

**Curriculum of Matric Tech**  
**INTRODUCTION TO HOTEL MANAGEMENT**  
**GRADE IX**  
**2020**



**GOVERNMENT OF PAKISTAN**  
**Ministry of Federal Education and Professional Training ISLAMABAD**  
**In Collaboration with**  
**National Vocational and Technical Training Commission**

## Introduction

Pakistan is a developing country with 5<sup>th</sup> largest population in the world. 64% of our population is below 30 years of age which makes it second youngest country in South Asia. This “youth bulge” provides unique challenges as well as opportunities for the country’s social and economic development. The only remedy is to develop youth of Pakistan through education and training. To control the increasing un-employment, promoting entrepreneurship (self-employment), alleviate poverty and provide skilled manpower for industrial/economic growth, The Govt. of Pakistan has decided to introduce Technical Scheme at SSC Level. For this a stream of technical subjects has been selected including Hotel Management as one of the elective subjects.

The curriculum of Hotel Management is designed to produce middle level human resources equipped with knowledge, skills and attitudes related to the field of hospitality industry so as to meet the demand of such workforce in the country and abroad to contribute in the national streamline of poverty reduction of Pakistan. It is for students who are primarily interested in the practical aspects of the hotel industry.

Hospitality is one of the world’s fastest growing and most dynamic fields of employment with positive trends forecasted for the coming years. The world of hospitality offers a wide range of exciting careers in businesses related to travel and tourism, hotels and food & beverage, and events and leisure. Hotel Management is a branch of overall Hospitality Industry that provides the industry with well educated, adequately trained, and committed workforce.

In Pakistan, this industry contributes a large proportion to the country’s economy. Pakistan is a vast country with a land of variety and very attractive archeological, cultural, religious, natural, and historical destinations for tourists from all over the world which in return has ever increasing space for hotel industry. Increasing business opportunities, improving infrastructure, and growing economy in Pakistan are acting as a stimulant for the hotel industry in Pakistan which has potential to create millions of new jobs. Students exploring a prospective career in this field in Pakistan have more opportunities available to them than ever before.

This curriculum is designed for the students who are interested in practical aspects of hotel industry. It focuses on Hotel Management education with the primary aim of broadening students’ knowledge of the overall hospitality industry. It is a combination of theory and practical providing foundation for their career and provides a link between academia and industry. This curriculum has been designed with a view to integrate diverse skills and knowledge about the hotel management and foundation in front office skills, housekeeping, , essential cookery , hygiene, food safety and quality as well as presentation techniques which are indispensable ingredients to launch a successful career in the food-service industry. This course provides students with practical information about hotel operations and knowledge of hospitality issues and strategies.

## Rationale

As a result of globalization and CPEC and victory in war against terrorism, Hospitality Industry has taken on a growing importance in our economy. In preparing students for this new socio-economic environment, it is pertinent to provide students with a solid foundation of knowledge about hotel industry. Furthermore, study of Hotel Management will open up opportunities for students to pursue further studies in the field.

The social aspect of hotel management education will help students to develop a sense of ethical responsibility and a healthy hospitality culture. This is important in helping the community, the nation and the world to achieve the common goal of global sustainable development and is also important to the personal development of students.

The study of hotel management will also provide opportunities for students to develop their general intellectual capacities for life-long learning by promoting communication, interpersonal, information processing, problem solving and decision-making skills, etc. will help students recognize the importance of being a self-motivated problem-solver and life-long learner.

Hotel Management curriculum develops students' adaptability in a rapidly changing society of Pakistan. On completing the curriculum, students should have acquired a set of knowledge and concepts, and have developed a range of technical, personal, interpersonal, organizational, and generic skills, that can be applied in various contexts, both within and beyond the hotel industry. By providing a wide range of learning experiences, the study of Hotel Management enables students to explore different pathways for further studies and career pursuits. These might include academic pursuits, such as Hotel Management, Tourism and Hospitality Management Studies, or career pursuits in the industry, such as initial placement in a hotel's front office, chef etc. Furthermore, this course will stimulate the learners towards entrepreneurship in the industry.

## Aims and Objectives.

### Aims

This curriculum aims to enable students to.

- acquire a comprehensive understanding of the hotel industry.
- develop the appropriate knowledge, skills values and attitude that support the sustainable development of the industry
- independently identify, analyze, assess, and reflect on problems with Knowledge and skills.
- manage assignments related to operations, development, and administration within the hospitality industry.
- develop human resources required for hospitality industry.
- the positive attitudes towards the trade with greater initiative and self-confidence in handling operations

- become a successful entrepreneur in a small size enterprise.
- develop critical thinking for problem-solving, decision making during the service procedures.
- enhance their awareness of the growing importance of the tourism and hospitality industry to our society, nation, and the world.

## Objectives

After completing this SSC level Hotel Management program, the students will be able to:

- develop values and attitudes about the dynamic nature of the hospitality industry and the importance of being a self-motivated problem solver and life-long learner.
- understand organizational structure and function to utilize this knowledge in hotel industry.
- apply the acquired knowledge, values, and skills in the field of hospitality.
- start small size entrepreneurship.
- progress to higher levels of studies in hospitality industry.
- develop a range of technical, personal, interpersonal, organizational, and generic skills that can be applied in various contexts, both within and beyond the workplaces of hospitality industry

**Grade –IX**

**Ch. # 01 Introduction to Hospitality**

**17 Periods**  
(7 =T, 10 = P)

| <b>Themes</b>                               | <b>Students' Learning outcomes</b>                                                                                                                                                                                           | <b>Activities</b>                                                                                                                                                                                                             | <b>Duration</b>            | <b>Tools</b> | <b>Workplace</b> |
|---------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|--------------|------------------|
| Hospitality Basics and background           | the students will be able to: <ul style="list-style-type: none"> <li>• know about meanings and background of hospitality industry.</li> <li>• understand trends and traditions in hospitality industry.</li> </ul>           | <ul style="list-style-type: none"> <li>• Presentations about concept and background of hospitality industry.</li> <li>• Group discussion on hospitality values and traditions in provinces and regions of Pakistan</li> </ul> | Periods (T)<br>Periods (P) | Multimedia   | Classroom        |
| Scope of hospitality Industry               | <ul style="list-style-type: none"> <li>• know about scope of hospitality industry (hotels, accommodations, event management, &amp; transportation).</li> <li>• explore scope of hospitality industry in Pakistan.</li> </ul> | <ul style="list-style-type: none"> <li>• Presentation about scope of hospitality</li> </ul>                                                                                                                                   | Periods (T)<br>Periods (P) | Multimedia   | Classroom        |
| International Trends in Hospitality Sectors | <ul style="list-style-type: none"> <li>• know about international trend of hospitality industry</li> <li>• learn about thematic setups</li> <li>• understand hospitality</li> </ul>                                          | <ul style="list-style-type: none"> <li>• Discuss various thematic Hotels around the world</li> </ul>                                                                                                                          | Periods (T)<br>Periods (P) |              |                  |

