



P. C. KINYANJUI TECHNICAL TRAINING INSTITUTE
“MOTTO: EXCELLENCE IN TECHNOLOGY”
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ISO 9001:2015 CERTIFIED



P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT

ARTISAN IN FOOD & BEVERAGE PRODUCTION & SERVICE

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves , black buttons and P C Kinyanjui TTI Logo
- b. Chefs cap
- c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
- d. Neckerchief (Red in colour)
- e. Small checked black and white skirt/trouser
- f. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- g. A pair of oven gloves
- h. 2 dish cloths
- i. 2 tea cloths
- j. Hand towel
- k. Small checked black and white skirt/trouser
- l. Closed black low heeled leather shoes

2. Service uniform

- a. Black skirts for ladies
- b. Black trouser for gents
- c. White long sleeved shirt with collar
- d. Bow tie (Black)
- e. Black waist coat (Dacron fabric)
- f. Closed black low heeled leather shoes

3. Equipment

- a. A set of knives (Meat Knife, Vegetable knife & Fruit Knife)
- b. Spatula
- c. Recipe cards 8” by 5” and fitting, transparent polythene
- d. A small box file
- e. An ordinary bottle opener
- f. Wine bottle opener (corck Screw)
- g. 2 name tags
- h. Waiters (captain) order pad
- i. Small (clear) glass flower vase =12cm high

4. Service linen

- a. 1 white damask table cloth 1 ½ metre
- b. 12 damask table napkin (18Inches by 18 Inches) 6 white and 6 coloured
- c. 1 slip cloth 1 metre (please confirm the colours with the department)
Available at the Institute outsourced from a supplier at Ksh.3,000
- d. 2 waiters cloth
- e. 2 service tray cloth
- f. 2 glass cloth-lint less
- g. 1 silver salver liner

5. Text books

- a. Practical cookery by Victor Ceserani, John Campbell, David Forskett
- b. Food and Beverage Service by Dennis R Lillicrap & John A Cousins
- c. The theory Hospitality Catering by David Forskett & Particia Paskins

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT

CERTIFICATE IN FOOD & BEVERAGE PRODUCTION & SERVICE
MODULE I

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves, black buttons and P C Kinyanjui TTI Logo
- b. Chefs cap
- c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
- d. Neckerchief (Red in colour)
- e. Small checked black and white skirt/trouser
- f. A pair of oven gloves
- g. 2 dish cloths
- h. 2 tea cloths
- i. Hand towel
- j. Small checked black and white skirt/trouser
- k. Closed black low heeled leather shoes

2. Equipment

- a. Recipe cards 8" by 5"(record cards) and fitting, transparent polythene
- b. Spatula
- c. A set of knives (Meat Knife, Vegetable knife & Fruit Knife)
- d. A small box file

MODULE II

3. Service uniform

- a. Black skirts for ladies
- b. Black trouser for gents
- c. White long sleeved shirt with collar
- d. Bow tie (Black)
- e. Black waist coat (Dacron fabric)
- f. Closed black low heeled leather shoes
- g. **Dacron white dust coat with P C Kinyanjui TTI Logo** @ *Available at the Institute outsourced from a supplier at 1,350*

4. Service linen

- a. 1 white damask table cloth 1 ½ metre
- b. 12 damask table napkin (18Inches by 18 Inches) 6 white and 6 coloured
- c. 1 slip cloth 1 metre (please confirm the colours with the department)
Available at the Institute outsourced from a supplier at Ksh.3,000
- d. 2 waiters cloth
- e. 2 service tray cloth
- f. 2 glass cloth-lint less
- g. 1 silver salver liner

5. Text books

- a. Practical cookery by Victor Ceserani, John Campbell, David Forskett
- b. Food and Beverage Service by Dennis R Lillicrap & John A Cousins
- c. The theory Hospitality Catering by David Forskett & Particia Paskins

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT

DIPLOMA IN FOOD & BEVERAGE PRODUCTION & SERVICE

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves, black buttons and P C Kinyanjui TTI Logo
- b. Chefs cap
- c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
- d. Neckerchief (Red in colour)
- e. Small checked black and white skirt/trouser
- f. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- g. A pair of oven gloves
- h. 2 dish cloths
- i. 2 tea cloths
- j. Hand towel
- k. Small checked black and white skirt/trouser
- l. Closed black low heeled leather shoes

2. Service uniform

- a. Black skirts for ladies
- b. Black trouser for gents
- c. White long sleeved shirt with collar
- d. Bow tie (Black)
- e. Black waist coat (Dacron fabric)
- f. Closed black low heeled leather shoes

3. Equipment

- a. A set of knives – Meat knife, vegetable knife and Fruit knife
- b. Spatula
- c. Recipe cards 8” by 5” (record Cards) and fitting, transparent polythene
- d. A small box file
- e. An ordinary bottle opener
- f. Wine bottle opener (corck Screw)
- g. 2 name tags
- h. Waiters (captain) order pad
- i. Small (clear) glass flower vase =12cm high

4. Service linen

- a. 1 white damask table cloth 1 ½ metre
- b. 12 damask table napkin (18Inches by 18 Inches) 6 white and 6 coloured
- c. 1 slip cloth 1 metre (please confirm the colours with the department)
Available at the Institute outsourced from a supplier at Ksh.3,000
- d. 2 waiters cloth
- e. 2 service tray cloth
- f. 2 glass cloth-lint less
- g. 1 silver salver liner

5. Text books

- a. Practical cookery by Victor Ceserani, John Campbell, David Forskett
- b. Food and Beverage Service by Dennis R Lillicrap & John A Cousins
- c. The Theory of Hospitality Catering by David Forskett & Particia Paskins

