**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.