

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND
CATERING TECHNOLOGY**

**List of equipment available at private Institute applied for affiliation by
NCHMCT vis-à-vis equipment norms of NCHMCT**

FOOD PRODUCTION

(Quantity in Nos.)

No	Item	BTK	ATK	QFK	Larder	DK	Total	Available at applicant Institute	Shortfall, if any
1.	Teacher-cum-Demonstration Table	01	01	01	01	01	05		
2.	Work Tables with overhead shelves/ lockable sliding doors (100x50x85 cm)	15	15	06	15	-	51		
3.	Cooking Range 4 Burners LP/Grill	15	15	-	01	01	32		
4.	Cooking Range High Pressure Burners	-	-	06		-	06		
5.	Sink with DB	16	16	06	15	01	54		
6.	Traulsen 1400 ltrs.	01	01	-	-	-	02		
7.	Large Demo Table 10x3 ft.	01	01	-	-	-	02		
8.	Bratt Pan 80 Ltrs.	01	02	-	-	-	03		
9.	Salamander	16	18	-	-	02	36		
10.	Convection Oven (HD)	01	01	-	-	-	02		
11.	Griddle	16	16	-	-	-	32		
12.	Hand Blender	16	16	-	-	-	32		
13.	Weighing Machine 2 Kg.	02	02	-	-	-	04		
14.	Stock Pot (20 Ltrs.) SS with handle	02	04	-	-	-	06		
15.	Meat Thermometer	08	08	-	-	-	16		
16.	Deep Fat Fryer 2 compartment (5 Ltr.)	-	02	-	-	01	03		
17.	Pasta Machine	-	02	-	-	-	02		
18.	Food Processor	-	02	-	-	-	02		
19.	Potato Peeler (Heavy Duty)	-	-	01	-	-	01		
20.	Dough Mixer	-	02	-	-	-	02		
21.	Bone Saw	-	16	-	-	-	16		
22.	Asia Kitchen Machine	-	16	-	-	-	16		
23.	Microwave Oven	-	02	-	-	-	02		

24.	Combi Steamer	-	02	-	01	-	03			
25.	Vacuumizer	-	01	-	01	-	02			
26.	Cook Chill Holder/Blast Freezer	-	01	-	-	-	01			
27.	Tandoor Medium Gas	-	01	-	-	-	01			
28.	Mixer cum Grinder	-	02	-	-	-	02			
29.	Inframatic Griller	-	02	-	-	-	02			
30.	Racks	-	08	-	-	-	08			
31.	Heinged Mirror	-	-	-	-	01	01			
32.	Basin marie with hot case	-	-	-	-	01	01			
33.	Refrigerator/Deep Freezer	-	-	-	-	01	01			
34.	Microwave Oven	-	-	-	-	01	01			
35.	Geyzer	-	-	-	-	01	01			
36.	Griddle Plate	-	-	-	-	01	01			
37.	Walk-in Cooler & Freezer 5000 L	-	-	-	01	-	01			
38.	Thawing Tubs	-	-	-	15	-	15			
39.	Meat Saw (Electric)	-	-	-	02	-	02			
40.	Electric Blender	-	-	-	02	-	02			
41.	Meat Mincer/Cutter	-	-	-	02	-	02			
42.	Vegetable Slicer	-	-	-	02	-	02			
43.	Refrigerated Salad Counter	-	-	-	01	-	01			
44.	Food Storage Cabinet	-	-	-	02	-	02			
45.	Special Equipment Cabinet	-	-	-	01	-	01			
46.	Overhead Shelving	-	-	-	02	-	02			
47.	Carcass Hanger	-	-	-	30	-	30			
48.	Weighing Scale	-	-	-	01	-	01			
49.	General Table Equipment	As per requirement								
50.	Special Table Equipment	As per requirement								
51.	Pots & Pans	As per requirement								
Party/Bulk Cooking Area:										
52.	Bulk Cooking Range 3x6 ft. with HP T65 Burners	-	01	-	-	-	01			
53.	Chinese Cooking Range (3 Burners)	-	01	-	-	-	01			
54.	Sink with Work Table	-	01	-	-	-	01			
55.	Stock Pot Burners	-	02	-	-	-	02			
56.	Wet Grinder with Coconut Scraper 5 Ltrs.	-	01	-	-	-	01			