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT

CERTIFICATE IN CATERING AND ACCOMMODATION
MODULE I

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves, black buttons and P C Kinyanjui TTI Logo
- b. Chefs cap
- c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
- d. Neckerchief (Red in colour)
- e. Small checked black and white skirt/trouser
- f. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- g. A pair of oven gloves
- h. 2 dish cloths
- i. 2 tea cloths
- j. Hand towel
- k. Small checked black and white skirt/trouser
- l. Closed black low heeled leather shoes

2. Equipment

- a. Recipe cards 8" by 5" (record cards) and fitting, transparent polythene
- b. Spatula
- c. A set of knives (Meat Knife, Vegetable knife & Fruit Knife)
- d. A small box file

3. Service linen

- a. 1 white damask table cloth 1 ½ metre
- b. 12 damask table napkin (18Inches by 18 Inches) 6 white and 6 coloured
- c. 1 slip cloth 1 metre (please confirm the colours with the department)
Available at the Institute outsourced from a supplier at Ksh.3,000
- d. 2 waiters cloth
- e. 2 service tray cloth
- f. 2 glass cloth-lint less
- g. 1 silver salver liner

4. Service uniform

- a. An ordinary bottle opener
- b. Wine bottle opener (corck screw)
- c. Waiters (captain) order pad
- d. Small (clear) glass flower case = 12cm high

5. Text books

- a. Practical cookery by Victor Ceserani, John Campbell, David Forskett
- b. The Theory of Hospitality Catering by David Forskett & Particia Paskins

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT

CERTIFICATE IN CATERING AND ACCOMMODATION
MODULE II

- a. **Dacron sky blue dust coat with P C Kinyanjui TTI Logo @ Available at the Institute outsourced from a supplier at 1,350**
-MEN
 - b. **Sky blue house keeping dress with P C Kinyanjui TTI Logo @ Available at the Institute outsourced from a supplier at**
1,500 -LADIES
2. 1 white head scarf
 3. Hotel, Hostel and Hospital Housekeeping by Branson, J.C., and Lennox, M

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT
DIPLOMA IN CATERING AND ACCOMMODATION

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves, black buttons and P C Kinyanjui TTI Logo
- b. Chefs cap
- c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
- d. Neckerchief (Red in colour)
- e. Small checked black and white skirt/trouser
- f. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- g. Dacron sky blue dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
-MEN
- h. Sky blue house keeping dress with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,500* -LADIES
- i. A pair of oven gloves
- j. 2 dish cloths
- k. 2 tea cloths
- l. Hand towel
- m. Small checked black and white skirt/trouser
- n. Closed black low heeled leather shoes

2. Service uniform

- a. Black skirts for ladies
- b. Black trouser for gents
- c. White long sleeved shirt with collar
- d. Bow tie (Black)
- e. Black waist coat (Dacron fabric)
- f. Closed black low heeled leather shoes

3. Equipment

- a. A set of knives(Meat Knife, Vegetable knife & Fruit Knife)
- b. Spatula
- c. Recipe cards 8" by 5" (record cards) and fitting, transparent polythene
- d. A small box file
- e. An ordinary bottle opener
- f. Wine bottle opener (corck Screw)
- g. 2 name tags
- h. Waiters (captain) order pad
- i. Small (clear) glass flower vase =12cm high

4. Service linen

- a. 1 white damask table cloth 1 ½ metre
- b. 12 damask table napkin (18Inches by 18 Inches) 6 white and 6 coloured
- c. 1 slip cloth 1 metre (please confirm the colours with the department)
Available at the Institute outsourced from a supplier at Ksh.3,000
- d. 2 waiters cloth
- e. 2 service tray cloth
- f. 2 glass cloth-lint less
- g. 1 silver salver liner
- h. White head scarf

5. Text books

- a. Practical cookery by Victor Ceserani, John Campbell, David Forskett
- b. Food and Beverage Service by Dennis R Lillicrap & John A Cousins
- c. The theory Hospitality Catering by David Forskett & Particia Paskins
- d. Hotel, Hostel and Hospital Housekeeping by Branson, J.C, and Lennox, M

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
HOSPITALITY DEPARTMENT
CAKE BAKING AND DECORATION

1. Kitchen uniform (Chefs uniform)

- a. White chefs jacket with violet purple on the color, sleeves, black buttons and P C Kinyanjui TTI Logo
 - b. Chefs cap
 - c. White chefs half apron *Available at the Institute outsourced from a supplier at Ksh.3,000*
 - d. Neckerchief (Red in colour)
 - e. Small checked black and white skirt/trouser
- f. A pair of oven gloves
- g. Dish cloth
- h. Tea cloth
- i. Hand towel
- j. Name tag
- k. Recipe card (record cards) 8 x 5
- l. Piping bag
- m. Palatte knife
- n. Spatula
- o. A small box file
- p. Black skirt for ladies
- q. Black Trouser for gents
- r. Closed black low heeled leather shoes

P C KINYANJUI TECHNICAL TRAINING INSTITUTE

HOSPITALITY DEPARTMENT

SALON SECTION

COSMETOLOGY REQUIREMENT

1. Black skirts for ladies
2. Black trouser for gents
3. Double apron with P C Kinyanjui T.T.I colours *Available at the Institute outsourced from a supplier at Ksh.1,000*
4. White shirt/blouse or P C Kinyanjui Tshirt on top
5. Closed black low heeled shoes
6. 2 white salon size towels for beauty
7. 2 purple salon size towels for hairdressing