



COOPERATIVE UNIVERSITY OF KENYA

DEPARTMENT OF ENTREPRENEURSHIP AND ECONOMICS

DIPLOMA IN CATERING AND HOSPITALITY MANAGEMENT

LIST OF COURSE REQUIREMENTS –SHOULD BE ATTACHED TO ADMISSION LETTER

FOOD PRODUCTION

1. Standard Double breasted **White** Chefs jacket
2. **White** half apron
3. **Black** trousers or skirt, not tight fitting
4. Safaricom **Green** triangular Neckerchief
5. **White** Chefs hat-(not Nets)
6. **Black** closed leather shoes
7. Kitchen knife
8. Kitchen towel
9. Oven gloves or oven cloth
10. Name Tag (Rectangular **Green**)

FOOD SERVICE

1. White long sleeved shirt
2. Black trouser or skirt, not tight fitting
3. Black half coat
4. Black closed leather shoes
5. Black Bow tie/ Tie
6. **Big Five**-cork screw opener, lighter, waiters cloth, order pad/pen & Glass cloth
7. Name Tag (Rectangular **Green**)

HOUSEKEEPING

1. White long sleeved shirt
2. Black trouser or skirt, not tight fitting
3. Black closed leather shoes
4. Name Tag (Rectangular **Green**)

LIST OF BOOKS (Purchase from Book shops like Savannis, Text Book Centre)

1. Practical Cookery by David Foskett
2. Food and Beverage Service by Dennis Lillicrap
3. The Theory of Hospitality and Catering by David Foskett
4. Hotel, Hostel and Hospital Housekeeping by Loan Branson