

**A. SCOPE OF WORK AT THE RECEPTION, CATERING UNIT AND LAUNDRY AREA**

No.	ITEM	SPECIFIC	AREA/SITE	SIZE	QTY	REMARKS
1.	Floor re-carpeting	Tiles/terrazzo white	Kitchen	125 sq.m	2	Contractor to do site visit
			Reception	16 sq.m	1	To confirm specifics
			Laundry	36 sq.m	1	
			Offices	16 sq.m	2	Offices
			Stores	16 sq.m	3	
			Cold room	9 sq.m	1	
2.	Sink repairs and taps	Terrazzo	Open area (slab area)	64sq.m	1	
		Twyford	Outside Cafeteria	1	1	
			Kitchen	6	6	
			Wash up area	2	2	
			Extension Kitchen	1	1	
			Laundry room	3	3	
3.	Ceiling replacement		Wash rooms	2	2	
			Laundry room		1	
4.	Wall/ceiling painting		Kitchen		2	
			Laundry		1	
			Offices		2	
			Stores		3	
			Cold room		1	
			Dining hall			
5.	Smoke extractor installation		External walls			
			Main Kitchen		1	Above the island
6.	Replacement of broken window panes		Extension Kitchen		1	Above the boilers
			Dining Hall		6	
			Kitchen		10	
			Stores		2	
			Offices		1	
			Laundry area		3	
7.	Installation of gas ranges		Kitchen		2	4 burners
8.	Repair of drainage system		Kitchen		3	Self-draining

			Extension kitchen	1	Contractor to do site visit
			Laundry		To confirm specifics
9.	Repair of working surfaces	Tiles	Kitchen	4	Contractor to do site visit
			Laundry	1	To confirm specifics
10.	Replacement of door locks	Door locks	Dining hall		Contractor to do site visit
			Kitchen		To confirm specifics
			Washrooms		Contractor to do site visit
			Closets		To confirm specifics
			Shelves		Contractor to do site visit
11.	Electrical and lighting works	Bulbs, sockets	Dining hall		To confirm specifics
			Kitchen		Contractor to do site visit
			Stores		To confirm specifics
			Offices		Contractor to do site visit
			Washrooms		To confirm specifics
			Laundry area		Contractor to do site visit
			Reception area		To confirm specifics
12.	Installation of proper cloth line		Outside laundry area	1	Contractor to do site visit
13.	Installation of shelves and closets		Laundry area	3	To confirm specifics
			Kitchen	5	Contractor to do site visit
			Stores	3	To confirm specifics
			Reception area	1	Contractor to do site visit
14.	Repair of washing machine		Laundry	1	To confirm specifics
15.	Redesigning of the service rand	Grills	Dining hall and kitchen	1	Contractor to do site visit
16.	Repair of broken machines	Dough mixer	Kitchen		To confirm specifics
		Deep freezers	Kitchen		Contractor to do site visit
17.	Cabbro laying		Loading/receiving area		To confirm specifics
18.	Purchase of boilers	Boilers	Extension kitchen	3	
19.	Repair of community cooker		Bricks on walls		Finishing on surfaces
20.	Labeling		Offices, stores and	16	

		food preparation areas		
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**B. EQUIPMENT NEEDED IN THE DEMONSTRATION KITCHEN / RESTAURANT, RECEPTION AND LAUNDRY AREAS FOR 140PAX**

