

MINISTRY OF EDUCATION
STATE DEPARTMENT OF TECHNICAL & VOCATIONAL TRAINING
MATHENGE TECHNICAL TRAINING INSTITUTE



P. O. BOX 665 – 10106 OTHAYA
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HOSPITALITY AND TOURISM DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN CATERING & ACCOMMODATION MANAGEMENT MODULE I**

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved White shirt
2. Checked maroon sleeveless half coat
3. Black straight trouser
4. Maroon bowtie
5. White dust coat

LADIES

1. Long sleeved White blouse
2. Checked maroon sleeveless half coat
3. Black straight skirt
4. Maroon bowtie
5. White dust coat

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes (not doll shoes)

HOUSE KEEPING & LAUNDRY

MEN

1. Sky blue trouser
2. Sky blue short-sleeved shirt (Poly cotton)

LADIES

1. Sky blue nurse-like dress
2. White head square

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat knife
3. Vegetable/fruit knife
4. A pair of oven kitchen gloves
5. 2 tea clothes
6. 3 Dish clothes
7. 12 red napkins (20" × 20") damask material
8. 2 Waiter cloths (12" × 22")

9. Cock screw (with bottle open)
10. White damasks 2 meters' table cloth
11. 1 red slip damask cloth (1 meter)
12. Name tag (Badge Type)
13. Ruled record cards 8" × 5"
14. Small Box File (for ruled record cards)
15. Foolscaps (1 ream)
16. 6 different colours square cleaning cloths (30cm by 30cm)

17. 2 yellow dusters

BOOKS

1. Food and Beverage Service by Dennis Lilicrap & John Cousins
2. Practical Cookery by John Campbell et al
3. Theory of Catering by David Fosket et al or Theory of Catering & Hospitality by David Foskett et al
4. House-keeping Theory and Practice by Dr. Jagmohan Negi
5. Hotel, Housekeeping Management by Author Sudhir Andrews
6. Cost Accounting by N.A Saleemi
7. Oxford English Dictionary

❖ **Uniform is available at Homage or Gakwanja school uniforms**



EXCEL IN SCIENTIFIC AND TECHNOLOGICAL INNOVATIONS

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HOSPITALITY AND TOURISM DEPARTMENT

Requirements for students admitted to pursue **CRAFT IN CATERING & ACCOMMODATION**
MODULE 1

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved White shirt
2. Black cotton sleeveless half coat
3. Black straight trouser
4. Black bowtie
5. White dust coat

LADIES

1. Long sleeved White blouse
2. Black cotton sleeveless half coat
3. Black straight skirt
4. Black bowtie
5. White dust coat

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs Scarf (Red)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Red)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

- | | |
|--|--|
| <ol style="list-style-type: none">1. Potato peeler knife2. Meat knife3. Vegetable/fruit knife4. A pair of oven kitchen gloves5. 2 tea clothes6. 3 Dish clothes7. 12 red napkins (20" × 20") damask material8. 2 Waiter cloths (12" × 22") | <ol style="list-style-type: none">9. Cock screw (with bottle open)10. White damasks 2 meters' table cloth11. 1 red slip damask cloth (1 meter)12. Name tag (Badge Type)13. Ruled record cards 8" × 5"14. Small Box File (for ruled record cards)15. Foolscaps (1 ream) |
|--|--|

BOOKS

1. Food and Beverage Service by Dennis Lilicrap & John Cousins
2. Practical Cookery by John Campbell et al
3. Theory of Catering by David Fosket et al or Theory of Catering & Hospitality by David Foskett et al
4. Food & Beverage Control by Richard Kotas and Bernard Davis
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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN CATERING & ACCOMMODATION
MANAGEMENT MODULE II**

FOOD PRODUCTION MANAGEMENT REQUIREMENTS

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Black straight trouser
4. Chefs Scarf (Light Blue)
5. Chefs Cap (White)
6. Full straight cotton apron (White without bib)
7. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Black straight skirt
4. Chefs Scarf (Light Blue)
5. Chefs Cap (White)
6. Full straight cotton apron (White without bib)
7. Low closed black leather flat shoes (not doll shoes)

