



Special Validation Requirements

Hospitality Operations Level 6 - 6M2095

Training Restaurant

1 – 7

Training Bar

8 – 13

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.

*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, Cutler and so on.

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

Training Bar

Note: For the purpose of delivering FETAC Bar 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*

Main Bar/Floor area for tables and seating

Bar Counter with seating, access hatch

Cellar Area for storage of Draft Dispensing Equipment

Store Rooms

Cleaning/Chemicals Cupboard

Food Preparation Area

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 (Back Area and Cellar)

Tables and Chairs

Hot Water Boiler

Coffee Machine – with frother, espresso function

Sink and Separate Hand wash Sink

Refrigerator – Food

Refrigerator – Beverage

Microwave Oven

Sandwich Toaster/Panini Machine

Ice Crusher and Blender

Glass Washing Machine

Dish Washing Machine

Trolleys – Keg and Stock

Stock Lift

Draft Dispensing Equipment (Ref Breweries)

Draft Cooling Equipment

Gas System

Bottle Skip

General Rubbish Bin

Broken Glass Bin

Slip Mats for Floor

Dispense Taps Bottle Coolers/Fridge

Crockery

Plates: Starter and Main

Bowls: Soup and Dessert

Tea /Regular Coffee cups and Saucers

Speciality Coffee .e.g. Cappuccino and Espresso with Saucer

Salt & pepper Cruets

Small Condiments Dishes e.g. Ketchup; Brown Sauce etc

Sugar Bowls

Milk Jugs

Butter Dishes

Sauce Boats

Crescent Dishes

Bud/Flower Vase

Cutlery

Knives: Main; Side and Fish

Forks: Starter; Main and Fish

Spoons: Tea; Soup and Dessert

Serving Spoons

Serving Utensils e.g. Ladle, Food Tongs

Sundry Items

Straws

Napkins

Menu Covers/Bill Presenters

Table Displays / Menu Stands

Table Numbers

Tooth Picks

Docket Books

Cocktail Sticks and Swizzle Sticks

Specialist Beverage Service Including Wines***

Optic Measures and Stand

Hand Measures and Tray

Pourers

Speed Rails

Bottle Top Openers and Catchers

Waiters Friend

Fruit Board Knife for garnishing

Juice Container

Fruit/Garnish Storage Unit

Non Slip Round and Square Salvers (Trays)

Ice Shovel and Tongs

Specialist Cocktail Service Equipment

Zester/Channeler

Melon Spoon

Bar Spoon

Muddler

Mini Sieve

Shakers – Three Piece and Boston

Mixing Glass with Spout

Hawthorne Strainer

Specialist Wine Service Equipment

Wine Buckets

Wine Bucket Stand

Wine Coolers

Wine Cradle

Champagne Stoppers

Bottle Re-Corkers

Glassware

Pint (Tulip and Stacker)

½ pint

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)

Water Jugs

Decanters

Carafes

Other Equipment (Hot Beverages; Sandwiches etc)

Square and Round Trays

Tray Stands

Signage – Guest Directory; Health and Safety etc

Bread Knives (serrated)

Bread Board

Storage Containers

Bread Baskets

Water Jugs

Tea and Coffee Pots

Linen

Service Cloths

Glass Cloths

Linen Napkins

Selection of Table Cloths

Counter 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.

*The operation of a Training Restaurant would typically 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

***All measures and glassware must be Government Stamped and in compliance with Weights and Measures Criteria and in accordance with the Responsible Service of Alcohol

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