

PC KINYANJUI TECHNICAL TRAINING INSTITUTE

SCIENCE LABORATORY TECHNICAL REQUIREMENTS

1. Scientific calculator
2. White Dust coat
3. T- square
4. Set square

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1. Scientific calculator
2. White Dust coat
3. T- square
4. Set square

**REQUIREMENTS FOR APPLIED BIOLOGY/FOOD
TECHNOLOGY/ANALYTICAL CHEMISTRY.**

1. White dust coat
2. Industrial boot
3. Scientific calculator
4. T-Square
5. Drawing set and compass

**REQUIREMENTS FOR APPLIED BIOLOGY/FOOD
TECHNOLOGY/ANALYTICAL CHEMISTRY.**

1. White dust coat
2. Industrial boot
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**REQUIREMENTS FOR APPLIED BIOLOGY/FOOD
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1. White dust coat
2. Industrial boot
3. Scientific calculator
4. T-Square
5. Drawing set and compass

REQUIREMENTS FOR ELECTRICAL DEPARTMENT

(A) COMPULSORY REQUIREMENTS

1. Four figure mathematical tables (SMP)
2. Scientific calculator (Fx-100MS)
3. A-3 Drawing book

(B) TOOLS FOR WORKSHOP PRACTICE

1. 8 Inches Combination Pliers
2. 6 Inches Long Nose Pliers
3. 3 Metre Tape Measure
4. 12 Inches Heavy Duty Flat Screw Driver
5. 12 Inches Heavy Duty Star Screw Driver
6. Navy Blue Dust Coat
7. Stripping Knife
8. Phase Tester (0-500) Vac
9. Medium Size Ball Pen Hammer
10. 12 Inches Spirit Level
11. 20mm Heavy gauge Bending Spring
12. Digital Multimeter (Terminator)

(C) TECHNICAL DRAWING INSTRUMENTS

1. T- Ruler
2. 45⁰ /45⁰; 30⁰/60⁰ - set squares
3. Drawing Compasses Set
4. 3H, 2H and HB Pencils

MECHANICAL/AUTOMOTIVE DEPARTMENT

REQUIREMENTS FOR GRADE TESTS

1. Drawing pencils HB and 2H and ball pens
2. Overall for workshops or dust coat
3. Foolscaps/A4 Exercise Books
4. Spring files
5. Boots

MECHANICAL/AUTOMOTIVE DEPARTMENT

REQUIREMENTS FOR GRADE TESTS

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4. Spring files
5. Boots

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
REQUIREMENTS FOR COMPUTER STUDIES DEPARTMENT

1. Scientific calculator
2. Two rewritable compact disks (CD-RW)
3. Enough stationeries - Pens, Writing materials
4. Laptop/Tablet (if one can afford)

P C KINYANJUI TECHNICAL TRAINING INSTITUTE
REQUIREMENTS FOR COMPUTER STUDIES DEPARTMENT

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2. Two rewritable compact disks (CD-RW)
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PC KINYANJUI TECHNICAL TRAINING INSTITUTE

REQUIREMENTS FOR BUILDING AND CIVIL ENGINEERING DEPARTMENT

Requirements for new students (Diploma and Certificate students)

1. Drawing instruments

- Technical drawing set
- 45°/45° set square
- 30°/60° set square
- 600mm T rule (plastic blade)
- Clear eraser
- Sufficient pencils (steadtler brand HB,2H,3H)
- Scale rule no.3(1:10,1:25-----1:1000)

2. Safety clothing

- Dust coat (blue or dark blue)
- Safety boots

3. Scientific calculator

PC KINYANJUI TECHNICAL TRAINING INSTITUTE

REQUIREMENTS FOR BUILDING AND CIVIL ENGINEERING DEPARTMENT

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1. Drawing instruments

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- 600mm T rule (plastic blade)
- Clear eraser
- Sufficient pencils (steadtler brand HB,2H,3H)
- Scale rule no.3(1:10,1:25-----1:1000)

4. Safety clothing

- Dust coat (blue or dark blue)
- Safety boots

5. Scientific calculator

**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
- d. Neckerchief (Red in colour) *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- f. A pair of oven gloves
- g. 2 dish cloths
- h. 2 tea cloths
- i. Hand towel
- j. Black skirt/trouser
- k. 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

**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
- d. Neckerchief (Red in colour) *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. A pair of oven gloves
- f. 2 dish cloths
- g. 2 tea cloths
- h. Hand towel
- i. Black skirt/trouser
- j. 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
- d. Neckerchief (Red in colour) *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- f. A pair of oven gloves
- g. 2 dish cloths
- h. 2 tea cloths
- i. Hand towel
- j. Black skirt/trouser
- k. 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

**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
- d. Neckerchief (Red in colour) *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- f. A pair of oven gloves
- g. 2 dish cloths
- h. 2 tea cloths
- i. Hand towel
- j. Black 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

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 & Particicia Paskins

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 1,350* -LADIES

2. 1 white head scarf

**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
- d. Neckerchief (Red in colour) *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. Dacron white dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350*
- f. Dacron sky blue dust coat with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350 -MEN*
- g. Sky blue house keeping dress with P C Kinyanjui TTI Logo @ *Available at the Institute outsourced from a supplier at 1,350 -LADIES*
- h. A pair of oven gloves
- i. 2 dish cloths
- j. 2 tea cloths
- k. Hand towel
- l. Black skirt/trouser
- m. 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)
 - i. *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

- 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**
- d. **Neckerchief (Red in colour)** *Available at the Institute outsourced from a supplier at Ksh.2,200*
- e. A pair of oven gloves
- f. Dish cloth
- g. Tea cloth
- h. Hand towel
- i. Name tag
- j. Recipe card (record cards) 8 x 5
- k. Piping bag
- l. Palatte knife
- m. Spatula
- n. A small box file
- o. Black skirt for ladies
- p. Black Trouser for gents
- q. 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.500*
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