LAUNDRY MANAGEMENT REQUIREMENTS

MEN

1. Sky blue trouser
2. Sky blue short-sleeved shirt (Poly cotton)
3. White dust coat

LADIES

1. Sky blue nurse-like dress
2. White head square
3. White dust coat

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat knife
3. Vegetable/fruit knife
4. A pair of oven kitchen gloves
5. 2 tea clothes
6. 3 dish cloths
7. 2 yellow dusters
8. Name tag (Badge Type)
9. Small Box File (for ruled record cards)
10. Ruled record cards 8" × 5"
11. 6 cleaning cloths different colours (30cm by 30cm)
12. Foolscaps (1 ream)

BOOKS

1. Practical Cookery by John Campbell et al
2. Theory of Catering by David Fosket et al or Theory of Catering & Hospitality by David Foskett et al
3. House-keeping Theory and Practice by Dr. Jagmohan
4. Hotel, Housekeeping Management by Author Andrews
5. Food & Beverage Control by Richard Kotas and Bernard Davis
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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **CRAFT CERTIFICATE IN CATERING & ACCOMMODATION OPERATIONS MODULE II**

HOUSE KEEPING & LAUNDRY

MEN

1. Sky blue trouser
2. Sky blue short-sleeved shirt (Poly cotton)
3. White dust coat.
4. Low, closed, black leather flat shoes

LADIES

1. Sky blue nurse-like dress
2. White dust coat
3. White head square
4. Low, closed, black leather flat shoes (not doll shoes)

OTHER GENERAL REQUIREMENTS

1. Ream of foolscaps
2. 6 different colours square cleaning cloths (30cm by 30cm)
3. 2 yellow dusters

BOOKS

1. Hotel, Housekeeping Management by Author Andrews
- 2.. House-keeping Theory and Practice by Dr. Jagmohan Negi

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HOSPITALITY & TOURISM DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN TOURISM MANAGEMENT**
MODULE 1

1. Jungle Green Trouser and Shirt “Kaunda suit Design” (Suiting Material)
2. Safari Boots
3. Grey Socks
4. Khaki Hat and Belt
5. Binoculars

SIGNATURE:
HOD – HOSPITALITY AND TOURISM

OFFICIAL STAMP



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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue *ARTISAN IN FOOD AND BEVERAGE PRODUCTION, SALES & SERVICE*

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved White shirt
2. Black cotton sleeveless half coat
3. Black straight trouser
4. Black bowtie
5. White dust coat

LADIES

1. Long sleeved White blouse
2. Black cotton sleeveless half coat
3. Black straight skirt
4. Black bowtie
5. White dust coat

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs Scarf (Red)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Red)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

- | | |
|--|---|
| <ol style="list-style-type: none">1. Potato peeler knife2. Meat knife3. Vegetable/fruit knife4. A pair of oven kitchen gloves5. 2 tea clothes6. 3 Dish clothes7. 12 red napkins (20" × 20") damask material8. 2 Waiter cloths (12" × 22") | <ol style="list-style-type: none">9. Cock screw (with bottle open)10. White damasks 2 meters table cloth11. 1 red slip damask cloth (1 meter)12. Name tag (Badge Type)13. Ruled record cards 8" × 5"14. Small Box File (for ruled record cards)15. Foolscaps (1 ream) |
|--|---|

BOOKS

1. Food and Beverage Service by Dennis Lilicrap & John Cousins
2. Practical Cookery by John Campbell et al
3. Theory of Catering by David Fosket et al or Theory of Catering & Hospitality by David Foskett et al
4. Oxford English Dictionary

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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **CRAFT CERTIFICATE IN FOOD AND BEVERAGE MODULE 1**

FOOD PRODUCTION REQUIREMENTS (KITCHEN)
MEN

1. White double breast chef's jacket
2. Black checked with white box trouser
3. Chefs Scarf (Red Colour)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Red Colour)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat knife
3. Vegetable/fruit knife
4. A pair of oven gloves
5. 2 tea clothes
6. 3 Dish clothes
7. Name tag (Badge Type)
8. Ruled record cards 8" × 5"
9. Small Box File
10. Foolscaps (1 ream)

