

Special Validation Requirements

Hospitality Operations Level 5 - 5M2083

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Training Restaurant

Note: For the purpose of delivering FETAC Restaurant Awards at Level 5 and 6, the following list has been compiled. It is important to note that this list is not exhaustive but it is comprehensive in terms of delivering a Level 6 Award. Some items on this list may not be entirely relevant to all Awards in terms of practical application, but the Award learning outcomes may require either giving exposure to or identifying with items included on this list which would be relevant to the student.

Physical Structure*

Floor area for tables and seating
Still Room
Store Rooms
Cleaning/Chemicals Cupboard

Display/Storage

Shelving and cabinets for beverage display
Wine racks
Food Display Unit

Technology**

Up to date Electronic Point of Sale System
Reservations System
Stock Control/Purchasing System (Optional)

Large Equipment (General)

Tables and Chairs
Side Boards/Service Tables
Gueridons
Coat Rack/Classroom Area

Other Equipment (General)

Trays
Salvers
Tray Stands

Crockery

Plates: Base; Starter; Main; Dessert; Side
Bowls: Soup; Consommé; Sweet; Cereal; Pasta
Tea & Coffee e.g. Cappuccino and Espresso w/saucer
Salt & pepper Cruets
Mustard Pot
Preserve Dishes
Small Condiments Dishes e.g. Ketchup; Brown Sauce etc
Sugar Bowls
Milk Jugs
Coffee Creamers

Finger Bowls
Butter Dishes
Sauce Boats
Crescent Dishes
Family Dishes (Single and Double Compartment)
Cutlery
Knives: Main; Side; Steak; Butter and Fish
Forks: Starter; Main and Fish
Spoons: Tea; Espresso; Soup and Dessert
Large Serving Spoons

Specialist Cutlery/Silver (for demonstration purposes)

Cheese Knife
Gateau Slice
Oyster Form
Pastry Fork
Escargot Tongs and Fork
Lobster Pick
Lobster Cracker
Grapefruit Knife and Spoon (serrated)
Grape Scissors
Sugar Tongs
Mustard Spoon
Sundae Spoon (Long Tea Spoon)
Lemon Squeeze
Tea Strainer and Rest
Afternoon Tea Stand
Crumber

Sundry Items

Reservations book
Menu Covers
Bill Presenters
Table Displays / Menu Stands
Table Numbers
Tooth Picks
Docket Books
Muslins (Lemon)

Specialist Food Service Equipment

Buffet

Selection of Chaffing Dishes
Sternos (for Chaffing Dishes)
Selection of Dishes for Presentation
Service Utensils e.g. Ladle, Food Tongs

Advanced Tableside

Flambé Lamps
Flambé Pans

Carving Board
Carving Knife
Carving Fork

Silver Service

Service Flat Platters
Selection of Service Dishes e.g. Compartments

Specialist Wine and Beverage Service Equipment

Wine Cellar and Storage Area
Waiters Friend
Decanters
Carafes
Coasters
Wine Buckets and Cookers
Wine Bucket Stand
Wine Cradle
Champagne Stoppers
Bottle Re-Corkers
Pourers and Spirit Measures

Large Equipment – Still Room***

Hot Water Boiler
Espresso Machine
Pour Over Machine
Coffee Grinder
Hot Plate for Warming Tea
Commercial Toaster
Sink
Separate Hand wash Sink
Refrigerator – Food
Storage Cupboards
Shelving
Silver Polishing

Small Equipment – Still Room

Bread Knives (serrated)
Bread Board
Storage Containers
Toast Racks
Bread Baskets
Water Jugs
Tea and Coffee Pots
Cafetières or Plunger Pots
Hot Water Pots
Storage Containers e.g. Cereals etc

Glassware

Red/White and Sparkling Wine
Sherry /Port
Slim Jim or Hi-ball
Old Fashioned or Whiskey Tumbler
Brandy Balloon
Worthington/Pilsner
Paris Goblet
Shot
Selection of Cocktail e.g. Martini; Hurricane
Speciality Coffee e.g. Irish, French etc
Latte (ref Crockery Coffee)
Decanters
Carafes
Pint (Tulip and Stacker)
½ pint

Linen

Linen Napkins
Selection of Table Cloths
Selection of Table Skirts
Service Cloths
Glass Cloths

Cleaning/Hygiene****

Sanitising Equipment and Chemicals
Mop and Bucket
Vacuum Cleaner
Cloths
Sweeping Brush
Deck Scrub Brush
Recycling Bins
Cleaning Supplies e.g. Blue Paper; Gloves etc.

