

072106T4FBS

FOOD AND BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6

HOS/OS/FB/CR/03/6

Manage Bar Operations

July/August 2025



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

CUTTING LIST

S/NO	ITEMS	QUANTITY Per candidate	RESPONSIBILITY
1.	Lemons	8 pieces	INSTITUTION
2.	Sparkling water	1litre bottle	
3.	Aged red bottled wine (produced earlier than 2022)	750ml bottle	
4.	Red wine glasses	5 pieces	
5.	Water goblets	3 pieces	
6.	Beer glass	1piece	
7.	Wine cradle	1piece	
8.	Candle + holder	1piece	
9.	Coasters	8 small pcs 1 big size	
10.	Ice Cubes	500g	
11.	Cutting board	1piece	
12.	Paring knife	1piece	

13.	Jigger	1 piece		
14.	Citrus juicer	1 piece		
15.	Ice bucket	1 piece		
16.	Ice tong	1 piece		
17.	Bar spoon	1 piece		
18.	Serviettes	10 leaves		
19.	Side plates	2 pieces		
20.	Wipex	1 piece		
21.	Vinegar	50ml		
22.	Dishwashing liquid	50ml		
23.	Detergent	50ml		
24.	Disinfectant	50ml		
25.	Mop and mop bucket	To be shared		
26.	Polishing basin	1 piece		
27.	Table cloth	1 piece		
28.	Centre piece	1 piece		
29.	Beverage tray	1 piece		
30.	Guerdon table	1 piece		
31.	Decanter	1 piece		
32.	Table and 4 chairs	1 piece		
33.	PPEs	Per candidate		CANDIDATE
34.	Pen	1 piece		
35.	Note book	1 piece		
36.	Lighter	1 piece		
37.	Corkscrew	1 piece		
38.	Service cloths	2 pieces		
39.	Guests	4		

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