BOOKS

1. Practical Cookery by John Campbell et al
2. Theory of Catering by David Foskett et al or Theory of Catering & Hospitality by David Foskett et al
3. Oxford English Dictionary

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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **CRAFT CERTIFICATE IN FOOD AND BEVERAGE**
MODULE 11

FOOD SERVICE REQUIREMENTS (RESTAURANT)
MEN

1. Long sleeved white shirt
2. Black cotton sleeveless half coat
3. Black Trouser
4. Black Bowtie
5. White dust coat
6. Low closed black leather flat shoes
7. Name Tag

LADIES

1. Long sleeved white shirt
2. Black cotton sleeveless half coat
3. Black Skirt
4. Black Bowtie
5. White dust coat
6. Low closed black leather flat shoes
7. Name Tag

OTHER GENERAL REQUIREMENTS

1. 12 red napkins (20" x 20")
2. Waiter Cloth 2
3. Cock screw (with bottle opener)
4. White damask 2 meters table cloth
5. 1 red slip cloth damask 1 meter

BOOKS

1. Food & Beverage service by Dennis Lilicrap & John Cousins
2. Food & Beverage Control by Richard Kotas and Bernard Davis
3. Cost Accounting by N.A Saleemi

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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN FOOD AND BEVERAGE PRODUCTION, SALES & SERVICE MANAGEMENT**

MODULE I

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved White shirt
2. Checked maroon sleeveless half coat
3. Black straight trouser
4. Maroon bowtie
5. White dust coat

LADIES

1. Long sleeved White blouse
2. Checked maroon sleeveless half coat
3. Black straight skirt
4. Maroon bowtie
5. White dust coat

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat knife
3. Vegetable/fruit knife
4. A pair of oven kitchen gloves
5. 2 tea clothes
6. 3 Dish clothes
7. 12 red napkins (20" × 20") damask material
8. 2 Waiter cloths (12" × 22")
9. Cock screw (with bottle open)
10. White damasks 2 meters table cloth
11. 1 red slip damask cloth (1 meter)
12. Name tag (Badge Type)
13. Ruled record cards 8" × 5"
14. Small Box File (for ruled record cards)
15. Foolscaps (1 ream)

BOOKS

1. Food and Beverage Service by Dennis Lilicrap & John Cousins
2. Practical Cookery by John Campbell et al
3. Theory of Catering by David Fosket et al or Theory of Catering & Hospitality by David Foskett et al
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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN FOOD AND BEVERAGE PRODUCTION, SALES & SERVICE MANAGEMENT**

MODULE II

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

LADIES

1. White double breast chef's jacket
2. Black checked with white box skirt
3. Chefs Scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White without bib)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

- | | |
|----------------------------------|-------------------------------|
| 1. Potato peeler knife | 6. 3 Dish clothes |
| 2. Meat knife | 7. Name tag (Badge Type) |
| 3. Vegetable/fruit knife | 8. Ruled record cards 8" × 5" |
| 4. A pair of oven kitchen gloves | 9. Small Box File |
| 5. 2 tea clothes | 10. Fullscaps (1 ream) |

BOOKS

1. Business Accounting by Frank Wood and Sangster
2. Practical Cookery by John Campbell et al
3. Theory of Catering by David Foskett et al or Theory of Catering & Hospitality by David Foskett et al
4. Food and Beverage Control by Richard Kotas & Bernard Davis
5. Cost Accounting by N.A Saleemi
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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN FOOD AND BEVERAGE PRODUCTION, SALES & SERVICE MANAGEMENT**

MODULE III

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved white shirt
2. Checked maroon & black sleeveless white coat
3. Black straight trouser
4. Maroon bowtie
5. White dust coat
6. Low closed black leather flat shoes

LADIES

1. Long sleeved white blouse
2. Checked maroon & black sleeveless white coat
3. Black straight skirt
- 4 Maroon bowtie
5. White dust coat
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