**• Ch. # 02 What is Hotel Management?**

**10 Periods** (06 =T, 04 = P)

| <b>Themes</b>                    | <b>Students' Learning Outcomes</b>                                                                                                                                                                                                                                                                           | <b>Activities</b>                                                                                                 | <b>Duration</b>            | <b>Tools</b>       | <b>Workplace</b> |
|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|----------------------------|--------------------|------------------|
| Introduction to Hotel Management | The Students will be able to: <ul style="list-style-type: none"> <li>• know about Hotel Management.</li> <li>• understand departments of the hotel i.e., Front Office, Housekeeping, Laundry, Food &amp; Beverages, Banquets, Sales &amp;Marketing, HR, and Finance Engineering, IT and Security.</li> </ul> | <ul style="list-style-type: none"> <li>• Group Discussions on departments of hotel and their functions</li> </ul> | Periods (T)<br>Periods (P) | Charts, stationary | Classroom        |

|                          |                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                             |                            |  |           |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|--|-----------|
| Organizational Structure | <ul style="list-style-type: none"> <li>learn about organizational structure of hotel management.</li> <li>understand department wise hierarchy.</li> </ul>                                                                                             | <ul style="list-style-type: none"> <li>Develop a flow chart of Organizational Structure of hotel management.</li> </ul>                                                                                                                                                                                     | Periods (T)<br>Periods (P) |  | Classroom |
| Classification of hotels | <ul style="list-style-type: none"> <li>know about types of hotels, and terminology used for hotel classification.</li> <li>familiarize with the hotel classification rating systems.</li> <li>classify hotels by type, location, and price.</li> </ul> | <ul style="list-style-type: none"> <li>Group Presentation on Star and the Diamond rating system.</li> <li>Understanding about City center, Motels, Suburban hotels, Airport hotels, Resort hotels, Floating hotels, and specific clientele.</li> <li>Group Presentation on hotel classification.</li> </ul> | Periods (T)<br>Periods (P) |  | Classroom |

### Ch.3 Front Office - I

**29 Periods (13 =T, 16 = P)**

| Themes                       | Students' Learning Outcomes                                                                                                                                                              | Activities                                                                                                                    | Duration                   | Tools | Workplace                      |
|------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|----------------------------|-------|--------------------------------|
| Introduction to Front Office | The Students will be able to: <ul style="list-style-type: none"> <li>learn about Front Office activities.</li> <li>understand the different sections of Front Office.</li> </ul>         | Visit to a hotel to observe front office functioning                                                                          | Periods (T)<br>Periods (P) |       | Classroom/Lab                  |
| Reception                    | <ul style="list-style-type: none"> <li>know the key function of Reception</li> <li>describe greeting rules.</li> <li>understand the roles and responsibility of receptionist.</li> </ul> | <ul style="list-style-type: none"> <li>Demonstrate 15/5 Rule in given scenarios.</li> <li>Demonstrate GUEST model.</li> </ul> | Periods (T)<br>Periods (P) |       | Classroom/ lab                 |
| Guest Cycle                  | Know about: <ul style="list-style-type: none"> <li>Pre-Arrival</li> <li>Arrival</li> <li>Stay over</li> <li>Departure</li> </ul>                                                         | <ul style="list-style-type: none"> <li>Demonstrations on Guest Cycle</li> </ul>                                               | Periods (T)<br>Periods (P) |       | Classroom/<br>Outdoor Facility |

### Ch. 4 Food & Beverages Services- I

**30 Periods (14 =T, 16 = P)**

| Themes                            | Students' Learning Outcomes                                                                                                                         | Activities                                                                                                                                              | Duration                   | Tools | Workplace      |
|-----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|-------|----------------|
| Introduction to Food & Beverages. | The Students will be able to: <ul style="list-style-type: none"> <li>know about Food &amp; Beverage</li> <li>understand F&amp;B services</li> </ul> | Demonstrate Table Setups as per Food and beverage settings, including breakfast, lunch, high tea, dinner, coffee shop/café, Banqueting, Bakers Boutique | Periods (T)<br>Periods (P) |       | Classroom/ Lab |

|                                     |                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                         |                            |                                           |                       |
|-------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|-------------------------------------------|-----------------------|
| Types of Services                   | <ul style="list-style-type: none"> <li>• know about different type of services</li> <li>• differentiate among Types of Services: <ul style="list-style-type: none"> <li>○ A' la Carte</li> <li>○ Buffet</li> <li>○ Table de Hote</li> <li>○ Gueridon Service</li> <li>○ Platter to Plate Service</li> <li>○ English</li> <li>○ Russian</li> <li>○ French</li> <li>○ American</li> </ul> </li> </ul>     | <ul style="list-style-type: none"> <li>• Demonstrate Methods of food service, including plate, family, solver, table theatre (cooking, carving, filleting, dressing), tray</li> </ul>   | Periods (T)<br>Periods (P) | Cutting boards (color coded), knives, PPE | Classroom/cooking lab |
| Greet, Seat & Take Orders           | <ul style="list-style-type: none"> <li>• know how to greet guests</li> <li>• identify their requirements.</li> <li>• guide and assist guests on arrival</li> <li>• perform order taking</li> </ul>                                                                                                                                                                                                      | <ul style="list-style-type: none"> <li>• Greet guests, identifying the host, giving full attention, being welcoming, offering assistance, guiding and helping guests to seat</li> </ul> | Periods (T)<br>Periods (P) | Cutting boards (color coded), knives, PPE | Classroom/Lab         |
| Safe and hygienic working practices | <ul style="list-style-type: none"> <li>• learn about safe and hygienic working practices</li> <li>• observe Food Safety Measures</li> </ul>                                                                                                                                                                                                                                                             | <ul style="list-style-type: none"> <li>• Safe and hygienic working practices when serving guests' food and beverages orders</li> <li>• Maintaining guest and service areas</li> </ul>   | Periods (T)<br>Periods (P) |                                           | Classroom/Lab         |
| Crockery and Cutlery                | <ul style="list-style-type: none"> <li>• Know about Equipment and materials needed for service area: (cutlery/silverware, glassware, service dishes/flats, plate rings, sauce boats, soup tureens, hot plates/plate warmers (stocked as required for service), refrigerated units, hot/cold beverage service containers).</li> <li>• identify various types of cutlery/silverware, glassware</li> </ul> | <ul style="list-style-type: none"> <li>• Demonstrate the use of equipment and materials needed for service area.</li> <li>•</li> </ul>                                                  | Periods (T)<br>Periods (P) |                                           |                       |
| Beverage preparation                | <ul style="list-style-type: none"> <li>• know about hot and cold beverages</li> <li>• prepare different beverages</li> <li>• serve beverages</li> </ul>                                                                                                                                                                                                                                                 | <ul style="list-style-type: none"> <li>• Prepare and serve drinks, tea – black, green ,coffee – instant, cold drinks fruit drinks, soft drinks; milk; canned, bottled</li> </ul>        | Periods (T)<br>Periods (P) |                                           |                       |

