

Hunar Se Rozgar Tak- Badhte Kadam

Implementation by the Industrial Units, Industry Associations, Professional / Skill Development bodies.

Eligibility Pre-requisite – Threshold Training Facilities

1. Class Rooms: One for each HSRT Course.

S.No.	Item	Qty. (Nos.)
1.	Students Chairs with writing board	As per batch strength
2.	White Board	01
3.	Teacher's table and chair	01
4.	Portable over head Projector as and when required	

2. Laboratories : One for each HSRT Course.

A. Food Production (Kitchen).

<ul style="list-style-type: none"> • Heavy Equipment • S. S. Work Table 4ft x 2ft x 34 inches • S. S. Cooking Range (Gas operated) • S. S. Demonstration Table (6ft x 3ft) • S. S. Sink with Drain Board with hot and cold water • Stock Pot Stove • S. S. Portable Tandoor • S. S. Salamander 24"x 14" • Griller with Hotplate 24" x 24" • Two Deck Oven (12KW) • Food Processor (Semi Commercial) • S. S. Two door vertical refrigerator • H. Pressure 2 burner Cooking Range • H. P Single burner Cooking Range • Deep fat fryer (2 compartments) • Potato peeler (heavy duty 05-10 kgs) • Food Processor • Meat Mince (heavy duty) • Hot plate with chapatti puffer • Tandoor gas operated 	<p>Qty. (Nos.)</p> <p>01 S. S. work table/ 02 trainees</p> <p>02 low pressure burners/ 02 trainees</p> <p>01 with 4 burner cooking range</p> <p>01 / 04 trainees</p> <p>01</p> <p>01</p> <p>02</p> <p>01</p> <p>01</p> <p>01</p> <p>01 (500 Ltrs.)</p> <p>02 (low height 26")</p> <p>01 (low height 26")</p> <p>01 (05-10 Ltrs. Gas operated)</p> <p>01</p> <p>01</p> <p>01</p> <p>01</p> <p>01</p>
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- Each working table to have one set of the following:
 - i. S. S. double bottom vessels : 04 (different sizes).
 - ii. Sauce pans with handle : 01
 - iii. Frying pans : 02 (one each for shallow and deep frying)
 - iv. Strainer S. S. : 01
 - v. S. S. Thali : 01
 - vi. Pie dish : 01
 - vii. Cutting Boards (Polypropylene): 01
 - viii. Pudding moulds, aluminium basins, bowls, measuring cup, cooking spoons (flat, round, perforated.), ladles, etc. in appropriate quantities.

- Items like kitchen knives, peeler, scoop, table spoon, tea spoon, fork, wooden spoon, spatula, check dusters, lighter, and sanitizer etc. can be provided as part of tool kit to the trainees who shall bring these to each practical session in a tool kit bag.

B. Training Restaurant and Pantry:

<ul style="list-style-type: none"> • Heavy Equipment • Table (wooden 3ft x 3ft x2 i/2 ft H) • Instructor's Table & Chair • Chairs (dining) upholstered • Side Boards 4' x 1.5' x 42" • White Board 5' x 3' • Cutlery S.S. (various types and sizes) • Crockery (various types and sizes) • Hollowware and Flatware S. S. • Glassware • Plate warmer • Soup kettle • Chafing dishes/ display platters • Linen • Bar Counter 	Qty (Nos.) 08 01 32 04 01 As per training requirement As per training requirement As per training requirement As per training requirement 01 01 Sufficient for a buffet display Sufficient to lay all tables and Buffet display. 01 with display of mock bottles, glassware, bar measures, shakers, mixers, and other items required for training purposes. 01 (5-7 compartments) 01 01
<ul style="list-style-type: none"> • Bain-marie (pantry) • Microwave • Water cooler 	01 01 01

- Tool kit for the trainees would include a bag containing cutlery items for laying one cover, service spoon and fork, serviette, waiter's cloth, scribbling pad, pen, bottle opener and sanitizer.