No.	LIST OF EQUIPMENT	QTY	MODEL
	<b>MEDIUM EQUIPMENT</b>		
1.	Chaffing dishes	5	Stainless steel
2.	Soup tureen	1	Stainless steel
3.	Kitchen weighing scale	1	Stainless steel
4.	Tea Urn 10l	1	Stainless steel
5.	Mincer	1	Stainless steel
6.	Potato chipper	1	Stainless steel
7.	Assorted cooking pans (Sufurias)	10	Stainless steel
8.	Assorted Frying pans	5	Stainless steel
9.	Tong	5	Stainless steel
10.	Wooden cooking sticks (Mwiko)	2	Wooden
11.	Chef's knife (Sets)	5	Stainless steel
12.	Palate knife	2	Stainless steel
13.	Turning knife	2	Stainless steel
14.	Chef's fork	5	Stainless steel
15.	Salad bowls	3	Glass
16.	Assorted baking tins	12	-
17.	Toaster	1	Ramtons
18.	Graters	2	Stainless steel
19.	Fruit platters	2	Stainless steel
20.	Assorted laddles (Serving spoons)	10	Stainless steel
21.	Wire whisk	2	Stainless steel
22.	Utensils draining rack	2	Stainless steel
23.	Chopping boards	3	Tough plastic
24.	Rolling pins	1	Wooden
25.	Assorted dough cutter	2	Stainless steel
26.	Conical strainer	1	Stainless steel
27.	Colander	2	Stainless steel

28.	Metal and plastic sieves	2	Stainless steel
29.	Icing set	1	Stainless steel
30.	Piping bags	2	Paper
31.	Egg slicer	1	Stainless steel
32.	Coffee maker	1	Stainless steel
33.	Metallic/glass mixing basins	3	Stainless steel
34.	Measuring jags	2	Stainless steel
35.	Stainless steel tables	4	Stainless steel
36.	<b>CLEANING EQUIPMENT</b>		Stainless steel
37.	Soft broom	2	Thistled
38.	Mops	2	Wooden/cloth
39.	Wiping dusters	2	Cloth
40.	Mopping buckets	2	Plastic
41.	Dust bins with a lid	2	Plastic
42.	Dust pans	1	Plastic
43.	Juice making machine(Juicer)	1	Stainless steel
	<b>F &amp; B SERVICE EQUIPMENT</b>		
44.	Dinner plates	140	Ceramic
45.	Meat knives	140	Stainless steel
46.	Meat forks	140	Stainless steel
47.	Fish knives	140	Stainless steel
48.	Butter knives	140	Stainless steel
49.	Side plates	140	Ceramic
50.	Dessert spoon	140	Stainless steel
51.	Dessert fork	140	Stainless steel
52.	Dessert knives	140	Ceramic
53.	Coffee cups and saucers	140	Ceramic
54.	Tea cups and saucers	140	Ceramic
55.	Tea spoons	140	Stainless steel
56.	Sugar bowls	10	Stainless steel
57.	Egg holder	10	Stainless steel
58.	Glass water jars	8	Glass
59.	Tooth pick holder	10	Stainless steel

60.	Assorted thermos flasks	5	Stainless steel
61.	Service spoons	140	Stainless steel
62.	Service plate	140	Stainless steel
63.	Soup bowls and under liners	140	Glass
64.	Cereal bowls	140	Glass
65.	Water goblets	140	Glass
66.	Assorted wine glasses	140	Glass
67.	Salt shakers	10	Stainless steel
68.	Pepper shakers	10	Stainless steel
69.	Flower vase	8	Glass
70.	Table cloths	40	Cloth
71.	Slip cloths	40	Cloth
72.	Napkins	140	Cloth
73.	Tables	10	Wooden
74.	Seats	60	Mettalic
75.	Service trays	40	Plastic
	<b>LARGE EQUIPMENT</b>		
76.	Ovens (gas and electric) operated	2	Ramtons
77.	Refrigerator( for drinks and meals)	2	Ramtons
78.	Deep fat fryer	1	Stainless steel
79.	Potato peeler	2	Stainless steel
80.	Microwave	1	Ramtons
81.	Food display unit	1	Stainless steel
82.	Bain marrie		Stainless steel
83.	Charcoal grill	2	
84.	Gas cylinder 13kg	3	
85.	Charcoal burner(medium)	3	Commercial
	<b>RECEPTION AREA</b>		
86.	Hotel management software installation	1	
87.	Air ticketing software (galileo) installation	1	
88.	Desk top computers	4	Core I 5 processor,3.0 GHZ, Minimum 4GB RAM, Windows 10pr

			o/11. 500gb Hard-disk /500gb SSD
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