1. Fruit knife
2. Cock screw with bottle opener
3. 2 Dish cloths
4. Waiters cloth
5. White cotton damask 2x1m table cloth
6. 1 light blue checked 1x1m slip cloth
7. 12 red napkins (20"x20") damask material
8. 1 red slip damask cloth 1 meter
9. Name tag (Badge type)

BOOKS

1. Food and Beverage Service by Dennis Lilicrap and John cousins

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Course Requirements for Artisan and Craft Certificate in Plumbing

Tools

1. Tape Measure (5m)
2. Overall/Dust Coat (Navy Blue)
3. Boots /Closed Shoes
4. Pipe Wrench No. S 12 And 14
5. Hacksaw Frame and Blade
6. Die-Stocks ½”-1 1/2”
7. Spirit Level (40 Cm)
8. Adjustable Spanner
9. Combination Pliers
10. Ball Pein Hammer
11. Tin Snips
12. Wooden Mallet (For Sheet Metal Work)
13. Cold Chisel (6”)
14. Flat File
15. Round File
16. Empty Tool Box (With Key and Padlock)

Drawing Instruments

17. Technical Drawing Board
18. 45° Set Square (Big Size)
19. 30° and 60° Set Square (Big Size)
20. Tee-Square
21. Technical Drawing Compass Set
22. Pencils **HB** and **2h**

Textbooks and Writing Materials

23. (a) Building Services and Equipment's Vol 1
(b) Motivate- Practical Plumbing
(c) Plumbing Mechanical Services Vol 1,2 3

NB: Any One of These Textbooks

24. Writing Materials

MR. EPHANTUS M. MUTURI
Ag. HEAD OF DEPARTMENT
BUILDING AND CIVIL ENGINEERING



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REQUIREMENTS FOR GARMENT MAKING

ARTISAN COURSE

1. Dress Makers Pins
2. Assorted Hand Needles
3. Tape Measure (150cm Long)
4. Tracing Wheel
5. A Set of French Curves
6. 1 Drawing Book (A3 Size)
7. Paper Scissors
8. Wooden Metre Rule
9. Fabric Scissors
10. 2h, HB, Stedler Pencil and Rubber
11. Bobbin and Bobbin Case for Industrial Sewing Machines
12. Bobbin and Bobbin case for small (Black) Sewing Machine
13. 1ream Plain Papers (A4 Size)
14. A Packet of Round Sewing Machine Needles, Size 18
15. A4 Size 5 Ruled and 1 Squared Note Books
16. Light Blue Dust Coat
17. Water Colours and Art Brushes, A Packet of Different Sizes.
18. Seam Ripper
19. 1 White Cone Thread
20. 3 Machine Sewing Threads
21. Tee-Square (Technical Drawing)
22. 45° Set Square
23. Ruler 30cm
24. Needle Clamp
25. Small Screw Driver

Books

(A). Metric Pattern Cutting Books (By Wilfred Aldrich for Women's Wear)

ROSE WACHIRA

HEAD OF DEPARTMENT FASHION DESIGN & CLOTHING TECHNOLOGY

07222 295 016



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AUTOMOTIVE ENGINEERING DEPARTMENT

DIPLOMA REQUIREMENTS

1. TEE-SQURE
2. SET SQUARES (30°X60° and 45°x45° large size)
3. PROTRACTOR
4. TECHNICAL DRAWING COMPASS SET (Advanced)
5. DRAWING BOARD (SIZE A3)
6. SCIENTIFIC CALCULATOR
7. OVERALL (BLUE OR BLACK)
8. A COMPLETE TOOL KIT
 - a) Open fixed spanner (No. 10-20)
 - b) Ring fixed spanner (No. 10-20)
 - c) Pliers standard
 - d) Ball Pein Hammer
 - e) Adjustable spanner
 - f) Flat Screw spanner
 - g) Star Screw spanner
 - h) Spanner box end double (No. 10-20)
 - i) Spark plug spanner
 - j) Feeler gauge
 - k) Steel rule 300mm
9. MASKING TAPE
10. SMP TABLE
11. LEATHER SHOES (with metal caps)