C. Bakery and Patisserie:

<ul style="list-style-type: none"> • Heavy Equipment • S.S. Work table 3' x 3' with granite/ marble top with drawer and cabinet • Double deck oven S. S. Body • Planetary mixture 25 kg • Proving chamber with humidity control • Bread slicing machine table top • Dough sheeter table top • Refrigerator 300 Ltrs. • Cooking range 4 burners • S.S. cooling racks 4' x 2' x 5' with castors • Demonstration table with granite/ marble top 4ft x 2ft x 34" • White Board • S.S. Sink with Drain Board with hot and cold water supply 	Qty. (Nos.) 08 01 01 01 (size to match oven) 01 01 01 01 01 01 01 01 01 01 01/4 trainees
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- Small/ Light Equipment: (For individual work tables and for common use).

Stainless steel vessels, steel mugs, steel bowls, egg beaters, palate knives, cutting knives, sieve, cutting boards, wooden spoons, piping bags, nozzles, pudding moulds, baking trays, strainers, cake tins, frying pans, brass kadhai, tart trays, perforated spoons, biscuit cutters, pizza cutters, rolling pins, whisk, spatula, measuring spoons, tin cutters, scissors.

- Tool kit for the trainees would include a bag containing cutting knife, palate knife, paring knife, egg beater, whisk, lighter, piping bag with nozzle, wooden spoon, check dusters, spatula and sanitizer.

D. Housekeeping Utility Services:

<ul style="list-style-type: none"> • Heavy Equipment 	Qty. (Nos)
<ul style="list-style-type: none"> • Vacuum Cleaner (straight suction dry pickup industrial model) 	01
<ul style="list-style-type: none"> • Floor Polishing Machine 	01
<ul style="list-style-type: none"> • Wringer trolley with mops 	01
<ul style="list-style-type: none"> • Janitorial trolley with accessories 	01
<ul style="list-style-type: none"> • Geyser/ storage boiler 	01
<ul style="list-style-type: none"> • Ladder Aluminium A- type with platform 	01
<ul style="list-style-type: none"> • Cleaning Equipment (Mops, Buckets, Basins, Bins, Mugs, Brooms & Brushes, Pans, Dusters, polishing/ glass cloths, Wipers, etc. 	Various types/ sizes.
<ul style="list-style-type: none"> • H. K. Attendant's Trolley 	01
<ul style="list-style-type: none"> • Room Maid's box 	01
<ul style="list-style-type: none"> • Display Sample Section/ Model/ Material Board 	Contemporary items & materials.
<ul style="list-style-type: none"> • First aid box with all first aid materials 	02
<ul style="list-style-type: none"> • Linen storage trolley 	01

<ul style="list-style-type: none"> • Guest Rooms/ Mock-up Rooms with attached bathrooms. 	Qty (No.)
<ul style="list-style-type: none"> • Twin Room - 02 single beds (with mattresses) with attached or wall fixed head board and 02 bed side tables 	01
<ul style="list-style-type: none"> • Double Room - 01 double bed (with mattresses) with attached or wall fixed head board and 02 bed side tables 	01
<ul style="list-style-type: none"> • Items common to twin room and double room set up. 	
<ul style="list-style-type: none"> • Glass top tea / coffee table 	01
<ul style="list-style-type: none"> • Easy Chairs 	02
<ul style="list-style-type: none"> • Study Table 	01
<ul style="list-style-type: none"> • Study Chair 	01
<ul style="list-style-type: none"> • Mirror with dressing table and drawers 	01
<ul style="list-style-type: none"> • Wardrobe 	01
<ul style="list-style-type: none"> • Luggage Rack 	01
<ul style="list-style-type: none"> • Fridge/ Mini bar 	01
<ul style="list-style-type: none"> • Light fittings- fixed general/ indirect and spot lighting and bed side reading lights. 	As required.

<ul style="list-style-type: none"> • Linen Items: • Single bed sheets/ double bed sheets, mattress protectors, blankets, quilts, pillows, pillow covers, crinkle sheets (night sheet), bed spreads, bath towels, bath sheets, hand towels, face patch/towels, bath mats, and bath gowns. • Curtains (heavy and light/ sheer curtains) • Guest Supplies (stationery folder, room supplies and bath room supplies) 	<p>Sufficient quantity for practical/ practice sessions.</p> <p>Two sets each.</p> <p>Sufficient quantity for practical and practical sessions</p>
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- Tool kit for trainees would include a bag containing check dusters, mops, polishing cloths, triangular slings/ bandages, scribbling pad and pen.

Note:

Receiving, pre-wash and storage of perishable and non-perishable items as per requirement.

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