| Ch.5 Culinary Arts                  |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                         | 30 Periods (12 =T, 18 = P) |                                                                   |                       |
|-------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|-------------------------------------------------------------------|-----------------------|
| Themes                              | Students' Learning Outcomes                                                                                                                                                                                                                                                                                                        | Activities                                                                                                                                                                                                              | Duration                   | Tools                                                             | Workplace             |
| Introduction to Culinary Arts       | <p>the students will be able to:</p> <ul style="list-style-type: none"> <li>know the basics and history of culinary arts</li> <li>understand about the scope of culinary arts</li> </ul>                                                                                                                                           | Group Discussion on Culinary arts and its scope.                                                                                                                                                                        | Periods (T)<br>Periods (P) | MMP                                                               | Classroom             |
| Types of cuisines                   | <ul style="list-style-type: none"> <li>know about cuisines and its types</li> <li>understand major and modern cuisine</li> </ul>                                                                                                                                                                                                   | <ul style="list-style-type: none"> <li>Group presentation about types of cuisines and their major aspects.</li> </ul>                                                                                                   | Periods (T)<br>Periods (P) |                                                                   | Classroom             |
| Food Hygiene                        | <ul style="list-style-type: none"> <li>know about basics principles of food hygiene.</li> <li>know about food storage temp (FATTOM).</li> <li>know about HACCP (<b>hazard analysis critical control point.</b>)</li> <li>identify hazardous foods</li> <li>observe food safety protocols</li> </ul>                                | <ul style="list-style-type: none"> <li>Practice safe food handling and demonstrate cleaning and sanitization practices in kitchen</li> </ul>                                                                            | Periods (T)<br>Periods (P) |                                                                   | Classroom             |
| Baking                              | <ul style="list-style-type: none"> <li>know about the concept of baking</li> <li>understand the basic principles of baking</li> <li>know the importance of appropriate baking temperature</li> <li>identify tools and equipment involved in baking</li> <li>observe the defined process of baking with the given recipe</li> </ul> | <ul style="list-style-type: none"> <li>Prepare Baked products as per given recipes and instructions:<br/>Muffins, Chocolate chip Cookies, Bakery Biscuits, Bread, Tea Cake, Marble Cake &amp; Pineapple Cake</li> </ul> | Periods (T)<br>Periods (P) |                                                                   | Classroom             |
| ch.6 Store And Inventory            |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                         | 12 Periods (07 =T, 05 = P) |                                                                   |                       |
| Themes                              | students' learning outcomes                                                                                                                                                                                                                                                                                                        | Activities                                                                                                                                                                                                              | Duration                   | Tools                                                             | Workplace             |
| Introduction to Store and Inventory | <p>the students will be able to:</p> <ul style="list-style-type: none"> <li>know about the “store” department</li> <li>understand the tasks of “store” department</li> <li>observe receiving and storage areas</li> </ul>                                                                                                          | <ul style="list-style-type: none"> <li>Demonstrate the receiving and storage.</li> </ul>                                                                                                                                | Periods (T)<br>Periods (P) | Multimedia, Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/cooking lab |
| Foods delivery cycle                | <ul style="list-style-type: none"> <li>know about the food delivery cycle</li> <li>understand principles of</li> </ul>                                                                                                                                                                                                             | <ul style="list-style-type: none"> <li>Demonstrate Food Delivery</li> </ul>                                                                                                                                             | Periods (T)<br>Periods     | Kitchen equipment, knives,                                        | Classroom/cooking lab |



|                                        | food delivery cycle                                                                                                                                                                                                                                                                                             | Cycle                                                                                                                                                                                | (P)                                               | cutting boards, pots ,etc.                            |                       |
|----------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|-------------------------------------------------------|-----------------------|
| Receiving of goods                     | <ul style="list-style-type: none"> <li>know how to receive goods according to the checklist</li> <li>prepare and maintain checklist</li> </ul>                                                                                                                                                                  | <ul style="list-style-type: none"> <li>Check best before/Use by date.</li> <li>Check quality points, quantity and temperature.</li> </ul>                                            | Periods (T)<br>Periods (P)                        | Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/Lab         |
| Store of goods according to procedure. | <ul style="list-style-type: none"> <li>understand the concept of LIFO &amp; FIFO</li> <li>store goods at correct temperature</li> <li>store &amp; handle chemicals safely</li> <li>manage food as per standards</li> </ul>                                                                                      | <ul style="list-style-type: none"> <li>Demonstrate the processes of storage.</li> <li>Demonstrate LIFO &amp; FIFO rule.</li> </ul>                                                   | Periods (T)<br>Periods (P)                        | Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/Lab         |
| <b>ch.7 ICT and Social Media</b>       |                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                      | <b>20 Periods (08 =T, 12 = P)</b>                 |                                                       |                       |
| <b>Themes</b>                          | <b>Students' Learning Outcomes</b>                                                                                                                                                                                                                                                                              | <b>Activities</b>                                                                                                                                                                    | <b>Duration</b>                                   | <b>Tools</b>                                          | <b>Workplace</b>      |
| Concepts of ICT                        | the students will be able to: <ul style="list-style-type: none"> <li>know about the basic concepts of ICT.</li> <li>understand the role of ICT in hotel industry</li> <li></li> </ul>                                                                                                                           | <ul style="list-style-type: none"> <li>Use internet for browsing</li> </ul>                                                                                                          | Periods (T)<br>Periods (P)                        | Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/cooking lab |
| Computer Application                   | <ul style="list-style-type: none"> <li>learn basic computer application.</li> <li>understand ict software in hotel industry               <ul style="list-style-type: none"> <li>google application (e-mail, cloud drive)</li> </ul> </li> <li>apply microsoft suit (ms. office, excel, power point)</li> </ul> | <ul style="list-style-type: none"> <li>Create required documents</li> <li>Create E-mail Accounts.</li> <li>Prepare class assignments in MS. Word, Excel, and Power point.</li> </ul> | Periods (T)<br>Periods (P)                        | Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/cooking lab |
| Social Media                           | <ul style="list-style-type: none"> <li>learn social media sign-up's and pages generation</li> <li>understand use of social media</li> <li>apply social media tools for hotel industry marketing</li> </ul>                                                                                                      | <ul style="list-style-type: none"> <li>Create professional Email address and Social Media accounts</li> </ul>                                                                        | Periods (T)<br>Periods (P)                        | Kitchen equipment, knives, cutting boards, pots ,etc. | Classroom/Lab         |
| <b>Ch.8 Life Skills</b>                |                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                      | <b>Theory: 8 Periods<br/>Practical: 9 Periods</b> |                                                       |                       |
| <b>Themes</b>                          | <b>Students' Learning Outcomes</b>                                                                                                                                                                                                                                                                              | <b>Activities</b>                                                                                                                                                                    | <b>Duration</b>                                   | <b>Tools</b>                                          | <b>Workplace</b>      |
| Introduction to Life Skills            | The students will be able to: <ul style="list-style-type: none"> <li>know the basic life skills including 21<sup>st</sup> century</li> </ul>                                                                                                                                                                    | <ul style="list-style-type: none"> <li>Group Discussion and model presentation on soft skills</li> </ul>                                                                             | Periods (T)<br>Periods (P)                        |                                                       | Classroom             |

|                                      |                                                                                                                                                                                                                |                                                                                                                                                                                                                                                   |                            |  |           |
|--------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|--|-----------|
|                                      | <p>skills with special reference to SDG-4.7</p> <ul style="list-style-type: none"> <li>• understand the importance of life skills in daily life</li> </ul>                                                     |                                                                                                                                                                                                                                                   |                            |  |           |
| Introduction to Soft Skills          | <ul style="list-style-type: none"> <li>• know the basic soft skills</li> <li>• learn the importance of soft skills in daily life</li> <li>• apply soft skills for academic and professional success</li> </ul> | <ul style="list-style-type: none"> <li>• Group Discussion and model presentation on soft skills</li> </ul>                                                                                                                                        | Periods (T)<br>Periods (P) |  | Classroom |
| Personal Development                 | <ul style="list-style-type: none"> <li>• learn the personal and professional aspects of life.</li> <li>• understand the importance of self-image</li> <li>• develop self-confidence</li> </ul>                 | <ul style="list-style-type: none"> <li>• Role play to enhance self-awareness, self-confidence and self-image</li> </ul>                                                                                                                           | Periods (T)<br>Periods (P) |  | Classroom |
| Attitude, Behavior and Customer Care | <ul style="list-style-type: none"> <li>• learn the concepts of attitude and behavior</li> <li>• understand the impact of positive and negative attitude in daily life</li> </ul>                               | <ul style="list-style-type: none"> <li>• Through different scenarios practically apply the principles of customer care and positive attitude.</li> <li>• Exercise and deal with problematic and angry persons by conducting role plays</li> </ul> | Periods (T)<br>Periods (P) |  | Classroom |

## Assessment and Evaluation

Assessment is the practice of collecting evidence of student learning. It aims at improving learning and teaching as well as recognizing the achievement of students. It determines students' progression through their learning experiences and enables them to demonstrate that they have achieved the intended learning outcomes. The assessment is aligned with curriculum aims, design and learning processes.