57.	Deep Fat Fryer (2 compartment 10 ltr.)	-	01	-	-	-	01		
58.	Rice Cooker (80 Ltrs.)	-	01	-	-	-	01		
59.	Ice Cube Machine	-	01	-	01	-	02		
60.	Refrigerated Counter s/w	-	01	-	-	-	01		
61.	Coffee machine	-	01	-	-	-	01		
62.	Tea maker	-	01	-	-	-	01		
63.	Gas range 3x3ft. with 2 LP, 2 HP Burners	-	01	-	-	-	01		
64.	Griddle Plate/Dosa Plate	-	01	-	-	-	01		
65.	Water Boiler 10 Ltrs. (Elect.)	-	01	-	-	-	01		
66.	Juice machine	-	01	-	-	-	01		
67.	Toaster	-	01	-	-	-	01		
68.	Ice Cream Freezer	-	01	-	-	-	01		
69.	Water Cooler	-	01	-	-	-	01		
70.	Food Processor	-	01	-	-	-	01		
72.	Cutlery Rack + Soil Table	-	01	-	-	-	01		
73.	Other special equipment (light)				-				
Dispense Counter:									
74.	Hot Case, Basin Marie Cold Counter, Overhead shelves with heating facility, tray slide	-	01	-	01	-	02		
75.	Plate warmer and dispenser	-	01	-	-	-	01		
Wash up:									
76.	Dish Washer (170 plates/hour) 3 KW with rinser and sterilizer	-	01	-	-	-	01		
77.	Glass washer	-	01	-	-	-	01		
78.	Waste Disposal Machine	-	01	-	-	-	01		
79.	Storage racks SS slotted angle	-	02	-	-	-	02		
80.	Pot Washing Sink	-	-	-	01	-	01		

FOOD & BEVERAGE SERVICE

(Quantity in Nos.)

No	Item	BTR	ATR	Bar	FFRC	SDH	Total	Available at applicant Institute	Shortfall, if any
1.	Instructors/Hostess Table	01	01	-	-	-	02		
2.	Tables (Wooden) 3" x3" x2½"	15	-	-	12	-	27		
3.	Tables (wooden or steel)	-	-	-	-	24	24		
4.	Table (Wooden)	-	15	-	-	-	15		
5.	Dining chairs (wooden-upholstered)	65	60	-	72	180	377		
6.	Podium/Lectern	-	01	-	-	-	01		
7.	Folding Buffet Tables 6x2½	-	05	-	-	-	05		
8.	Banquet Chairs (stackable)	-	100	-	-	-	100		
9.	Bar Counter	-	-	01	-	-	01		
10.	Back Bar with Display	-	-	01	-	-	01		
11.	Bar Tools	-	-	08	-	-	08		
12.	Hot Case	-	-	-	-	01	01		
13.	Display Counter	-	-	-	-	01	01		
14.	Dispenser Counter for Plates & Cutlery	-	-	-	-	01	01		
15.	Tray slide for the entire length	-	-	-	-	01	01		
16.	Cutlery	As per requirement							
17.	Crockery	As per requirement							
18.	Hollowware & Flatware	As per requirement							
19.	Glassware	As per requirement							
Common Equipment:									
1.	Soup dispenser (different sizes)	-	03	-	-	-	03		
2.	Coffee making machine (cona)	-	04	-	-	-	04		
3.	Flambe Trolley	-	02	-	-	-	02		
4.	Flambe Pan (oval & round)	-	06	-	-	-	06		
5.	Rechaud Battery	01	03	-	-	-	04		
6.	Juice Chiller/Dispenser	-	01	-	-	-	01		
7.	Juice Extractor	-	01	-	-	-	01		
8.	Water cooler with Aqua Guard	-	01	-	-	03	04		
9.	Plate warmer & Dispenser (50 Plate)	-	02	-	-	-	02		
10.	Gueridon Trolley	-	01	-	-	-	01		
11.	Wine / Liquor Trolley	-	01	-	-	-	01		

