**ملحق رقم1**

**Hospitality specialization equipment requirements**

**1. Restaurant**

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| No. | Item | quantity |
| 1. | Round tables |  |
| 2. | Banquets tables |  |
| 3. | Tea cups & sauces |  |
| 4. | Chairs |  |
| 5. | Side board |  |
| 6. | Table cloth |  |
| 7. | Napron |  |
| 8. | Serviette |  |
| 9. | Buffet cloth |  |
| 10. | Cake trolley with cover |  |
| 11. | Flambe trolley |  |
| 12. | Show plate |  |
| 13. | Main plate |  |
| 14. | Side plate |  |
| 15. | Sweet plate |  |
| 16. | Soup cups |  |
| 17. | Ashtray |  |
| 18. | Flower vase |  |
| 19. | Sugar basin |  |
| 20. | Soup spoon |  |
| 21. | Fish knife |  |
| 22. | Butter knife |  |
| 23. | Sweet fork |  |
| 24. | Tea spoon |  |
| 25. | Fish fork |  |
| 26. | Salad knife |  |

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| No. | Item | quantity |
| 27. | Salad fork |  |
| 28. | Steak knife |  |
| 29. | Steak fork |  |
| 30. | Cheese knife |  |
| 31. | Carving knife |  |
| 32. | Carving fork |  |
| 33. | Sauce ladle |  |
| 34. | Pepper mill |  |
| 35. | Tea pot |  |
| 36. | Coffee pot |  |
| 37. | Creamer |  |
| 38. | Cake slice |  |
| 39. | Bowel |  |
| 40. | Saucier |  |
| 41. | Butter cooler |  |
| 42. | Salt-Pepper-set |  |
| 43. | Oil and vinegar set |  |
| 44. | Serving tray rectangular |  |
| 45. | Toothpick holder |  |
| 46. | Bowel for fruits or bread |  |
| 47. | Candelabra |  |
| 48. | Espresso machine |  |
| 49. | Water glasses ( goblet ) |  |
| 50. | Juice glasses |  |
| 51. | Espresso cups & saucers |  |
| 52. | Cappuccino cups & saucers |  |

**2. Training kitchen**

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| No. | Item | quantity |
| 25. | Sauce pots |  |
| 26. | Soup tureen |  |
| 27. | Set wooden spoon |  |
| 28. | Meet mincer |  |
| 29. | Noodle machine |  |
| 30. | Scale |  |
| 31. | Chafing dishes |  |
| 32. | 1/9 Stainless steel chafing dish insert |  |
| 33. | 1/2 Stainless steel chafing dish insert |  |
| 34. | Chafing dishes inserts |  |
| 35. | Oil thermometer |  |
| 36. | Hot cabinet |  |
| 37. | Refrigerator |  |
| 38. | Deep freezer |  |
| 39. | Convection oven |  |
| 40. | Dishwashing machine |  |
| 41. | Kitchen trolley x 2 shelves |  |
| 42. | Dough mixer |  |
| 43. | Floor cleaning trolley |  |
| 44. | Mop holder |  |
| 45. | Cotton mop with band |  |
| 46. | Aluminum rod for mops |  |
| 47. | Liquidizer |  |
| 48. | UV fly trap |  |
| 49. | Paddle bin |  |

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| No. | Item | quantity |
| 1. | Oven |  |
| 2. | Grill |  |
| 3. | Deep fryer |  |
| 4. | Sink |  |
| 5. | Working table |  |
| 6. | Fry pan one handle |  |
| 7. | Black steel paella pan |  |
| 8. | Strainer |  |
| 9. | Flour sieve |  |
| 10. | Side basting spoon |  |
| 11. | Skimmer mesh |  |
| 12. | Skimmer plate |  |
| 13. | Wire whip |  |
| 14. | Colander with wire gauze |  |
| 15. | Soup strainer |  |
| 16. | Measure jug |  |
| 17. | Pizza stainless steel spatula |  |
| 18. | Steak hammer |  |
| 19. | Cutting board |  |
| 20. | Bread knife |  |
| 21. | Boning knife |  |
| 22. | Kitchen scissors |  |
| 23. | Blender mixer |  |
| 24. | Sauce pan |  |

**3. Pastry kitchen**

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| No. | Item | quantity |
| 24. | Spatula pp blue handle |  |
| 25. | Chef's whisk, 16 wires S/S |  |
| 26. | Shaker S/S |  |
| 27. | Bottle for rum spraying |  |
| 28. | Oven mitts, three fingers |  |
| 29. | Savarin tin / aluminum |  |
| 30. | Cream caramel S/S |  |
| 31. | Brioche mould |  |
| 32. | Round fluted tart pan |  |
| 33. | Plastic grills for decorated biscuit |  |
| 34. | Scoop, pp |  |
| 35. | Dough scrapers |  |
| 36. | UV fly trap |  |
| 37. | Digital receiving scale/ balance digital |  |
| 38. | Set of 12 assorted S/S nozzles |  |
| 39. | Wall rack for icing bags S/S |  |
| 40. | Baking mould |  |
| 41. | Tray for mono portion moulds |  |
| 42. | Icing bag scriptzbeutel |  |

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| No. | Item | quantity |
| 1. | Convection oven |  |
| 2. | Dough mixer |  |
| 3. | Dough wheel |  |
| 4. | Flour sieve |  |
| 5. | Spare gauze |  |
| 6. | Tinned skimmer |  |
| 7. | Colander with wire gauze |  |
| 8. | Chinese colander |  |
| 9. | Measuring jug |  |
| 10. | Spatula |  |
| 11. | Pizza wheel |  |
| 12. | Blue steel bread mould with cover |  |
| 13. | Dough scrapers |  |
| 14. | Cake plate with revolving disc |  |
| 15. | Cake cooling tray |  |
| 16. | Pastry wheel plain |  |
| 17. | Pastry wheel fluted |  |
| 18. | Expanding pastry cutter, double wheels |  |
| 19. | Spiked roller |  |
| 20. | Cutting roller |  |
| 21. | Log mould, plastic |  |
| 22. | Wooden rolling pin |  |
| 23. | Pastry brush |  |

**4. House keeping**

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| No. | Item | quantity |
| 16. | Closet |  |
| 17. | Curtains with black out |  |
| 18. | Side lamp |  |
| 19. | Luggage rack |  |
| 20. | Waste basket |  |
| 21. | Sheets |  |
| 22. | Pillow cases |  |
| 23. | Glasses |  |
| 24. | Hair dryer |  |
| 25. | Telephone |  |
| 26. | Mini bar |  |
| 27. | Duvet |  |
| 28. | Mobile door |  |
| 29. | Vacuum machine |  |
| 30. | Carpet shampoo machine |  |
| 31. | Full furnished bathroom |  |

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| No. | Item | quantity |
| 1. | Twin bedded room |  |
| 2. | Chairs |  |
| 3. | Mattresses |  |
| 4. | Round table |  |
| 5. | Dressing table with mirror |  |
| 6. | Sofa bed |  |
| 7. | Pillows |  |
| 8. | Blankets |  |
| 9. | Bed cover |  |
| 10. | Tray & coffee machine |  |
| 11. | Coat hangers |  |
| 12. | Ashtrays |  |
| 13. | Safety box |  |
| 14. | Ironing board\iron |  |
| 15. | Mattress pad |  |

1. **Front office**

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| No. | Item | quantity |
| 1. | Counter |  |
| 2. | Chairs |  |
| 3. | Computer with hotel management software |  |
| 4. | Data show |  |
| 5. | Telephones |  |
| 6. | Visa Machine |  |