

INFRASTRUTURE LIST PER SHIFT

	Total Req. (	Size	OBS
GENERAL INSTALLATIONS:			
Lockers	25		
Men's bathroom	1		
Women's bathroom	1		
Kitchens	6	400*300	Individual
Clock, large digital display	3		
Meeting room			
Beamer	1	90m2	
Chairs	90		
Tables	26	140*80	
Blind tasting room			
Tables	6	140*90	
Chairs	20		
Flipchart /Writer whiteboard	1		
CLEANING SUPPLIES (PER SHIFT)			
Cleaning set	6		
Paper towels	6		
Recycling bin	6		
Hand sanitizer – solvent free	6		
Dustbin & Lid 70 lts	6		
Kitchen chemicals (for washing and cleaning)	3		
Paper towels (big roll)	6		
Waste paper bin	6		
HEALTH & SAFETY			
Fire extinguisher ABC	3		
First aid kit	1		
Fire extinguisher blanket	3		
Handwashing sink with sanitizing antibacterial soap	3		
WORKSHOP INSTALLATIONS (PER SHIFT)			
Work tables, stainless stell with 2 shelves underneath	6	1200*600	
Double sink with hot and cold water	6		
Fridge (multiple normed shelving)	3		
Stove (with 4 rings)	6		
Plastic box with lid, reusable, different size	120		20 per team
Thermometer competition digital	6		
Scale 4 kg	1		
Sieve set (16, 20 cm)	6		
GN baking silicone sheet/slipat	6		
Whip siphon 250 ml + charges	6		
Oven	6		
Icecube machine	1		
Professional mixer/per team with diferent attachemnts	3		
Tong, stainless steel	6		
Professional multifunctional food processor for Horeca			
Thermomixer	3		1 per 2 teams
Blast freezing unit	1		
Vaccum pack machine (+ vaccum bags)	1		
Butcher string, twine	1		

Piping bag, disposable, with tips	12	2 per team
Ronner machine (sous vide basin and sous-vide clip)	6	
Sous-Vide stick	6	
Foil products – cling film, aluminium foil, silicone paper, greaseproof paper	6	1 each/per team
Latex glove box	6	1 per team
Keep warm lamp set	6	
Torch burner cassette	3	1 per 2 teams
Smoke gun	3	1 per 2 teams

GENERAL INSTALLATION FOR EACH WORK STATION (per team)

Frying pan set (26cm, 32 cm)	1
Sautese set (1,7 Lt, 2,5Lt)	1
Cooking pot set (1 Lt, 2 Lt, 4 Lt)	1
Fridge	1
General purpose bowl 0,5 lt	1
General purpose bowl 1,5 lt	1
Whisk set (20cm, 24cm)	1
Teflon kitchen scoop	1
Flexible spatula	1
Electronic scale (with 5gr increment)	1
Hand blender	1
Flexible spatula Maryse	1
Chinois 20 cm	1
Baking tray gastronorm (cm 53x32,5)	2
Gastronorm pan 1/2 GN	2
Skimmer	1
Small Ladle	1
Medium ladle	1
Sieve set (12, 16 cm)	1
Tinned conical strainer 14 cm	1
Large spoon	1
Measuring jug 1 Lt	1
10" wooden	1
Pasta fork	1
Table spoons	12
Cutting board 30*40 cm green (vegetables)	2
Cutting board 30*40 cm red (raw meat)	1
Cutting board 30*40 cm yellow (cooked meats)	1
Cutting board 30*40 cm blue (fish)	1
Cutting board 30*40 cm white (dairy products)	1
Starter plate 16 cm	36
Pasta plate 28 cm	18
Main course Round plate 30 cm	18
Mini sauce boat 120 ml	18
Forks	100
Knives	100
Spoons	100
Chefs hats	50