



MACHAKOS UNIVERSITY

DEPARTMENT OF HOSPITALITY MANAGEMENT

REQUIREMENTS ON ADMISSION

DEGREE IN HOSPITALITY AND TOURISM MANAGEMENT

1ST YEARS

Kitchen Uniform

- (i) Black and white checked pair of trouser/skirt
- (ii) White chef's jacket
- (iii) White chef;s cap
- (iv) Red neck tie
- (v) White apron
- (vi) Covered black low leather shoes
- (vii) Two (2) tea towels
- (viii) Two (2) glass cloths
- (ix) A pair of oven gloves
- (x) Seven (7) pieces knife set

Service Uniform

- (i) Black pair of trouser/skirt
- (ii) White/shirt blouse
- (iii) Black bowtie
- (iv) Covered black low leather shoes
- (v) Light blue dust coat
- (vi) One (1) damask dinner cloths two (2) meters (white)
- (vii) One (1) slip cloth one (1) meter square
- (viii) Four (4) damask table napkins eighteen (18) inch square



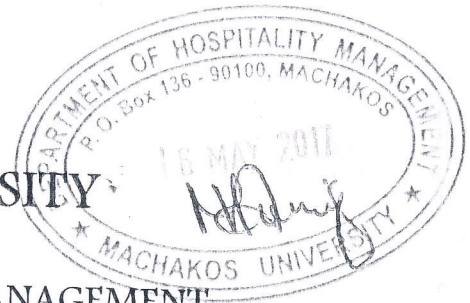
Colour will be communicated to each intake by CoD.

Text Books

- (ix) Practical cookery by Kinton and Ceserani
- (x) Theory of Catering by Kinton and Ceserani
- (xi) Food and Beverage Service by Dennis R. Lillicrap
- (xii) Basic Restaurant Theory and Practices by Michael Anker
- (xiii) Food and Beverage Control by Richard Kotas
- (xiv) Professional Cooking by Wayne Gisslen
- (xv) Cooking Explained by Barbarsa Hammond
- (xvi) The Kenya Cookery Book and Honsehold Guide – St Andrew's Church



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PUBLIC HEALTH DEPARTMENT REQUIREMENTS

Please obtain a Food Handler's Certificate from a Public Health Department.

Medical Certificate for Food Handlers-	600/=	
Lab - Urine	- 50/=	
Lab - Stool	- 60/=	
Card	- 50/=	
Typhoid Vaccine	- 1,000/=	- Three (3) years
Total	- 1,760/=	

NB: The above rates are subject to review by the facility.