12.	Dessert & Hors d' Oeuvre Trolley	-	01	-	-	-	01		
13.	Carving Trolley	-	01	-	-	-	01		
14.	Mirrors Buffet Displays	-	06	-	-	-	06		
Special Equipment:									
1.	Service Counter	-	-	-	01	-	01		
2.	Tea/Coffee Dispenser	-	-	-	01	-	01		
3.	Assorted water Dispenser	-	-	-	01	-	01		
4.	Juice Dispenser	-	-	-	01	-	01		
5.	Cooking Range (heavy duty with 4 burners)	-	-	-	02	-	02		
6.	Deep Fat Fryer	-	-	-	02	-	02		
7.	Grinding Plate	-	-	-	02	-	02		
8.	Refrigerator	-	-	-	02	-	02		
9.	Deep Freezer	-	-	-	02	-	02		
10.	Assembly Table SS Large	-	-	-	01	-	01		
11.	Ice Cuber	-	-	-	01	-	01		
12.	Ice Cream Display Counter	-	-	-	01	-	01		
13.	Salamander	-	-	-	01	-	01		
14.	Microwave Oven	-	-	-	01	-	01		
15.	Menu Display Board	-	-	-	01	-	01		
16.	Other Special equipment	As per requirement							
Scullery Area:									
1.	Cupboards for storage of cutlery/trays	-	-	-	-	06	06		
2.	Dish landing Table	-	-	-	-	02	02		
3.	Pulvariser	-	-	-	-	01	01		
4.	Conveyor type large dish washing machine with drying zone with trays	-	-	-	-	01	01		
5.	Trolleys (for carrying food from QFK to Dining Hall)	-	-	-	-	04	04		
6.	Trolleys for stacking dirty plates for washing	-	-	-	-	06	06		

FRONT OFFICE LAB

(Quantity in Nos.)

No	Item	HK Lab	Computer Lab	Language Lab	Total	Available at applicant Institute	Shortfall, if any
1.	Front Office Counter 6'L x 1½'B x 3½'H with drawer - 3 Nos. Cabinets -3 Nos., Top & Sides - laminated Reception, Cash & Information sign boards Registration card holder - recessed with 28 slots with facility for recessed monitors & sliding key board recessed message & key rack at the centre teak wood.	01	-	-	01		
2.	Lobby Desk 3'L x 2'B x 2'H with drawer - 1 No. Cabinet on right side, top and sides laminated, teak wood	01	-	-	01		
3.	Chair (upholstered, teak wood)	03	-	-	03		
4.	Bell Desk (4'H semi circular with 2 drawers, 2 cabinets, teak wood)	01	-	-	01		
5.	Computer linked by LAN with multi media facility, Fidelio software system	01	-	-	01		
6.	Room Rack (standard specification)	01	-	-	01		
7.	Date & Time Stamping Machine (standard specification)	01	-	-	01		
8.	Public Address System (standard specification)	01	-	-	01		
9.	Credit Card Imprinter (standard specification)	01	-	-	01		
10.	Printer (80 column)	01	-	-	01		
11.	Safe Deposit Box (standard specification)	01	-	-	01		
12.	Paging Board (1'L x ½'B with handle and bells attached, white board, teak wood)	01	-	-	01		
13.	File Server Intel Pentium II-300 MHz or Higher CPU with PCI/EISA/ISA Bus Architecture; 256 MB SDRAM; 512 KB-L2 Cache; 4.3 GB HDD with 20 MDPS transfer rate; 4/8 GB DAT Drive 1.44 MB FDD, 105 keys keyboard; Logitech/Microsoft Mouse; Bitronics Parallel Port; High Speed Serial Ports; 10/100 MBPS, PCI Ethernet Adapter - 32 Bit BNC/RJ 45; 14" Mono Chromo Monitor-VGA/SVGA; CD ROM Drive 32x or higher	-	01	-	01		
14.	Nodes Intel Pentium II-266 MHz; PCI/EISA/ISA Bus Architecture; 64 MB SDRAM; 256 KB-L2 Cache; 2.1 GB HDD; PCI-EIDE Controller for HDD & FDD; One EPP and two serial port (16550 Urat); 105 keys keyboard; 14" Color Monitor SVGA; 10/100 MBPS, PCI Ethernet Card - 32 Bit BNC/RJ 45; Microsoft/Logitech Serial Mouse (Seven machines to have multi media kit)	-	31	-	31		
15.	Hubs 12 Port Hub with BNC/RJ 45 connection (depending on location)	-	02	-	02		
16.	Hubs - 8 Port with BNC-RJ 47 connection	-	02	-	02		
17.	Inkjet Printer A4 size, 600 DPI, Black with color cartridge and drives of Bus and Window 3.1 & 95	-	01	-	01		
18.	Laser Printer with Jet Direct Card 600 DPI/Mono Chrome 8 Page memory in DA post script level 2 support and network connectivity with Jet direct card	-	01	-	01		
19.	LCD Display	-	01	-	01		
20.	5 KVA UPS with battery backup of minimum 4 hours	-	01	-	01		

