

# Special Validation Requirements

## Professional Cookery Level 5 - 5M2088

<b>Class Kitchen</b>	<b>1 - 5</b>
<b>Production Kitchen</b>	<b>6 – 10</b>
<b>Training Restaurant</b>	<b>11 - 14</b>

## CLASS KITCHEN (could also be used as a Pastry Kitchen)

<i>Equipment Detail</i>	<i>Quantity Required (Based on a class of 16 students)</i>
<b>Large Equipment</b>	
Demonstration unit with underneath refrigeration, overhead mirror and halogen or gas hob.	1
Double sinks	8
Individual workbenches - extended to include fitted slats, container for colour coded chopping boards, two shelves underneath and lockable drawers	16
Stainless steel general table to hold commodities & large equipment	1
Butchers block and stand - free standing	1
Heavy duty cookers - gas / electric (ideally 8 of each) All with fan extraction, castors at rear for cleaning purposes	16
Combination oven (8 grid with water filter and built in core temperature probe)	1
Wall mounted salamanders	2
Hot Cupboard	1
Glass double door refrigerator	1
Glass double door freezer	1
Food processor - Robut Coupe	2
Food mixers including safety guard, spade, whisk, dough hook attachments and stainless steel bowl	16
Liquidisers	8
Heavy duty soup gun	1
Double free standing deep fat fryer	1
Domestic weighing scales	8
Heavy duty trolley (3 tier)	1
Heavy duty communal storage shelves - cupboards	2
Blast chiller	1
Blast freezer (desirable)	1
Wash hand basin with roller towel or automatic hand dryer and soap and disinfectant dispensers	2
<b>Small Equipment</b>	
<i>Saucepans</i>	
Heavy duty 16mm thick machined aluminium base, Sizes:	
2.5pt	16
4pt	16
9pt	16
Heavy duty 16mm thick machined aluminium base stockpot	1

### *Frying pans*

Heavy duty frying pans, Sizes:	
14"	16
8"	16
Copper Sauteuse 10"	16
Wok	16
Bamboo steamer	8
<i>Casseroles</i>	
Oval oven to table 'Au Gratin' dish	16
<i>Cookware - Bowls &amp; Dishes</i>	
Glass Pyrex plate - 10"	16
Pudding Bowl - crockery 3pt capacity	16
Glass bowl - pyrex 2lt	16
Metal mixing bowls, Sizes:	
1/2 lt	16
1lt	16
4lt	16
Souffle dish - crockery or pyrex - 9"	16
Quiche dish - crockery or pyrex - 27cm	16
Ramekin dishes - white oven to table	16 sets of 4
Egg cocotte dishes with ears	16 sets of 4
Oval eared fish dishes 21cm length	16 sets of 4
<i>Tins &amp; Moulds</i>	
Aluminium:	
Baking dish, 20.5"x16.5"x2.75"	16
Baking sheet, 20.5"x16.5"x2.75"	16
Quiche tin - loose base 11"	16
Youkshire pudding tin - 12 hole	16
Non stick baking mats (sil-plat)	16
Aspic cutters - assorted designs	1
Terrine moulds - stainless steel - various shapes & sizes	8
<i>Cooking Utensils</i>	
Fine chinois	8
Conical strainer - stainless steel - 8" & 10"	6 of each
Stainless steel colander - 12" & 16"	6 of each
Graters - Stainless steel	16
Mandolin	2
Nutmeg graters	2
Juice extractor - plastic type	4
Rolling pins - wooden 20"	6
Wire cooling racks 25"x14"	16

Salad spinner - heavy duty industrial size	2
Pot stands - wooden or metal	32
Stainless steel measuring jugs - 1 lit capacity	16
Apple corer - heavy duty	4
Garlic crusher - heavy duty	4
Egg slicer - stainless steel	2
Olive stoner - heavy duty	4
Can opener - table top heavy duty (Bonzer)	2
Can opener - hand held	4
Mini Moulin - 10"	8
Potato Ricer	8
Spider 6" & 9"	4 of each
Birds nest fryer	2
Potato masher - heavy duty	8
Corkscrew - waiters friend	2
Oven thermometer	2
Digital temperature probe	1
Kitchen scissors - heavy duty	8
Poultry cecateurs - heavy duty	2
Trussing needles	16
Larding needles	16
Set of skewers - metal 10" & 8"	2 sets of 6
Kebab skewers - 16" metal	4 sets of 6
Butchers bone saw	1
Butchers cleaver / chopper	2
Butchers mallet - heavy duty	2
Pastry ruler - plastic	16
Plastic scrapers - large & small	16 of each
Exoglass spatula 16"	16
Flexible Spatula 8"	16
Spoon shaped spatula 8"	16
Wooden spoons 8" & 12"	16 of each
Pasta machine with attachments	2
Ravioli wheel - heavy duty	2
Mortar & Pestle - heavy duty	2
Funnel - heavy duty plastic & stainless steel	4 of each
Salt & Pepper mills - wooden	8 sets
Whisks - stainless steel / Matfer - sizes:	
Baloon 8"	8
Baloon 12"	8
Baloon 13.5"	8
Baloon 16"	8
Pastry brushes	16
Transparent sauce bottles 8oz	10

