



THE CO-OPERATIVE UNIVERSITY OF KENYA

REQUIREMENTS FOR STUDENTS TAKING COURSES IN CATERING & HOSPITALITY MANAGEMENT AND HOUSEKEEPING AND ACCOMMODATION MANAGEMENT

LIST OF COURSE REQUIREMENTS

A) 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)

B) 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)

C) HOUSEKEEPING

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

D) 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