Evaluation is an integral part of teaching-learning process. It involves gathering information through various assessment techniques, making valuable judgment and sound decisions. Assessment provides information and teaching about students' achievement in relation to learning objectives. With this information, the teacher makes informed decisions about what should be done to enhance the learning of students or to improve teaching methods. Assessment must be:

- mainly open-ended, allowing for discussion and revision of new understanding.
- tolerant of divergent thinking of students and promote the notion of no 'one right answer'.
- presented in alternative mode, not just paper-and-pencil responses to limiting questions.
- designed to foster analysis, comparison, generalization, prediction, and modification according to the grade and development level.
- capable of promoting collaboration and team effort in demonstration of competence.
- ongoing and cumulative, showing growth over time.

### Formative (Internal) Assessment

Internal assessment refers to the assessment practices employed as part of the learning and teaching process. It is an ongoing process throughout the session and uses Test — Feedback — Adjust cycle repeatedly to improve students' performance and efficiency in learning and teaching. In designing internal assessment for the subject, teachers should maintain a proper balance between the formative and summative functions of assessment. It should be comprehensive to cover all the objectives as per curriculum. A diversity of assessment modes should be adopted so that students are given opportunities to develop and demonstrate the full range of learning outcomes of the curriculum, including those of knowledge, skills and values and attitudes.

### Methods for Internal/Formative Assessment

Following tasks can help in formative assessment;

- assignments ● quizzes ● tests ● group discussions ● oral/multimedia presentations ● worksheets ● online interactive activities ● role play
- demonstration ● practical exercises

Feedback on students' work in all of the above tasks must be prompt, effective, and efficient. Assessment should have questions setting that specifically help in finding out knowledge, understanding and skills.

### Summative /External Assessment

Summative assessment will be managed by concerned Board of Intermediate and Secondary Education. It will be composed of two parts;

**1) Theory Assessment /Written examination:** The theory examination is suggested to consist of a wide variety of questions. Its overall weightage should be 40 %. It should be based on the curriculum rather than textbook. The assessment should be designed to examine the candidate's understanding of the whole syllabus and should test the range of abilities according to Bloom Taxonomy.

**2) Practical Assessment/Practical examination:** This is designed to test Practical skills of students. Its overall weight age should be 60%. It will comprise of written exam (10%), practical (70 %) and viva/oral exam (20%).

A standards-referenced approach will be adopted for grading and reporting student performance. The purpose of this approach is to recognize what each student can do the in the subject at the end of the 2-year secondary school level education. The performance of each student will be matched against a set of performance standards, rather than comparing to the performance of other students. It makes the implicit standards explicit by providing specific indication of individual student performance. Descriptions will be provided for the set of standards.

### Guidelines for Writing a Textbook

A textbook is an important teaching and learning resource and one of the most extensively used resources in classrooms. To reflect national needs and aspirations the needs and aspirations, the textbooks should be written in accordance with this curriculum. This curriculum meets not only the general aims and objectives but also fulfills the specific requirements of the individual subject. As the textbook serves as a framework for teaching, the author/authors should consider the following features:

- A textbook must include an introduction to the textbook, explaining how to use the textbook
- The textbook must be in line with the National Curriculum, covering all SLOs of each theme or concept.
- Content and illustrations must be culturally, contextually and age appropriate.
- All text and material must be accurate, up-to-date and error-free.
  
- The continuity of the concepts, their integration and logical development should be ensured.
- Horizontal and vertical overlapping of the concepts should be avoided.
- The textbook should be informative and interactive with questions to be put at suitable intervals to provoke the students to think.
- The language used should be simple, clear, straight forward, unambiguous and easily comprehensible by the students of the particular level.
- Simple questions may be asked within the chapter, which requires students to recall, think, and apply what they have just learnt as well as to reinforce the learning of the concepts and principle.
- The examples and applications should be from everyday life and be supportive of our cultural values.
- Photographs and illustrations should be clear, labeled and supportive of the text. Tables, flow charts and graph may be given wherever needed.
  
- Key points at the end of each chapter should provide a summary of the important concepts and principles discussed in the chapter.
- End-of-the-Chapter exercises must include a variety of assessment styles based on levels of Bloom's Taxonomy. These should encourage students to think, develop skills, and use information for a variety of purposes.
- Textbooks should be free from all kinds of biases including, gender, religion, occupation, social background etc.
- To make the students self-learner use of IT based resources may be encouraged. Relevant internet links and other online resources may be included.
- Glossary of the new vocabulary must be included.

## Guideline for planning and writing a chapter

The textbook author may decide the titles of each chapter and can choose to cover students' learning outcomes (SLOs) from any themes in developing the content of the chapter. The textbook author must also keep in mind that a number of SLOs cannot be addressed in the text (as if this is done it would lead students to simply memorize the text and not serve the realization of the curriculum). These SLOs could be realized through questions and practical activities within and at the end of the chapter exercises.

- Learning outcomes must be given at beginning of each chapter.
- Decide on key ideas, facts, concepts, skills and values that can be developed.
- Illustrations must clearly convey the desired concept.
- Activities must demand from students to do inquiry and problem solving according to grade level.
- Ensure that the content is up to date, accurate and developmentally appropriate.
- Contents must be in line with chapter outcomes.
- Language must be consistent, culturally appropriate and grammatically correct (as if talking to a group).
- Language must engage and hold reader's attention.
- Recall previous learning, where possible.
- Structure the writing so that the sentence is simple, paragraphs deal with single ideas etc.
- Interesting information in the form of tidbits, fact file, point to ponder etc. must be given.
- Write a summary/concept map at end of each chapter, reviewing key knowledge and skills.
- End-of-chapter exercises
- Recall and integrate previous learning
- Engage students and develop their creativity
- Move from lower to higher order thinking
- Focus on multiple intelligences
- Keep the text contextually relevant in line with local teaching and learning.
- Provide website links for further research

## Guidelines for Writing Learner Workbook

Workbooks are books that contain writing activities and exercises that build upon each chapter in the textbook. Workbook exercises help students to develop conceptual understanding of the concepts dealt with in the text, to develop skills and to apply knowledge to new situations. Basic features of a workbook A workbook should have:

- Various exercises and activities for each chapter, topic, subtopic.
- Exercises and activities that will enable student to develop and practice the content knowledge, skills and higher order thinking.
- Accurate and variety of exercises.
- Clear illustrations/ examples/ explanations to show what students are supposed to do, and/or what product looks like.
- Exercises and activities with a variety of purposeful, stimulating, challenging and innovative items to encourage students to review and practice the knowledge and skills they have learnt.
- Exercises that include both constructed and restricted response items.
- Activities, which requires readily available, acceptable, and affordable materials and resources.