NAHASHON N. KURIA
HEAD OF DEPARTMENT
AUTOMOTIVE ENGINEERING



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BEAUTY THERAPY REQUIREMENTS

	TRAINING REQUIREMENTS	QUANTITY	COST
1	Pencils	2pc	20
2	White towels	2pc	200
3	Manicure set/kit	1pc	400
4	Nail scissors	1pc	180
5	Manicure cushion	1pc	200
6	Spatula (Wooden)	4pc	100
7	Pedicure set	1pc	350
8	Pumice stone	1pc	200
9	Corn cutter	1pc	250
10	Toe separator	1pair	100
11	Pedicure brush	1pc	250
12	Cotton (Original)	5pairs	750
13	Apron (White & 2 sided)	1pc	200
14	3 Quire exercise book	1pc	450
15	A4 exercise book	1pc	150
16	Tweezer	1pc	200
17	Makeup kit	1pc	3,000
18	Lip balm	1pc	100
19	Mascara	1pc	100
20	Make up brushes set	1pc	400
	TOTAL		7,600



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BUILDING CONSTRUCTION AND CIVIL ENGINEERING
DEPARTMENT

DIPLOMA REQUIREMENTS

1. BOOKS

- a) BUILDING SCIENCE VOLUME I,II & III BY E.C. ADAMS
- b) BUILDING CONSTRUCTION BY SLEEY
- c) STRUCTURAL MECHANICS BY RAYMOND AND KENT
- d) STRENGTH OF MATERIALS, MATERIALS FOR BUILDERS AND ARCHTECTS
- e) CONSTRUCTION TECHNOLOGY GREEN

2. TECHNICAL DRAWING TOOLS

- a) TEE SQUARE
 - b) 45° SET SQUIRE
 - c) 60° AND 30° SET SQUARE (Technical Drawing)
 - d) TECHNICAL DRAWING COMPASS SET
 - e) TECHNICAL DRAWING PENCILS – 2H
 - f) RULER AND ERASER
3. SMP mathematical Table
 4. Scientific Calculator

EPHANTUS MUTURI
HOD BUILDING & CIVIL ENGINEERING



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MASONRY/ CRAFT IN BUILDING REQUIREMENTS

1. PLUMB BOB
2. TAPE MEASURE
3. MASONS HAMMER
4. MASON SQUARE
5. SPIRIT LEVEL
6. OVERALL
7. BOOTS
8. SET SQUARE
9. TROWEL
10. CHISEL
11. WOODEN FLOAT
12. TEE-SQUARE (Technical Drawing)
 - 45° SET SQUARE
 - 60° AND 30° SET SQUARE (Technical Drawing)
 - TECHNICAL DRAWING PENCILS – 2H
 - RULER AND ERASER
 - Technical Drawing Board
 - SMP Mathematical Table
 - Scientific Calculator

EPHANTUS MUTURI
HEAD OF DEPARTMENT



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DEPARTMENT OF BUSINESS STUDIES

DIPLOMA IN BUSINESS MANAGEMENT REQUIREMENTS FOR MODULE 1

REQUIREMENTS FOR MODULE 1

BOOKS

- Business Accounting 1 by Frank wood & Alan Sangster (latest Edition)
- Economics Simplified by N.A Saleemi (Latest Edition)
- Company Law by N.A Saleemi (Latest Edition)
- Entrepreneurship Simplified by N.A Saleemi (Latest Edition)
- Business Communication & Report Writing by N.A Saleemi (Latest Edition)

OTHER REQUIREMENTS

- ❖ 12 A 4 Exercise books
- ❖ 1 ream Full scaps
- ❖ 1 spring file
- ❖ Enough Biro Pens
- ❖ 1 Pencil
- ❖ 1 Rubber
- ❖ 1 Ruler

TEXT BOOKS ARE AVAILABLE AT TEXT BOOK CENTRE NAIROBI.



