

Special Validation Requirements

Professional Cookery Level 6 - 6M2099

Class Kitchen	1 - 5
Production Kitchen	6 - 10

Class Kitchen

CLASS KITCHEN (COULD ALSO BE USED AS A PASTRY KITCHEN)

<i>Equipment Detail</i>	<i>Quantity Required</i> <i>(Based on a class of 16 students)</i>
Large Equipment	
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
Small Equipment	
<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

Casseroles

Oval oven to table 'Au Gratin' dish	16
-------------------------------------	----

Cookware - Bowls & Dishes

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

Tins & Moulds

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
Yorkshire 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

Cooking Utensils

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 gastronmorn 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

If this is also being used as a pastry kitchen, supplementary equipment:

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 & 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

Training and Facility Requirements

Production Kitchen

Equipment Detail

Quantity Required (Based on a class of 16 students)

Large Equipment

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
Geysers / 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

Pastry section of Production Kitchen

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

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

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
-------------------------------------	---

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
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

Tins & Moulds Aluminium:

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 - scow 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 tongs	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