### Basic Requirements for Lab (Tools/Equipment)

| Sr.# | Item Description                                                                                                                                                                                                                  | Brand Name/<br>Model No | Standard<br>Quantity                                 |
|------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|------------------------------------------------------|
| 1.   | Cleaning equipment, including small equipment (cloths, dusters, mops, brushes, buckets, hand-held cleaning spray),                                                                                                                | Local                   | 3 x class sets                                       |
| 2.   | Guest services resources, handouts, articles, journals                                                                                                                                                                            | Local printed           | 3 x class sets                                       |
| 3.   | Memo forms                                                                                                                                                                                                                        | Local printed           | 20                                                   |
| 4.   | Menus, drinks lists, brochures, prices (including room rates), other promotional materials (including posters, blackboard / whiteboards, illustrated menu boards, vouchers and loyalty cards, additional promotional information) | Local printed           | 3 x class sets                                       |
| 5.   | Notepads for recording messages                                                                                                                                                                                                   | Local printed           | 20                                                   |
| 6.   | Operating manuals and specifications for tools and equipment relevant to hotel industry                                                                                                                                           | Software                | Class set                                            |
| 7.   | Supplies, including bedsheets, pillow cases, towels, cleaning agents, equipment and supplies, paper towels                                                                                                                        | Local (White Linen)     | Class set                                            |
| 8.   | Food outlet log books                                                                                                                                                                                                             |                         | 1 class set                                          |
| 9.   | Food outlet logs for recording accidents and incidents                                                                                                                                                                            |                         | 1 completed class copy as example<br>20 blank copies |
| 10.  | Guest services resources, handouts, articles, journals                                                                                                                                                                            |                         | 1 class set                                          |
| 11.  | Record of guest reservations                                                                                                                                                                                                      |                         | 20 copies                                            |
| 12.  | Record of guest needs, likes and dislikes                                                                                                                                                                                         |                         | 1 completed class copy as example<br>20 blank copies |
| 13.  | Tableware (table coverings, cruet sets, table decorations, menu holders, ashtrays)                                                                                                                                                |                         | 20 sets                                              |
| 14.  | Service list/menu dishes/flats, plate rings, sauce boats, soup tureens, service cloths                                                                                                                                            |                         | 20 sets (minimum)                                    |
| 15.  | Service equipment and utensils for serving food at the counter                                                                                                                                                                    |                         | 20 sets                                              |
| 16.  | HOLDERS for order pads                                                                                                                                                                                                            |                         | 20 sets                                              |

|     |                                                                                                                                                                                                                                                                                                                                                                           |                                                     |                 |
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| 17. | Hot plates/plate warmers (stocked as required for service)                                                                                                                                                                                                                                                                                                                |                                                     | 5               |
| 18. | Trays/trolleys                                                                                                                                                                                                                                                                                                                                                            |                                                     | 10              |
| 19. | Sideboards/side tables/service station                                                                                                                                                                                                                                                                                                                                    |                                                     | 5               |
| 20. | Counter service materials, including posters, black/white board, menus board, promotional materials showing special offers                                                                                                                                                                                                                                                |                                                     | 1 set           |
| 21. | Waiters' pantry                                                                                                                                                                                                                                                                                                                                                           |                                                     | 2 installations |
| 22. | Front office stationery, including booking and amendment forms, arrivals and departure lists, house lists, accounting stationery, invoices<br><br>Reception desk                                                                                                                                                                                                          | Local designed<br>,Printed                          | Class set       |
| 23. | Telephone system                                                                                                                                                                                                                                                                                                                                                          |                                                     | 1 installation  |
| 24. | Room keys or cards                                                                                                                                                                                                                                                                                                                                                        | Local designed                                      | Class set       |
| 25. | Standard operating procedures for front office, including handling problems and managing payments                                                                                                                                                                                                                                                                         |                                                     | 20 sets         |
| 26. | Work area logs book                                                                                                                                                                                                                                                                                                                                                       | Local designed                                      | 20 sets         |
| 27. | Complaints Log book                                                                                                                                                                                                                                                                                                                                                       | Local designed                                      | 3 sets          |
| 28. | Bill/Check folders                                                                                                                                                                                                                                                                                                                                                        | Local designed                                      | 20 sets         |
| 29. | Cash till (mechanical/electronic)                                                                                                                                                                                                                                                                                                                                         |                                                     | 1               |
| 30. | Cash float and mechanism for keeping cash secure                                                                                                                                                                                                                                                                                                                          | Artificial currency ,<br>local and<br>international | 5 sets          |
| 31. | Illustrative range of emergency notices                                                                                                                                                                                                                                                                                                                                   |                                                     | 1 set           |
| 32. | Fire equipment<br><br>including the provision of fire exits, fire doors, fire extinguishers, alarm systems, emergency lighting, fire safety and exit signs                                                                                                                                                                                                                |                                                     | 1 set           |
| 33. | First aid equipment properly stocked: Food safety plasters, in a variety of different sizes and shapes; small, medium and large sterile gauze dressings; sterile eye dressings; triangular bandages; crêpe rolled bandages; safety pins; disposable sterile gloves; scissors; alcohol-free cleansing wipes; tape; distilled water, for cleaning wounds and as an eye bath |                                                     | 1 set           |
| 34. | Food outlet logs for recording accidents and incidents                                                                                                                                                                                                                                                                                                                    |                                                     | 1 example copy  |
| 35. | Tools and equipment for disposing of waste, including waste disposal units, recycling bins, garbage drums on                                                                                                                                                                                                                                                              |                                                     | 2 sets          |

|             |                                                                                                                                                                                                                                   |                                                                                                  |                                                      |
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|             | wheels (foot operated) with garbage bags included                                                                                                                                                                                 |                                                                                                  |                                                      |
| 36.         | Floor mop bucket                                                                                                                                                                                                                  | Material: Plastic with Steel Handle and 4 Wheels<br>63*27*67cm<br><br>pack size:<br>46.5*27*29cm | 1                                                    |
| 37.         | With 02 Dry Mops with handles and 02 Wet mops with handles.                                                                                                                                                                       |                                                                                                  |                                                      |
| <b>Sr.#</b> | <b>Item Description</b>                                                                                                                                                                                                           | <b>Brand Name/<br/>Model No</b>                                                                  | <b>Standard Quantity</b>                             |
| 1.          | Cleaning equipment, including small equipment (cloths, dusters, mops, brushes, buckets, hand-held cleaning spray),                                                                                                                | Local                                                                                            | 3 x class sets                                       |
| 2.          | Guest services resources, handouts, articles, journals                                                                                                                                                                            | Local printed                                                                                    | 3 x class sets                                       |
| 3.          | Memo forms                                                                                                                                                                                                                        | Local printed                                                                                    | 20                                                   |
| 4.          | Menus, drinks lists, brochures, prices (including room rates), other promotional materials (including posters, blackboard / whiteboards, illustrated menu boards, vouchers and loyalty cards, additional promotional information) | Local printed                                                                                    | 3 x class sets                                       |
| 5.          | Notepads for recording messages                                                                                                                                                                                                   | Local printed                                                                                    | 20                                                   |
| 6.          | Operating manuals and specifications for tools and equipment relevant to hotel industry                                                                                                                                           | Software                                                                                         | Class set                                            |
| 7.          | Supplies, including bed sheets, pillow cases, towels, cleaning agents, equipment and supplies, paper towels                                                                                                                       | Local (White Linen)                                                                              | Class set                                            |
| 8.          | Food outlet log books                                                                                                                                                                                                             |                                                                                                  | 1 class set                                          |
| 9.          | Food outlet logs for recording accidents and incidents                                                                                                                                                                            |                                                                                                  | 1 completed class copy as example<br>20 blank copies |
| 10.         | Guest services resources, handouts, articles, journals                                                                                                                                                                            |                                                                                                  | 1 class set                                          |
| 11.         | Record of guest reservations                                                                                                                                                                                                      |                                                                                                  | 20 copies                                            |
| 12.         | Record of guest needs, likes and dislikes                                                                                                                                                                                         |                                                                                                  | 1 completed class copy as example<br>20 blank copies |
| 13.         | Tableware (table coverings, cruet sets, table decorations, menu holders, ashtrays)                                                                                                                                                |                                                                                                  | 20 sets                                              |