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GENERAL AGRICULTURE DEPARTMENT
CRAFT CERTIFICATE IN GENERAL AGRICULTURE
REQUIREMENTS

1. Grey dust coat
2. Gumboots
3. Industrial Gloves
4. T-square
5. Scientific geometrical set

BOOKS

1. Agriculture for improved nutrition by Shenngan Fan
2. Farm Business Management, fundamental of good practice by Peter H. Nuthal
3. Agriculture practical approach (KLB)
4. Certificate Agriculture by Aggrey Nyanjom & Jacob

A. I MUTTA
HEAD OF DEPARTMENT
GENERAL AGRICULTURE



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**REQUIREMENTS FOR CLOTHING TECHNOLOGY/GARMENT MAKING COURSE
CRAFT COURSE**

1. Dress Makers Pins
2. Assorted Hand Needles
3. Tape Measure (150cm Long)
4. Tracing Wheel
5. A Set of French Curves
6. 2 Drawing Books (A3 Size)
7. Paper Scissors
8. Wooden Metre Rule
9. Fabric Scissors
10. 2h, Hb, Stedler Pencil and Rubber
11. Bobbin and Bobbin Case for Industrial Sewing Machines
12. Bobbin and Bobbin case for small (Black) Sewing Machine
13. 1ream Plain Papers (A4 Size)
14. A Packet of Round Sewing Machine Needles, Size 18
15. A4 Size 5 Ruled and 1 Squared Note Books
16. A White Dust Coat
17. Coloured Pencils
18. Seam Ripper
19. 1 White Cone Thread
20. 3 Machine Sewing Threads
21. 2 Embroidery Threads
22. Needle Clamp
23. Small Screw Driver
24. 30cm ruler

Books

Metric Pattern Cutting Books (By Wilfred Aldrich for Women's Wear)

ROSE WACHIRA

HEAD OF DEPARTMENT – FASHION DESIGN & CLOTHING TECHNOLOGY

0722 295 016



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**REQUIREMENTS FOR FASHION DESIGN & CLOTHING TECHNOLOGY
DIPLOMA COURSE**

1. Dress Makers Pins
2. Assorted Hand Needles
3. Tape Measure (150cm Long)
4. Tracing Wheel
5. A Set of French Curves
6. 2 Drawing Books (A3 Size)
7. Paper Scissors
8. Wooden Metre Rule
9. Fabric Scissors
10. 2h, HB, Stedler Pencil and Rubber
11. Bobbin and Bobbin Case for Industrial Sewing Machines
12. Bobbin and Bobbin Case for Small (Black) Sewing Machine
13. 1ream Plain Papers (A4 Size)
14. A Packet of Round Sewing Machine Needles, Size 18
15. A4 Size 5 Ruled and 1 Squared Note Books
16. A White Dust Coat
17. Coloured Pencils
18. Seam Ripper
19. 1 White Cone Thread
20. 3 Machine Sewing Threads
21. Needle Clamp
22. Small Screw Driver
23. 30cm Ruler

BOOKS

Metric Pattern Cutting Books (By Wilfred Aldrich for Women's Wear)

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DIPLOMA IN WATER TECHNOLOGY

1. TAPE MEASURE
2. OVERALL/DUST-COAT (NAVY BLUE)
3. BOOTS/CLOSED SHOES
4. TEE-SQUARE (TECHNICAL DRAWING)
 - (a) 45° SET SQUARE
 - (b) 60° AND 30° SET SQUARE (TECHNICAL DRAWING)
 - (c) TECHNICAL DRAWING COMPASS SET
 - (d) DRAWING PENCILS – 2H
 - (e) RULER AND ERASER
5. TECHNICAL DRAWING BOARD

MR. EPHANTUS MUTURI

HEAD OF DEPARTMENT

BUILDING CONSTRUCTION & CIVIL ENG



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ELECTRICAL DEPARTMENT REQUIREMENTS