21.	Local Area Network - Cat-5 WTP						
22.	Tape Recorder - Double Deck with provision for high speed dubbing, radio and CD player	-	-	01	01		
23.	Amplifier	-	-	01	01		
24.	Over-head Speakers	-	-	01	01		
25.	Head phones with socket	-	-	30	30		
26.	TV with Karaoke	-	-	01	01		
27.	VCR/VCP	-	-	01	01		
28.	Computer	-	-	01	01		
29.	Multimedia with headphone system	-	-	01	01		
30.	Audio/Video Cassettes	-	-	30	30		
Reservation Office:							
31.	Table (3'L x 2'B x 2'H with drawer-1 No., One cabinet on right side, top and sides laminated, with facility for recessed monitors and sliding key board, teak wood)	01	-	-	01		
32.	Chairs (Swivel type)	01	-	-	01		
33.	Head set with mouth piece	01	-	-	01		
34.	Wall mounted rack (3'L x 2'B x 1'D, teak wood)	01	-	-	01		
35.	Space availability board (3' x 2.5' with pegs for indicating availability, particle board)	01	-	-	01		
36.	Other items	As per requirement					

HOUSE KEEPING

(Quantity in Nos.)

No	Item	HK	HK Lab	Laundry	Guest Room	Total	Available at applicant Institute	Shortfall, if any
1.	Vacuum Cleaner (dry pickup/indl. model)	02	-	-	-	02		
2.	Vacuum Cleaner (wet & dry pickup/indl. Mode)	01	-	-	-	01		
3.	Scrubbing-cum-Polishing M/c (with suction facility 51 cm. cleaning path, 38 lt. solution tank and 45 lt. recovery tank)	01	-	-	-	01		
4.	Carpet Shampooing Machine (with suction facility 13 lt. capacity 13" cleaning path, 1200 RPM brush rotation)	01	-	-	-	01		
5.	Maid's Trolley Dimensions - 1540 mm x 575 mm x 1385 mm Light weight frame (net weight not to exceed 62 kg.) Average load capacity - 100 kg. / Bumpers - wheel type (horizontal) Adjustable shelves - 3 Nos. / Space between shelves - 305 mm With compartmentalized top section using laminated ply Linen hamper - canvas (100 L capacity) and garage hamper - plastic (80 L capacity) Castor size - 250 mm / 2 fixed and 2 swivel with breaks	01	-	-	-	01		
6.	Working Tables	-	As per requirement	-	-	As per requirement		
7.	Chairs	-	As per requirement	-	-	As per requirement		
8.	Steel Cupboard	-	As per requirement	-	-	As per requirement		
9.	Uniform Cupboards (for Linen Room)	-	As per requirement	-	-	As per requirement		
10.	Linen Exchange Counter (window type) (for Linen Room)	-	As per requirement	-	-	As per requirement		
11.	Instruction Table	-	01	-	-	01		
12.	Stools	-	01	-	-	01		
13.	Sink	-	01	-	-	01		
14.	Washer Extractor (5 kg. capacity - top loading, fully automatic, Agitator type with temperature control)	-	-	01	-	01		
15.	Washer Extractor (10 kg. capacity - top front loading with temperature control)	-	-	01	-	01		
16.	Dryer (capacity 20 kg.)	-	-	01	-	01		
17.	Calendaring Machine (with one roller width 100")	-	-	01	-	01		
18.	Steam Press (with cuff & collar press hand operated)	-	-	01	-	01		
19.	Iron - Light weight	-	-	01	-	01		
20.	Iron - Heavy weight	-	-	01	-	01		
21.	Ironing Board (Foldable)	-	-	01	-	01		
22.	Sinks (SS with Drain Board)	-	-	02	-	02		
23.	Weighing Scale (with a holding basket to weigh up to 25 kg.)	-	-	01	-	01		
24.	Linen Basket Trolley (SS with draining facility - 820 mm x 65 mm x 740 mm - 4 swivel castors)	-	-	03	-	03		
25.	Shelf (for storing chemicals with lockable doors, particle board laminate finish - 1200 mm H x 900 mm L x 600 mm D - 3 shelves adjustable)	-	-	01	-	01		