|     |                                                                                                                                                                                                                                                                                        |                                                        |                   |
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| 14. | Service list/menu dishes/flats, plate rings, sauce boats, soup tureens, service cloths                                                                                                                                                                                                 |                                                        | 20 sets (minimum) |
| 15. | Service equipment and utensils for serving food at the counter                                                                                                                                                                                                                         |                                                        | 20 sets           |
| 16. | Holders for order pads                                                                                                                                                                                                                                                                 |                                                        | 20 sets           |
| 17. | Hot plates/plate warmers (stocked as required for service)                                                                                                                                                                                                                             |                                                        | 5                 |
| 18. | Trays/trolleys                                                                                                                                                                                                                                                                         |                                                        | 10                |
| 19. | Sideboards/side tables/service station                                                                                                                                                                                                                                                 |                                                        | 5                 |
| 20. | Counter service materials, including posters, black/white board, menus board, promotional materials showing special offers                                                                                                                                                             |                                                        | 1 set             |
| 21. | Waiters' pantry                                                                                                                                                                                                                                                                        |                                                        | 2 installations   |
| 22. | Front office stationery, including booking and amendment forms, arrivals and departure lists, house lists, accounting stationery, invoices<br><br>Reception desk                                                                                                                       | Local designed<br>,Printed                             | Class set         |
| 23. | Telephone system                                                                                                                                                                                                                                                                       |                                                        | 1 installation    |
| 24. | Room keys or cards                                                                                                                                                                                                                                                                     | Local designed                                         | Class set         |
| 25. | Standard operating procedures for front office, including handling problems and managing payments                                                                                                                                                                                      |                                                        | 20 sets           |
| 26. | Work area logs book                                                                                                                                                                                                                                                                    | Local designed                                         | 20 sets           |
| 27. | Complaints Log book                                                                                                                                                                                                                                                                    | Local designed                                         | 3 sets            |
| 28. | Bill/Check folders                                                                                                                                                                                                                                                                     | Local designed                                         | 20 sets           |
| 29. | Cash till (mechanical/electronic)                                                                                                                                                                                                                                                      |                                                        | 1                 |
| 30. | Cash float and mechanism for keeping cash secure                                                                                                                                                                                                                                       | Artificial<br>currency , local<br>and<br>international | 5 sets            |
| 31. | Illustrative range of emergency notices                                                                                                                                                                                                                                                |                                                        | 1 set             |
| 32. | Fire equipment<br><br>including the provision of fire exits, fire doors, fire extinguishers, alarm systems, emergency lighting, fire safety and exit signs                                                                                                                             |                                                        | 1 set             |
| 33. | First aid equipment properly stocked: Food safety plasters, in a variety of different sizes and shapes; small, medium and large sterile gauze dressings; sterile eye dressings; triangular bandages; crêpe rolled bandages; safety pins; disposable sterile gloves; scissors; alcohol- |                                                        | 1 set             |

|     |                                                                                                                                                                |                                                                                                  |                |
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|     | free cleansing wipes; tape; distilled water, for cleaning wounds and as an eye bath                                                                            |                                                                                                  |                |
| 34. | Food outlet logs for recording accidents and incidents                                                                                                         |                                                                                                  | 1 example copy |
| 35. | Tools and equipment for disposing of waste, including waste disposal units, recycling bins, garbage drums on wheels (foot operated) with garbage bags included |                                                                                                  | 2 sets         |
| 36. | Floor mop bucket                                                                                                                                               | Material: Plastic with Steel Handle and 4 Wheels<br>63*27*67cm<br><br>pack size:<br>46.5*27*29cm | 1              |
| 37. | With 02 Dry Mops with handles and 02 Wet mops with handles.                                                                                                    |                                                                                                  |                |
| 38. | Lemons Squeezer (Steel made, Local)                                                                                                                            | SUS 201 (Non-Magnetic )<br><br>Size:<br>20.5x6.5cm (LXW)                                         | 3              |
| 39. | Air Tight Jars                                                                                                                                                 | 500ml+1500ml +2000ml+5000 ml                                                                     | 40             |
| 40. | Pressure Cooker<br><br>Industrial Aluminum Stainless Steel<br><br>Capacity<br><br>Body Material                                                                |                                                                                                  | 3              |
| 41. |                                                                                                                                                                |                                                                                                  |                |
| 42. |                                                                                                                                                                | 9L                                                                                               |                |
| 43. |                                                                                                                                                                | Aluminum A00                                                                                     |                |
| 44. | Woks / Karahi                                                                                                                                                  | Chinese                                                                                          | 6              |
| 45. | French Fried Cutter (Local)                                                                                                                                    | Iron                                                                                             | 1              |
| 46. | Microwave Oven (Conventional)<br><br>Capacity<br><br>62 Liters                                                                                                 |                                                                                                  | 1              |

|     |                                                                                                                                                                                                                                                                              |               |        |
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|     | <p>Power Output</p> <p>1200w</p> <p>Power input (Grill)</p> <p>1200w</p> <p>Colors</p> <p>Black / Silver</p> <p>Digital Control Panel</p> <p>Huge Capacity</p> <p>SS front &amp; handle</p> <p>Grill Function</p> <p>Weight / Time defrost</p> <p>Attractive LED Display</p> |               |        |
| 47. | <p>POTS:</p> <p>Material: Aluminum</p> <p>Sizes:</p> <p>Number 10 with round bottom:</p> <p>Number 9 with round bottom:</p> <p>Number 8 with round bottom:</p> <p>Number 7with round bottom:</p> <p>Number 6 with round bottom:</p>                                          |               | 2each  |
| 48. | <p>KARAHIS:</p> <p>Material: Aluminum</p> <p>Sizes:</p> <p>Number 5 with round bottom:</p> <p>Number 4 with round bottom:</p> <p>Number 3 with round bottom:</p> <p>Number 5 with Flat bottom:</p> <p>Number 4 with Flat bottom:</p> <p>Number 3 with Flat bottom:</p>       |               | 2 each |
| 49. | SAUCE PANS:                                                                                                                                                                                                                                                                  | Aluminum milk | 6      |

|     |                                                                                                                                                                                                                                                                                         |                                  |   |
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|     | Sizes: Number 9<br>Number 7                                                                                                                                                                                                                                                             | pans                             |   |
| 50. | FRY PANS:<br>Sizes:<br>Number 4                                                                                                                                                                                                                                                         | Aluminum with<br>Bakelite handle | 6 |
| 51. | NON-STICK FRY PANS:<br>Sizes: 30cm Diameter                                                                                                                                                                                                                                             | Aluminum                         |   |
| 52. | NON-STICK SPOON SET (06- PCS)                                                                                                                                                                                                                                                           |                                  | 4 |
| 53. | STEAMER:<br>3 Piece Steamer Stockpot 18/10 Stainless Steel )<br>6 QUART/5.7 LITRE<br>3 PIECE STAINLESS STEEL<br>SITS FLAT<br>IMPACT BONDED FOR EVEN HEAT<br>DISTRIBUTION 18/10<br>Size: 10" IN DIAMETER AND 8 1/2" TALL                                                                 | STAINLESS<br>STEEL               | 4 |
| 54. | CAST IRON GRILL:<br>Sizes: 35cm diameter<br>Sizes: 24cm diameter                                                                                                                                                                                                                        | Cast Iron                        | 3 |
|     |                                                                                                                                                                                                                                                                                         |                                  | 4 |
| 55. | Cutlery Utensils (124 Pieces Set)<br>Tea Spoon 12 PCS<br>Dessert Spoon 12 PCS<br>Dessert Fork 12 PCS<br>Dessert Knife 12 PCS<br>Service Curry Spoon 4 PCS<br>Service Rise Spoon 4 PCS<br>Demitasse Spoon 6 PCS<br>Sugar Spoon 2 PCS<br>Butter Knife (Sheet) 2 PCS<br>Service Fork 2 PCS | Full Dual Finish<br>14 Gauge     | 1 |

