

# Special Validation Requirements

## Culinary Skills Level 4 - 4M2063

N.B. While equipment is listed under the main headings of Food Production and Class Kitchen it will not mitigate a centre approval if two separate kitchens are not available.

### FOOD PRODUCTION

#### Large Equipment:

Deep freezer – chest or upright

Double door stainless steel refrigerator

Central walk-in refrigerator (for use by both kitchens)

Metal weighing scales (capacity 50lbs)

Heavy duty ranges and ovens back to back

1 gas 8 ring flat top range

1 electric solid top range

10 grid combi –oven

Salamander (large) at service point suspended or built into range

Tilting bratt pan

Double free standing deep fat fryer

Steam jacketed tilting table kettle (12 -15 gallon capacity)

Microwave

Soup gun

Free standing stock pot range (small low size unit)

Large mixing machine with attachments  
Food processor (heavy duty)  
Slicing machine (gravity feed)  
Power operated potato peeler  
Power operated potato chipper (desirable but not necessary)  
Water boiler  
Hop cupboards and bain marie to include overhead infrared heating facilities  
Under table refrigeration at service point  
Blast freezer  
Blast chiller  
Pressure steamer  
Salad holding preparation unit  
Heavy duty mincer  
Equipment racks  
Waste disposal unit  
Dishwasher - including sink with spray type pre-rinse  
Double deep sink for pot wash (including sterilising sink)  
Single deep sink for pot wash pre-rinse  
Double vegetable preparation sink  
Vegetable stores  
Wash hand basin with roller towel or automatic hand dryer and soap dispenser

**Pastry Section:**

Marble worktop  
Refrigerator  
Pan weighing scales (20lbs capacity)  
Sink Unit

Proving Cabinet

Mixing machine (heavy duty) including dough hook and two bowls

Oven with steam jet

Ice cream machine

Sorbet machine

Heavy duty liquidiser

Equipment rack

### **CLASS KITCHEN – HOME ECONOMICS KITCHEN**

Large Equipment (mobile):

Demonstration unit with underneath refrigeration, overhead mirror and halogen hob

Double sinks

Individual workbenches – extended to include fitted slats/container for colour coded chopping boards, two shelves underneath and lockable drawers

Stainless steel general table to hold commodities, large equipment butchers block

Heavy duty electric cookers with grill, or 8 executive domestic. All with fan, electric top to be solid/flat, castors at rear for cleaning purposes.

Heavy duty domestic gas cookers or 8 executive domestic.

Combination oven (8 grid with water filter and built in core temperature probe).

Hot cupboard

Glass double door refrigerator/freezer

Food processor – (heavy duty)

Food mixers with stainless steel bowls and attachments

Liquidisers

Double free standing deep fat fryer

Domestic weighing scales (small)

Equipment racks

Cupboards – not wood

Heavy duty trolley (3 tier)

**General Facilities**

Changing rooms

Showers

Lockers