Training Facility Equipment Requirements

Production Kitchen

Equipment Detail

Large Equipment	Quantity required <i>(based on a class of 16 students)</i>
Deep Freeze - Chest or upright	1
Double door stainless steel refrigerator	1
Central walk in refrigerator / coldroom	1
Heavy duty ranges and ovens with at least 1 solid top	2
Salamanders (ideally located at service point)	2
Tilting Bratt Pan	1
Double freestanding deep fat fryer	1
Flat topped griddle - built in or located beside the range outlined above (ideally 1/2 bars & 1/2 solid top)	1
Microwave 2kw	1
Freestanding stockpot range	1
Large mixing machine with attachments (including mincer)	1
Food processor (industrial standard)	1
Slicing machine (gravity feed)	1
Geyser / Water boiler	1
Hot cupboards and bain marie to include overhead infrared heating facility	1
10 grid combination oven	1 or 2
Gastronorm trays : Perforated and non perforated (various depths)	20
Pressure steamer	Desirable
Blast chiller	1
Blast freezer (desirable)	1
Under table refrigeration at starter service point and sweet preparation area	1
Salad holding preparation unit	1
Waste disposal unit	1
Dishwasher - including sink with spray type pre-rinse	1
Double deep sink for pot wash (including sterilising sink)	1
Double vegetable preparation sink	1
Wash hand basin with roller towel or automatic hand dryer and soap and disinfectant dispensers	2
<i>Pastry section of Production Kitchen</i>	
Marble worktop	1
Refrigerator	1
Pan weighing scales (20lb capacity)	1
Pan weighing scales (5lb capacity)	1
Sink unit	1
Dough divider	Desirable
Proving cabinet	1
Mixing Machine - heavy duty including safety guard, spade, whisk,	1

dough hook and two bowls	
2-3 deck pastry oven or combination oven	1
Ice cream machine	1
Heavy duty liquidiser	Desirable
Small equipment storage facility	1
Individual colour coded chopping boards (red, green, yellow, blue, white)	8 sets
Soup gun (1 Large & 1 small)	2

Larder section of Production Kitchen

Slow Cooker	Desirable
Band saw	1
Sausage filler	1
Vacuum pack machine	1
Fish refrigerator	1
Free standing Butcher block	1
Ice Maker	Desirable
Bowl Chopper	Desirable
Weighing scales 20lb capacity	1
Small weighing scales 10lb capacity (digital)	2
Colour coded chopping board sets	16

Small Equipment

Saucepans

Heavy duty 16mm thick machined aluminium base, Sizes:

2.5pt	8
4pt	8
7pt	8
9pt	5
12pt	5
18pt	4
24pt	4
32pt	4
Heavy duty 16mm thick machined aluminium base stockpot	2

Frying pans

Heavy duty frying pans, Sizes:

14"	6
12"	6
8"	6
Copper Sauteuse 10"	6
Wok	8
Bamboo steamer	2
Fish Kettle - stainless steel complete with lid and strainer	1

Casseroles

Oval oven to table 'Au Gratin' dish	8
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Cookware - Bowls & Dishes

Glass Pyrex plate - 10"	8
Pudding Bowl - crockery 3pt capacity	8
Pudding Bowl - plastic with lid 4pt capacity	8
Glass bowl - Pyrex 2lt	8

Metal mixing bowls, Sizes:	
1lt	10
4lt	10
6lt	10
8lt	10
11lt	10
Soufflé dish - crockery or pyrex - 9"	6
Quiche dish - crockery or pyrex - 27cm	6
Ramekin dishes - white oven to table	40
Egg cocotte dishes with ears	20
Oval eared fish dishes 21cm length	20
<i>Tins & Moulds Aluminium:</i>	
Baking dish, 20.5"x16.5"x2.75"	6
Baking dish, 24"x18"x2.75"	6
Baking sheet, 20.5"x16.5"x2.75"	6
Cake Tin - deep, heavy quality 10" round or square	6
Cake Tin - deep, heavy quality 12" round or square	6
Quiche tin - loose base 11"	6
Loaf tin - 1lb or 2lb capacity	12
Patty tin - 12 or 124 bun	8
Yorkshire pudding tin - 12 hole	6
Éclair tin - 12 éclair	6
Spring clip tin - 10"	6
Savarin mould - 10"	4
Savarin mould - 4"	20
Charlotte Mould - 8"	8
Charlotte Mould - 3"	20
Bombe mould - 4"	4
Brioche mould - 8"	4
Brioche mould - 3"	20
Petit four moulds - box of 50	1
Scone cutters - fluted & plain	4 sets
Aspic cutters - assorted designs	1
Pastry / canapé cutters - assorted	1 set
Terrine moulds - stainless steel - various shapes & sizes	8
<i>Cooking / Serving Utensils</i>	
Flour Sieve - various diameter and mesh sizes	8
Passing sieve - 14"	2
Fine chinois	6
Conical strainer - stainless steel - 8" & 10"	6 of each
Stainless steel colander - 12" & 16"	6 of each
Graters - Stainless steel	8
Mandolin	2
Nutmeg graters	2
Flour dredger - screw top stainless steel	4
Juice extractor - plastic type	4
Rolling pins - wooden 20"	6
Wire cooling racks 25"x14"	8
Sil-plat non-stick mats	10
Salad spinner - heavy duty industrial size	2
Pot stands - wooden or metal	10