|     |                                                                                                                                                                                                                |  |   |
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|     | <p>Cake Fork 12 PCS</p> <p>Ice Cream Spoon 12 PCS</p> <p>Soup Spoon 12 PCS</p> <p>Cake Lifter 2 PCS</p> <p>Soup Ladle 9" 2 PCS</p> <p>Tea Spoon Big 12 PCS</p> <p>Service Tong 2 PCS</p> <p>Ice Tong 2 PCS</p> |  |   |
| 56. | <p>Refrigerator</p> <p>Single Door</p> <p>Size 30"x28"x80"</p> <p>Upright , Stainless Steel Body</p> <p>Commercial Usage</p>                                                                                   |  | 1 |
| 57. | <p>Deep Freezer Double Door,</p> <p>Single Door</p> <p>Size 30"x28"x80"</p> <p>Stainless Steel Body</p> <p>Commercial</p>                                                                                      |  | 1 |
| 58. | <p>Salamander Grill (Stainless Steel)</p> <p>Dimension</p> <p>880*440*610 mm</p> <p>Controllers</p> <p>6</p> <p>Power</p> <p>10.3Kw</p> <p>Weight</p> <p>47Kg</p>                                              |  | 1 |
|     |                                                                                                                                                                                                                |  |   |

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| 59. | <p>Bain Marie</p> <p>Mobile Dry Bain Marie With Cabinet(Hot)</p> <p>4 Bowls</p> <p>Dimension</p> <p>1060*668*900mm</p> <p>Voltage</p> <p>220V-240V</p> <p>Max Height of GN Pans</p> <p>150mm</p> <p>*Hot air circulation heating</p> <p>*With four 1/2 GN pans and one 1/1 GN pan</p> |                                                                                                                          | 1  |
| 60. | Bakery oven Single Deck 56x36x35 Stainless Steel                                                                                                                                                                                                                                      |                                                                                                                          | 1  |
| 61. | Cutting boards Teflon (Different Colors) 24x18x2                                                                                                                                                                                                                                      |                                                                                                                          | 12 |
| 62. | <p>Dinner-ware set (One)</p> <p>Shape: Square</p> <p>Pattern: Solid</p> <p>Set Include: 80-piece</p> <p>Care Instruction: Dishwasher Safe</p> <p>Exact Color: White</p> <p>Color: White</p> <p>Set Includes:</p> <p>12 x 10-inch Dinner Plates</p> <p>12 x 7-inch Salad Plates</p>    | <p>Product Features:</p> <p>Dishwasher Safe, Microwave Safe</p> <p>Material: Porcelain</p> <p>Style: Restaurant-ware</p> | 1  |

|     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                   |   |
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|     | <p>12 x 7-inch Bowls</p> <p>12 x 10.5-ounce Mugs</p> <p>12 x 4-inch Sauce Dishes</p> <p>2 x 2-ounce Salt Shaker</p> <p>2 x 2-ounce Pepper Shaker</p> <p>2 x 8-ounce Sugar bowl with lid</p> <p>2 x 8.75-ounce Milk creamer</p> <p>2 x 8.5-inch Butter dish with lid</p> <p>2 x 20-ounce Gravy boat</p> <p>2 x 10-inch Large Serving bowl</p> <p>2 x 13.75-inch Rectangular platter</p>                                                                                                                                                                                                                                                                     |                   |   |
| 63. | <p>Various knives &amp; choppers (Set)</p> <p>Description:</p> <p>High-carbon stainless steel blades</p> <p>Durable bolster</p> <p>Ergonomic hollow stainless steel handle</p> <p>Includes all-purpose household shears</p> <p>Dishwasher safe</p> <p>Dimensions:</p> <p>Chef's knife: 8 inches long</p> <p>Slicing knife: 8 inches long</p> <p>Santoku knife: 5.5 inches long</p> <p>Serrated utility knife: 5.5 inches long</p> <p>Paring knife: 3.5 inches long</p> <p>Bird's peak paring knife: 2.75 inches long</p> <p>Cleaver: 8 Inches</p> <p>Serrated Knife: 18 inches</p> <p>Palette Knives: 10 inches</p> <p>Sharpening steel: 8 inches long</p> | (Kiwi Knives Set) | 4 |

|     |                                                                                                                                                                                                                                                                                   |                                                          |   |
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|     | Steak knives: 4.5 inches long<br>Block: 14.5 inches high x 7.2 inches long x 6.8 inches wide                                                                                                                                                                                      |                                                          |   |
| 64. | Strainer different size<br>Fry Jali with wooden handle (03 numbers)<br>Stainless steel basket with 28 cm diameter(02 numbers)<br>Flour sieves set (04 sieves)(01 set)                                                                                                             | Material:<br>Stainless Steel<br>with Bakelite<br>handles | 6 |
| 65. | Measuring tools & equipment (Set)<br>Measuring cups 01 sets<br>Measuring spoons 01 sets<br>Measuring jugs 01 Number<br>Local Made                                                                                                                                                 |                                                          | 4 |
| 66. | Various moulds for baking (Set of 3)                                                                                                                                                                                                                                              | local                                                    | 8 |
| 67. | Baking trays                                                                                                                                                                                                                                                                      | local                                                    | 6 |
| 68. | Lava Rock Gas Griller with Shelves<br>Dimension : 800*900*(850+60) mm<br>Power : 17KW/58188BTU<br>LPG Gas Pressure : 2800Pa<br>LPG Gas Consumption : 1.238kg/h<br><br>NG Gas Pressure : 2000Pa<br>NG Gas Consumption : 1.588m3/h<br>N.W : 137 Kg<br>G.W : 208 Kg<br>Free Standing |                                                          | 1 |
| 69. | Deep Fat Fryer (Gas operated)                                                                                                                                                                                                                                                     |                                                          | 2 |



|     |                                                                                                                                                                                                                                                                                                                                                       |  |   |
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|     | <p>Freestanding Gas 2-Tank 2-Basket Fryer with chip dump table, with two Basket</p> <p>Dimension :<br/>500*700*1080 mm</p> <p>Power : 27KW/92125BTU</p> <p>Capacity :36L</p> <p>LPG Gas Pressure :2800Pa</p> <p>LPG Gas Consumption :1.70kg/h</p> <p>NG Gas Pressure :2000Pa</p> <p>NG Gas Consumption :5.53m3/h</p> <p>N.W:62kg</p> <p>G.W :80Kg</p> |  |   |
| 70. | <p>Sink</p> <p>Triple Sink Bench</p> <p>Dimension:1500x610x900+200mm</p> <p>Package Dimension</p> <p>1520x630x680 mm</p> <p>Cube :0.65 m3</p> <p>Weight: 24Kg</p> <p>Gross Weight: 27Kg</p> <p>Legs: 4</p>                                                                                                                                            |  | 1 |
| 71. | <p>Working Table (Stainless Steel) Two Shelves</p> <p>60x24x35 inches</p>                                                                                                                                                                                                                                                                             |  | 4 |
| 72. | Food Processor (1000 W Motor)21x22x40                                                                                                                                                                                                                                                                                                                 |  | 2 |
| 73. | Meat Grinder Metal Body 3.6 KG                                                                                                                                                                                                                                                                                                                        |  | 1 |

