

CATERING MANAGEMENT (357)

The institutions having the following requisite infrastructure, may apply for accreditation:

A. Classroom :

- The classroom should be adequate in size & it should be well lit, with comfortable chairs for the students.
- The classroom should have a black board or a white board.
- The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. Lab :

- Lab size should be adequate, with proper lighting and ventilation.
- The lab should have the following:
 - 2 worktables with aluminium top.
 - one sink with water connection.
 - one almirah /cupboard/shelves for storage.
 - one covered bin for garbage.

C. Faculty & Supporting Staff :

- There should be at least one teacher for a group of 10 students.
- The teacher should be B.Sc. Home Science with 2 years exp./Diploma from Food Crafts/Catering management or NIOS students with 2 yr. experience.
- The Instructor for conducting the practical should have at least 1year experience in handling food in a lab.

D. List of Tool and Equipment :

Tools	Nos.	Tools	Nos.
LPG 4 burners	1	Service spoons	12
Hot food cabinet	1	Ash trays	2
Chaffing dishes	2	Menu stands	2
Trays	2	Flower vases	2
Dinner set	1	Table clothes 46" sq	2
Tea sets	1	Serviettes 10" x18"	12
Coffee sets	1	Tray clothes (According to size of tray)	2
Butter dishes	1	Glassware	
Bottle/can opener	2	Water goblets	6
Cork screws openers	2	Ice cream cups	6

Pastry tongs	2	Juice glasses	6
Ice cream scoops	2	Pudding bowls (service)	6

E. Physical Facilities :

The institution should have the facilities for drinking water, bathrooms & toilets.

F. Library :

Library should have utility books/articles/magazines in related subject.

G. Batch size :

Maximum 30 students in one batch. An institution can run maximum 4 batches for this course.