FOOD AND BEVERAGE DEPARTMENT

COURSE REQUIREMENTS

(a) BOOKS

• Practical Cookery by Caesarian Kinton – 5,000/=  
• Food and Beverage Service by Lily Crap. - 4,000/=  

(b) PRODUCTION SECTION

• Scarf 1 pcs - 150/=  
• Chefs Jacket 1 pc - 1200/=  
• Apron white 1 pc - 400/=  
• Chefs cap 1 pc - 300/=  
• Oven gloves 1 pc - 350/=  
• Kitchen cloth 3 pcs - 350/= Each  
• Hand towel 1 pc - 300/=  
• Surface cloth 1 pc - 200/=  
• Black trouser/skirt  
• White shirts (long sleeved)  
• Butchers knife 1 pc - 600/=  
• Vegetable knife 1 pc - 500/=  
• Palate knife 1 pc - 500/=  
• Kitchen knife 1 pc - 600/=  
• Fruit knife 1 pc - 400/=  

(c) SERVICE

• Opener/cork’s screw 1 pc - 900/=  
• Glass cloth 1 pc - 300/=  
• Waiters cloth 2 pcs - 300/=  
• Work surface cloth 1 pc - 200/=  
• Order pad or book 1 pc - 200  
• Dust coat (optional) 1 pc - 1000/=  

Table napkins white (21”x21”)(Damask) 8 pcs - 1600/=
CLOTHING AND TEXTILE REQUIREMENT

<table>
<thead>
<tr>
<th></th>
<th>Item</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Scarf</td>
<td>1 pc</td>
<td>150/=</td>
</tr>
<tr>
<td>2</td>
<td>Chefs Jacket/Coat</td>
<td>1 pc</td>
<td>1000/=</td>
</tr>
<tr>
<td>3</td>
<td>Apron</td>
<td>1 pc</td>
<td>300/=</td>
</tr>
<tr>
<td>4</td>
<td>Chefs Cap/hat</td>
<td>1 pc</td>
<td>250/=</td>
</tr>
<tr>
<td>5</td>
<td>White Shirt/Blouse (long sleeved)</td>
<td>1 pc</td>
<td>400/=</td>
</tr>
<tr>
<td>6</td>
<td>Black trouser</td>
<td>1 pc</td>
<td>650/=</td>
</tr>
<tr>
<td>7</td>
<td>Black skirt</td>
<td>1 pc</td>
<td>500/=</td>
</tr>
<tr>
<td>8</td>
<td>Dust coat</td>
<td>1 pc</td>
<td>1000/=</td>
</tr>
</tbody>
</table>
ACCOUNTS REQUIREMENTS

ATD I

1. FINANCIAL ACCOUNTING - WRITER SALEEMI
2. COMMERCIAL LAW - WRITER HUSSEIN ASHIQ
3. BUSINESS CALCULATIONS AND STATISTICS - WRITER SALEEMI
4. PRINCIPLES & PRACTICE OF MANAGEMENT - WRITER SALEEMI
5. COMMUNICATION
ELECTRICAL/MECHANICAL REQUIREMENTS
ENGINEERING DRAWING TOOLS

1. T-Square – 1 piece
2. Set Square 30°, 45°, 60°
3. Technical drawing Set – 1 piece
4. Masking Tape – 1 piece
5. A3 paper – 1 ream
6. A4 paper – 1 ream
7. Glue (90 grams) – 1 bottle
8. Pencils – HB, 2H, 3H
ICT REQUIREMENTS

The following classes should report with 2(two) Re-writable CDs and 2 GB flash disk on reporting day. 1 CD will be submitted to the storekeeper to be used during the KNEC Exam and the remaining CD and a flash disk will be used by a student during learning process.

1. DICT module 1 & 2
2. CICT level 1 & 2
3. DCD module 1 & 2
4. DHRM module 1 & 2
5. DSCM module 1 & 2
6. CBM level 1
7. CHRM level 1
8. CLAIS level 1
9. CDP
10. CFB level 1 & 2
11. DFB module 1 & 2

N/B: you will not be allowed to any ICT class without a proof that you have submitted the above items to the storekeeper.
SECRETARIAL REQUIREMENTS

1. SHORTHAND ANNIVERSARY BY PITMAN
2. FIRST COURSE BY DRUMMOND
3. SHORTHAND DICTIONARY BY PITMAN
4. KEY BY PITMAN
5. APPLIED TYPING BY DRUMMOND
6. OFFICE PRACTICE BY GICHURU
7. COMMERCE BY SALEEMI
8. SECRETARIAL STUDIES BY J. HARRISON
9. OFFICE MANAGEMENT BY DENYER
10. FLASH DISK - 1 PC
11. PHOTOCOPY PAPER - 1 REAM
12. SHORTHAND NOTE BOOK 2 PCS
13. PENCILS (HB) - 3 PCS
14. EXERCISE BOOKS/WRITING MATERIAL
CLOTHING AND TEXTILES DEPARTMENT