|     |                                                                                                                                                                            |                    |             |
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|     | Material: Stainless Steel(450x360x340mm)                                                                                                                                   |                    |             |
| 74. | Stoves / Cooking Range<br><br>Dimension :<br>60"x24"x35"<br><br>Gas Nozzle 3 Commercial burners with Tray heavy duty commercial<br><br>Stove.<br><br>Full Stainless steel. |                    | 3           |
| 75. | Multimedia Projector with white screen                                                                                                                                     | Sony or Equivalent | 1           |
| 76. | Computer Core i7 with 21" LCD                                                                                                                                              | Acer               | 1           |
| 77. | Printer LaserJet with Wi-Fi                                                                                                                                                |                    | 1           |
| 78. | Exhaust Hood<br><br>Dimensions : As per individual lab<br><br>Exhaust Hood (Stainless Steel) with Filters,<br><br>Shape and size: as per the site of the lab individually  |                    | 1 (24 feet) |
| 79. | Griddle/ Hot Plate<br><br>Dimension : 1220*840*360+60 mm<br><br>Grilled Board Dimension : 1216*612*20 mm<br><br>Power : 35.2KW/120000BTU<br><br>Burners : 4                |                    | 1           |
| 80. | Exhaust Ducting and Blower (50 ft.)<br><br>Material: MS Ducting and Blower<br><br>Size: As per site of individual lab<br><br><br><br>Dimensions: As per individual lab.    |                    | 1 (50 foot) |
| 81. | Storage Rack/ Shelves Stainless Steel (4 shelves)<br><br>Dimension : 36"x18"x72"<br><br>Legs: 4                                                                            |                    | 2           |

|     |                                                                                                                                                                                                                                                                                                                                                                                                  |  |   |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|---|
| 82. | <p>Barbeque Counter</p> <p>4ft x 22" x 40"</p> <p>With 50 Standard Kebab Bars and 50 Seeks Bars of Iron</p>                                                                                                                                                                                                                                                                                      |  | 1 |
| 83. | <p>Tandoor (Gas Operated)</p> <p>Height x Top Length x Mouth Dia. X Belly Dia.</p> <p>32"x28"x12"x24" Stone clay body 2"</p> <p>Hard Coated Stainless Steel Body</p> <p>Reinforcement Metal Rings</p> <p>Triple layer insulation</p> <p>Disposal Tray</p> <p>Cast Iron Gas Plate</p> <p>Include 12 Skewers</p> <p>6" wheels</p> <p>13" Butler Plate to detect Flame</p> <p>Warranty required</p> |  | 1 |
| 84. | Stainless Steel Food Pan                                                                                                                                                                                                                                                                                                                                                                         |  | 6 |
| 85. | <p>Stainless Steel Bowls</p> <p>Small : 30</p> <p>Medium: 20</p> <p>Large: 20</p> <p>Extra Large: 10</p>                                                                                                                                                                                                                                                                                         |  |   |
| 86. | <p>Stainless Steel Bowls</p> <p>Capacity 1500 mL</p>                                                                                                                                                                                                                                                                                                                                             |  | 6 |

|     |                                                                                                                                                                                                 |  |             |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------|
| 87. | Dough Mixer<br>Electric, with Stainless Steel 9 Liter Bowl capacity                                                                                                                             |  | 1           |
| 88. | Rolling Pin with Board set<br>Wooden                                                                                                                                                            |  | 2           |
| 89. | Egg Slicer                                                                                                                                                                                      |  | 4           |
| 90. | Wire Whisk<br>Stainless Steel Material<br><br>Small (10 inches)<br><br>Medium (14 inches)<br><br>Large (18 inches)                                                                              |  | 4<br>4<br>4 |
| 91. | Piping Bag (Canvas Material) with different shaped 6 nozzles                                                                                                                                    |  | 4           |
| 92. | Soup Bowls/<br>Suitable for all hob types.<br>Black Bakelite handles with glass lid.<br>23cm Diameter.<br>7 Liters capacity                                                                     |  | 4           |
| 93. | Bread Toaster                                                                                                                                                                                   |  | 1           |
| 94. | Deep dish (Stainless Steel)<br>Small:-<br>Stainless Steel Deep Square Balti Dish<br>Size: 200x200x95mm<br>Capacity: 2.5L<br>Medium:-<br>Stainless Steel Square Balti Dish<br>Size: 255x255x65mm |  | 10<br>10    |

|     |                                                                                                                                                                                                                                                                                                                         |            |    |
|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----|
|     | <p>Capacity: 3.2L</p> <p>Large:-</p> <p>Stainless Steel Deep Tray</p> <p>Size: 410x310x55mm</p> <p>Capacity: 4.8L</p>                                                                                                                                                                                                   |            | 10 |
| 95. | <p>Jug (Hotel and Restaurant Glass water Jug / cold water jug /</p> <p>high polishing finishing</p> <p>Capacity: 1.7 Liters</p> <p>Size: Dia8.8*22.2cm</p>                                                                                                                                                              |            | 4  |
| 96. | <p>Dust Bin/Waste Bin (foot Operated)</p> <p>Material: Plastic, HDPE (High Density Polyethylene)</p> <p>Structure: Standing</p> <p>Type: with wheels &amp; pedal and lid cover</p> <p>Capacity: 60 Liters</p> <p>Top(mm): 360 x 360</p> <p>Bottom(mm): 300 x 300</p> <p>Height(mm): 620</p> <p>Color: Yellow or Red</p> |            | 4  |
| 97. | Steel Brush (Wire Brush) Wooden Handle                                                                                                                                                                                                                                                                                  |            | 4  |
| 98. | Egg Beater                                                                                                                                                                                                                                                                                                              | Commercial | 2  |

|      |                                                                | Type                           |        |
|------|----------------------------------------------------------------|--------------------------------|--------|
| 99.  | Steak Hammer                                                   | Material:<br>Aluminum<br>Alloy | 2      |
| 100. | Mandolin<br>Type: Adjustable Operations                        | Material:<br>Stainless Steel   | 4      |
| 101. | Electric Fly Killer<br>Blue light for insect attraction        | Material: Metal<br><br>Chinese | 2      |
| 102. | Hot Air Hand Dryer                                             |                                | 1      |
| 103. | Water Filter System<br>Size: Medium                            |                                | 1      |
| 104. | Scrubbing Pads (Metal, Plastics, etc.)                         |                                | 20     |
| 105. | Rubber Spatulas                                                |                                | 6      |
| 106. | Rice Strainers                                                 |                                | 6      |
| 107. | S.S Cooking Spoon set                                          |                                | 3      |
| 108. | Silicone Molds and shapes                                      |                                |        |
| 109. | Food Containers<br>Plastic.<br>500 ml, 1000ml, 2000ml, 5000ml, |                                | 5 each |
| 110. | Measuring Scale Digital<br>0.1g to 25kg                        |                                | 2      |
| 111. | Food Brush                                                     |                                | 6      |
| 112. | Liquid Bottles<br>Plastic<br>1 liter<br>1.5 liter              |                                | 5<br>5 |