7 | Scale | 1 |  |  |
| 8 | Grille | 1 |  |  |
| 9 | Spatula  | 1 |  |  |
| 10 | Mixing bowl | 1 |  |  |
| 11 | Pot | 1 |  | Large  |
| 12 | Burner  |  |  |  |
| 13 | Wooden spoon | 1 |  |  |
| 14 | Ladle  | 1 |  |  |

**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.