COURSE REQUIREMENTS

(a) BOOKS

2. Metric pattern cutting for women’s wear.
3. Metric pattern cutting for men’s wear.

- French curves.
- Metric pattern cutting for women’s wear.
- Metric pattern cutting for men’s wear.
- Tape measure.
- Cutting shears.
- Paper cutting scissors.
- Tailors pins (Dressmakers)
- Assorted needs (hand sewing needles)
- Office glue/cellotape.
- Thimble.
- 30cm ruler
- Tracing wheel.
- Pencil sharpener.
- Photocopying papers (1 ream)
- Stencil ruler.
- Pencils 2H, 3H, 2B, 3B, 6B.
- Eraser.
KAIMOSI COLLEGE OF RESEARCH AND TECHNOLOGY
(FRIENDS COLLEGE KAIMOSI)
P.O. BOX 150, TIRIKI TEL. 056-41473/41471
E-mail: fskamosi@swiftkenya.com

DEPARTMENT OF APPLIED SCIENCES

BASIC COURSE REQUIREMENTS
1. LAB COAT - WHITE IN COLOUR
2. GUMBOOTS
3. SCIENTIFIC CALCULATOR
4. MATHEMATICAL TABLES & FIGURES
5. Ruled Paper, FILES, RULES, PENS

REFERENCE BOOKS
The college offers a limited number of reference books. Students entering this course are advised to buy their own text books to supplement what the college can offer.

RECOMMENDED BOOKS
1. Principles of Microbiology
2. Food Science and Technology - by Manners & Phyne
3. Fundamentals of Food Chemistry - by Mr. W. Higman
4. Food Engineering - by Bream
5. Technology of Food Preservation - by Demetrius W.
7. Commercial Fruits and Vegetables Products - by Cross W. B.
8. Microbiology of Food - by Ayrey
9. Modern Cereal Technology - by E. N. L. Jones
10. Food Microbiology - by Pentner
11. Food Chemistry - by Meyer
12. Modern Food Analysis Organization
13. Mathematical for Scientific and Technical Students - by Harkman
14. Geometrical and Technical Drawing BK1 & BK2 - by Freybury
15. Food Science - by Norman Potter

SCIENCE LABORATORY TECHNOLOGY
1. Pharmacological basis of therapy - by Cuzan & Goodman
2. Complete textbook of chemistry - by Urraha Arkan
3. Instrumental methods of analytical chemistry
4. Physical for Today and Tomorrow - by Tott Duncan
5. Principles of physical - by N. N. N.
6. The World of physical - by Johnson A. Vincent

DIPLOMA IN APPLIED BIOLOGY
2. A Textbook of Microbiology by J. Chakraborty
4. Biological Sciences by Roberts M. V
5. Biological Sciences by D.S. Taylor
6. Immunology by Ivan Roth
7. Introduction to Pathology by J.D. Synth
8. Microbiology 4th Ed. L.M. Prentice
### Requirements for New Students Training in Hair Dressing Beauty Therapy

<table>
<thead>
<tr>
<th>SN</th>
<th>Item Description</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Comfortable low heeled shoes black shoes</td>
<td>1 pair</td>
</tr>
<tr>
<td>2</td>
<td>Towels (medium size white or pink colour)</td>
<td>4</td>
</tr>
<tr>
<td>3</td>
<td>Black Apron</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>Assorted combs</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Rollers- Small, medium and large</td>
<td>1 Pkt each</td>
</tr>
<tr>
<td>6</td>
<td>A pair of scissors</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>Weaving needles (curved / straight)</td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Blow drying wooden comb</td>
<td>1</td>
</tr>
<tr>
<td>9</td>
<td>Blow drier (Boston make)</td>
<td>1</td>
</tr>
<tr>
<td>10</td>
<td>Head dummy (Human hair)</td>
<td>1</td>
</tr>
<tr>
<td>11</td>
<td>Tint bowls/mixing bowls</td>
<td>2 pieces</td>
</tr>
<tr>
<td>12</td>
<td>Tint brush</td>
<td>2 pieces</td>
</tr>
<tr>
<td>13</td>
<td>Shower caps</td>
<td>2 pieces</td>
</tr>
<tr>
<td>14</td>
<td>Black draper</td>
<td>2 pieces</td>
</tr>
<tr>
<td>15</td>
<td>Plaiting wooden comb</td>
<td>1 piece</td>
</tr>
<tr>
<td>16</td>
<td>Shaving clipper for barbering</td>
<td>1 piece</td>
</tr>
<tr>
<td>17</td>
<td>Manicure and pedicure set</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Make up brushes</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>A pair of slippers</td>
<td></td>
</tr>
<tr>
<td>20</td>
<td>Tweezer</td>
<td>1 piece</td>
</tr>
<tr>
<td>21</td>
<td>Extractor</td>
<td>1 piece</td>
</tr>
<tr>
<td>22</td>
<td>Assorted Luron cutex</td>
<td>6 pieces</td>
</tr>
<tr>
<td>23</td>
<td>Top coat and base coat Luron cutex</td>
<td>2</td>
</tr>
<tr>
<td>24</td>
<td>Nail buffers</td>
<td>5 pieces</td>
</tr>
<tr>
<td>25</td>
<td>Nail cutter</td>
<td>1</td>
</tr>
<tr>
<td>26</td>
<td>Toe separator</td>
<td></td>
</tr>
<tr>
<td>27</td>
<td>Lip stick</td>
<td>2 pieces</td>
</tr>
<tr>
<td>28</td>
<td>Eye pencil</td>
<td></td>
</tr>
<tr>
<td>29</td>
<td>Face towel (White)</td>
<td></td>
</tr>
</tbody>
</table>

**Prepared by:** HOD Hairdressing and Beauty Therapy

**Note:** You can do your shopping at Best Lady Beauty Shop.