Heavy duty cutlet bat	2
Stainless steel pastry cutter fluted	8
Speed peeler	4
Stainless steel thongs	16
Stainless steel ladels - sizes:	
1oz	8
3oz	8
5oz	8
Service spoons - stainless steel 14"	16
Service spoons - stainless steel 14" - perforated	16
Fish slice - stainless steel - 14"	8
Slotted turner 12"	8
Solid wood turner 8"	2
Solid wood turner 10"	2
Spaghetti tongs - stainless steel	8
Meat flats with wrapped edges - stainless steel - sizes:	
12"	8
14"	8
<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
<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 labeled	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	8 of each
<b><i>If this is also being used as a pastry kitchen, supplementary equipment:</i></b>	
Marble worktop	2
Pan weighing scales (20lb capacity)	1

Proving cabinet	1
Mixing Machine - heavy duty including safety guard, spade, whisk, dough hook and two bowls	1
<i>Tins &amp; Moulds</i>	
Aluminium:	
Baking dish, 20.5"x16.5"x2.75"	16
Baking sheet, 20.5"x16.5"x2.75"	16
Cake Tin - deep, heavy quality 10" round or square	16
Quiche tin - loose base 11"	16
Loaf tin - 1lb or 2lb capacity	16
Patty tin - 12 or 124 bun	16
Youkshire pudding tin - 12 hole	16
Madelines baking sheet - non-stick, 12 madelines	16
Non stick baking mats (sil-plat)	16
Éclair tin - 12 éclair	16
Spring clip tin - 10"	16
Savarain mould - 4"	16 sets of 4
Charlotte Mould - 3"	16 sets of 4
Dariole / Baba moulds	16 sets of 4
Brioche mould - 3"	16 sets of 4
Barquette mould	16 sets of 4
Cream horn moulds 4.5"	16 sets of 4
Petit four moulds - box of 50	1
Scone cutters - fluted & plain	8 sets
Aspic cutters - assorted designs	1
Pastry / canape cutters - assorted	1 set
Flour Sieve - various diameter and mesh sizes	16
Flour dredger - scew top stainless steel	16
Ice cream scoop	4
Cherry stoner - heavy duty	2
Sugar Thermometer	16
Sugar shaker - stainless steel - fine mesh & medium mesh	2 of each

## Facility Equipment Requirements

### Production Kitchen

<b>Equipment Detail</b>	<b>Quantity Required (Based on a class of 16 students)</b>
<b>Large Equipment</b>	
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
<b>Pastry section of Production Kitchen</b>	
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, dough hook and two bowls	1
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
<b>Larder section of Production Kitchen</b>	
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
<b>Small Equipment</b>	
<i>Saucepans</i>	
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
<i>Frying pans</i>	
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
<i>Casseroles</i>	
Oval oven to table 'Au Gratin' dish	8
<i>Cookware - Bowls &amp; Dishes</i>	
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
Souffle 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 &amp; 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
Savarain mould - 10"	4
Savarain 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 / canape 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 - scew 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
Potato Ricer	4
Spider 6" & 9"	4 of each
Birds nest fryer	2
Potato masher - heavy duty	4
Corkscrew - waiters friend	2
Sugar Thermometer	2
Oven thermometer	2
Digital temperature probe	1
Kitchen scissors - heavy duty	2
Poultry cecateurs - heavy duty	2
Trussing needles	10
Larding needles	10
Set of skewers - metal 10" & 8"	2 sets of 6
Kebab skewers - 16" metal	4 sets of 6
Butchers bone saw	1
Butchers cleaver / chopper	2
Butchers mallet - heavy duty	2
Pizza cutter - 4" blade	2
Pastry ruler - plastic	2
Plastic scrapers - large & small	4 of each
Exoglass spatula 16"	8
Flexible Spatula 8"	8
Spoon shaped spatula 8"	8
Wooden spoons 8" & 12"	8 of each
Pasta machine with attachments	2
Ravioli wheel - heavy duty	2
Mortar & Pestle - heavy duty	2
Funnel - heavy duty plastic & stainless steel	2 of each
Salt & Pepper mills - wooden	4 of each
Whisks - stainless steel / Matfer - sizes:	
Baloon 8"	4
Baloon 12"	4
Baloon 13.5"	4
Baloon 16"	4
Sugar shaker - stainless steel - fine mesh & medium mesh	2 of each
Pastry brushes	8
Transparent sauce bottles 8oz	10
Heavy duty cutlet bat	2
Stainless steel pastry cutter fluted	2
Speed peeler	4
Stainless steel thongs	10
Stainless steel ladels - sizes:	
1oz	4
3oz	4
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 labeled	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 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