26.	Exhaust Fan (one above dryer and one above steam press)	-	-	02	-	02		
27.	Shelves for storing linen & uniforms (wood laminated with sliding lockable ventilated doors) 2100 mm H x 600 mm D x 2100 mm W with 4 adjustable shelves	-	-	02	-	02		
28.	Shelves for storing linen & uniforms (wood laminated with sliding lockable ventilated doors) 2100 mm H x 600 mm D x 2100 mm W with 2 rods for hanging uniforms	-	-	01	-	01		
29.	Ladder - Aluminum 'A' type 1200 mm H	-	-	01	-	01		
30.	Inspection Table (2100 mm x 1200 mm wood laminate with storage facility underneath with 2 shelves on either side of 600 mm depth)	-	-	01	-	01		
31.	Bed with side tables	-	-	-	02	02		
32.	Single sofa chair with upholstery or small size two seater sofa	-	-	-	01	01		
33.	Glass top tea table/coffee table	-	-	-	01	01		
34.	Study table	-	-	-	01	01		
35.	Study chairs	-	-	-	02	02		
36.	Mirror with dressing table & drawers	-	-	-	01	01		
37.	Luggage rack	-	-	-	01	01		
38.	Wardrobe	-	-	-	01	01		
39.	Shelf over fridge for glasses & thermos	-	-	-	01	01		
40.	Geyser (20 ltrs.)	-	-	-	01	01		
41.	Other items	As per requirement						

BAKERY

(Quantity in Nos.)

No.	Item	Bakery	Confectionery	Total	Available at applicant Institute	Shortfall, if any
1.	Tables with steel top	-	15	15		
2.	Tables (Wooden box type with marble top) 3"x3"	30	-	30		
3.	SS Sink with Drain Board	30	-	30		
4.	Other items (attach list)					
Common Equipment:						
1.	HD Convection Oven 3 Decks	30	30	60		
2.	Proving Cabinet	30	30	60		
3.	Dough Mixer	30	30	60		
4.	Bread Slicing Machine with Wrapper	10	-	10		
5.	Refrigerated Marble top Pastry Table	01	-	01		
6.	Refrigerator 300 Ltrs.	01	-	01		
7.	Cooking Range 4 Burners LP	30	30	60		
8.	Cooling Racks	30	30	60		
9.	Ice Cream / Sorbet Machine	-	01	01		
10.	Refrigerated Counter	-	01	01		
11.	Fat thermometer	-	30	30		
12.	Sugar Meter	-	30	30		
13.	Saccaro Meter	-	30	30		
14.	Electric Cream Whipper	-	30	30		
15.	Traulsen 1400 Ltrs.	-	30	30		
16.	Sugar Pulverizer	-	30	30		
17.	Mixie	-	10	10		
18.	Baking Trays Large 22"x14" MS	30	-	30		
19.	Baking Trays Small 11"x 6" MS	30	-	30		
20.	Precision Scale (Electronic)	03	-	03		
21.	Large Cooking Stove (Low level)	02	-	02		
22.	Other items	As per requirement				

