

PAF -YOUTH CENTRE FOR INDUSTRIAL TRAINING
LIST OF ITEMS TO COME WITH
2018 SESSION

CATERING & TOURISM MANAGEMENT

1. Pastry brush
2. Set of Cooking pot
3. Set of Kitchen Spoon
4. Knives
5. Chopping Board
6. Cake Comb
7. Kitchen Napkins
8. Dustbin
9. Bucket
10. Small Bowls
11. Rubber Table Cloth (Blue Colour)
12. Table Cloth (Blue Colour)
13. Sponge / Liquid soap
14. Pallet Knife
15. Pizza Cutter
16. Apron & Cap – Blue Check
17. Black Skirt. White Top & Black Sandals (or Flat Shoe)
18. Cake Board
19. Omelette Pan
20. Tray
21. Sieve / Colander
22. Pastry Cutter
23. Rolling Board / Rolling Pin
24. Serving Dish
25. Dinner Set
26. Ballon Whisk/ Egg Whisker
27. Baking Pan / Set of round baking pan
28. Glass Cups – 6 white
29. Cutlery Set
30. Set of Plastic Bowl
31. Water jug
32. Flower vase & flower
33. Grater
34. Decorating Nozzle / Icing set
35. Measuring spoon & cup
36. Spot stand / mat
37. Practical Fees