Stainless steel measuring jugs - 1 lit capacity	10
Ice cream scoop	4
Apple corer - heavy duty	4
Garlic crusher - heavy duty	4
Egg slicer - stainless steel	2
Olive stoner - heavy duty	4
Cherry stoner - heavy duty	2
Can opener - table top heavy duty (Bonzer)	2
Can opener - hand held	4
Mini Moulin - 10"	4
Large moulin on a stand	1
5oz	4
7oz	4
12oz	4
Sauce / Gravy boat - stainless steel - 3fl oz	4
Service spoons - stainless steel 14"	8
Service spoons - stainless steel 14" - perforated	8
Fish slice - stainless steel - 14"	6
Chip scoop - stainless steel	2
Slotted turner 12"	4
Solid wood turner 8"	2
Solid wood turner 10"	2
Spaghetti tongs - stainless steel	2
Meat flats with wrapped edges - stainless steel - sizes:	
12"	6
14"	6
16"	6
18"	6
20"	4
Two division serving dishes - stainless steel	10
Oval serving dish stainless steel sizes:	
8.75"x6"	6
10.5"x7"	6
13"x11.5"	6
Three division serving dish	8
Plate rings - aluminium 8"	24
Plate covers - aluminium 8"	24
Bread baskets - wicker or stainless steel	12
Soup tureen with lid - stainless steel 8pt capacity	4
<i>Miscellaneous</i>	
Larder trays - PVC or stainless steel - compatible to gastronorm size	20
Stacking trays (larder storage) - heavy duty plastic	6
Tinfoil wrapper holder - standard catering size	2
Clingfilm wrapper holder - standard catering size	2
Storage bins with lids - mobile 16"x16"x30"	6
Scoops - aluminium - small, medium, large	3 of each
Butchers block and stand - free standing	1
<i>Cleaning</i>	
Butcher's block brush	1
Sink plunger - heavy duty	2
Sweeping brush	1

Dust pan and brush	2
Deck brush / scrub	1
Floor mop & twin bucket	2
Wet floor sign - Rubbermaid caution wet floor sign	2
Re-cycle bins - clearly labelled	6
Griddle cleaner - grill stone with holder	1
First aid box - fully stocked	1
Fire extinguishers & fire blanket	1
Disinfectant and degreaser spray bottles and holders	4 of each

Training Facility Demonstration Requirements

Hotel/Residential/Housekeeping facilities

Access to fully equipped hotel bedrooms or residential institutions and housekeeping facilities. Provide a training unit for demonstration purposes, prior to work experience in fully equipped hotel bedrooms or residential institutions and housekeeping facilities.

Large Equipment:

Bedroom furnishings:

- Beds, various
- Bedside lockers
- Luggage rack
- Wardrobe
- Vanity units
- TV
- Trouser press
- Pictures
- Lamps
- Mirrors
- Tea tray
- Waste bin

Bathroom fittings:

- Bath/Shower
- Toilet/Sani Bin
- Wash hand basin
- Air vents
- Radiator

Laundry:

- Washer
- Dryer
- Iron
- Shelving

Small Equipment:

- Full range of bed linen/towels
- Vacuum cleaner/attachments
- Carpet Sweeper

Cleaning Equipment:

- Caddy
- Work trolley(to hold amenities))
- Mop

- Bucket
- Cleaning Agents(full range)
- Brushes (full range)
- Cleaning Cloths(full range)

*The operation of a Training Restaurant would typical require a Training Kitchen and Bar for the purposes of realistic Food and Beverage Service training experience.

**Modern Technology should feature for effective restaurant training. However given the cost intensive nature of these systems, offsite exposure would suffice

***The Still Room or Back Room area designated for the preparation of Hot Beverages, Toast etc should be stocked accordingly with Cups, Saucers, Cutlery and so on.

****Please contact the relevant Authority for a comprehensive listing of all Hygiene, Health and Safety requirements; equipment (including signage) and legislation.