GENERAL STORES

(Qty. in Nos)

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	Steel Cupboard	01		
2.	Filing Cabinet (4 Drawer)	01		
3.	Store Keeper Table	02		
4.	Chair	02		
5.	Issue Counter with under-shelves	01		
6.	File Rack	01		
7.	Slotted Angle Racks	05		
8.	Wooden Palette	11		
9.	Computer Table	01		
10.	Receiving Platform	01		
11.	Aluminum Platform	01		
12.	Platforms Scale 300 Kgs.	01		
13.	Weighing Scale 10 Kg.	01		
14.	Electronic Scale	01		
15.	Sink with DB	01		
16.	Walk-in Deep-Freezer 5000 Ltrs.	01		
17.	Walk-in Cooler 7000 Ltrs.	01		
18.	Ladder (Metal)	02		

LIBRARY

(Qty. in Nos.)

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	Books	500		
2.	Periodicals & Journals (international/national)			
3.	Video Cassettes / CD ROMS			
4.	Furniture for sitting of 70 scholars at a time	As per requirement		
5.	Storewells / Book racks	As per requirement		
6.	Cabins (10' x 10') fitted with computer terminal and multimedia with head phones	05		
7.	Xerox Machine	01		

8.	Computer	01		
9.	Printer	01		
10.	T V	01		
11.	Cutter	01		
12.	DV System	01		
13.	Catalogue systems	As per requirement		
14.	Librarian Chair	01		
15.	Librarian Table	01		
16.	Asstt. Librarian Chair	01		
17.	Asstt. Librarian Table	01		

LANGUAGE LAB

(Qty. in Nos.)

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	Tape Recorder (Double Deck with provision for high speed dubbing), Radio & CD Player	01		
2.	Amplifier	01		
3.	Overhead Speakers	01		
4.	Headphones with socket (one on each seat for every student)	As per requirement		
5.	TV (preferable) Home viewing system with Karaoke	01		
6.	VCR / VCP	01		
7.	Computer	01		
8.	Multimedia with headphone system	01		
9.	Good audio/video cassettes	30		

MAINTENANCE DEPARTMENT

(Qty. in Nos.)

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	Multi meter	01		
2.	Tong tester	02		
3.	Hydro meter	01		
4.	Test lamp	02		
5.	Hydraulic pump	01		
6.	Megger insulation & Earth megger	01 each		
7.	Other items	As per requirement		

OFFICE AUTOMATION EQUIPMENT

(Qty. in Nos.)

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	E-mail & Internet facility	As per requirement		
2.	Fax machine	01		
3.	Xerox Machine	01		
4.	Lamination machine	01		
5.	Comb Binder	01		
6.	Paper Cutter	01		
7.	Public Address System	01		
8.	Telephone Answering System			
9.	Dictaphone	01		
10.	Scanner	01		
11.	Laser Printer	01		
12.	Document shredder	01		
13.	Computer System through LAN	01		
14.	Accounting & Management software			
15.	Inventory & Stores Management software			
16.	Library software			
17.	Teaching software - CD ROMS, Computer, Power Point			

EQUIPMENT FOR EACH CLASS / TUTORIAL ROOM

S.No.	Item	Total Requirement	Available at applicant Institute	Shortfall, if any
1.	Overhead Projector (to be fitted in each classroom)	As per requirement		
2.	White Board	As per requirement		
3.	Black Board	As per requirement		
4.	Teacher's Platform (wooden)	As per requirement		
5.	Teacher's Table & Chair	As per requirement		
6.	Chairs with under-shelves with writing board facility	As per requirement		
7.	Facility to use CD ROMS, Power Point	As per requirement		