1. Steel Measuring Tape 3M
2. A Set of Electrical Screw Drivers
3. Digital Multimeter
4. Phase Tester
5. Combination Pliers 8'
6. Side Cutters
7. Loong Knoose Pliers 6'
8. Electrician Knife
9. A Set of Hex Keys
10. Soldering Iron
11. Spirit Level 10'
12. Ball Pein Hammer
13. 20mm Conduit Bend Spring
14. Protective Clothing (Overall Navy Blue in Colour)
15. Tee Square
16. Engineering Set of Drawing Instruments
17. 2H Pencil
18. HB Pencil
19. Rubber (Pencil and Ink)
20. Drawing Instruments (30 – 60 Sets Square)
21. 45 Degrees Set Square
22. Scientific Calculator (Casio FS 100 or FS 570)
23. SMP Maths Tables
24. Technical Drawing Board (A3)

JOSEPH M. MURIUKI
HOD- ELECTRICAL & ELECTRONICS ENGINEERING



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ELECTRICAL WIRE MAN REQUIREMENTS

	TRAINING REQUIREMENTS	QUANTITY	COST
1	Steel measuring tape	1 pc	450.00
2	Flat screw driver	1 pc	200.00
3	Star screw driver	1 pc	200
4	Digital multi meter	1 pc	700
5	Phase tester	1 pc	70
6	Sipe cutter	1 pc	350
7	Electrician knife	1 pc	500
8	Spirit level 10'	1 pc	450
9	Ball pen hammer	1 pc	400
10	20mm conduit bending machine	1 pc	350
11	Overall (blue in colour)	1 pc	1000
12	Steel tape	1 pc	350
13	Combination pliers	1 pc	500
	TOTAL		5,520



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FOOD AND BEVERAGE DEPARTMENT

Requirement for students Admitted to Pursue Craft Certificate in Food and Beverage MODULE 1

FOOD PRODUCTION REQUIREMENTS (KITCHEN) MODULE 1

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs scarf (Red colour)
4. Full straight cotton apron (white)
5. Chefs cap (white)
6. Low closed black leather flat shoes

LADIES

1. White double breast chefs jacket
2. Black checked with white box Skirt
3. Chefs scarf (Red colour)
4. Full straight cotton apron (white)
5. Chefs cap (white)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat Knife
3. Vegetable/fruit Knife
4. A pair of oven gloves
5. 2 tea clothes
6. 3 dish clothes
7. Name Tag
8. Ruled Record Cards (8"x5")
9. Small Box file
10. Foolscaps (1 Ream)

BOOKS

1. Practical Cookery by Kinton Ceserani and Foskett 11th Edition/12th Edition
2. Theory of Catering 11th Edition by Ceserani and Kinton
3. Advanced English Dictionary

❖ **UNIFORM IS AVAILABLE AT HOMAGE OR GAKWANJA SCHOOL UNIFORMS**



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FOOD AND BEVERAGE DEPARTMENT

Requirement for students Admitted to Pursue CRAFT CERTIFICATE IN FOOD AND BEVERAGE

MODULE II

FOOD SERVICE REQUIREMENTS (RESTAURANT)

MEN

1. Long sleeved white shirt
2. Black cotton sleeveless half coat
3. Black trouser
4. Black bowtie
5. White dust coat
6. Low closed black leather flat shoes

LADIES

1. Long sleeved white blouse
2. Black cotton sleeveless half coat
3. Black skirt
4. Black bowtie
5. White dust coat
6. Low closed black leather flat shoes
7. Name tag
8. Fools caps (1 ream)

OTHER GENERAL REQUIREMENTS

1. 12 red napkins (20x20) damask material
2. Waiter cloth
3. Cock screw (with bottle opener)
4. White damask 2 meters table cloth
5. 1 red slip cloth 1 meter

BOOKS

1. Food and Beverage service by Dennis and Lilicrap
2. Food and Beverage Control by Richard Kotas
3. Cost Accounting by N.A Saleemi

❖ **UNIFORM IS AVAILABLE AT HOMAGE OR GAKWANJA SHOOL UNIFORMS**



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FOOD AND BEVERAGE DEPARTMENT

Requirements for students admitted to pursue **DIPLOMA IN FOOD AND BEVERAGE PRODUCTION, SALES & SERVICE MANAGEMENT**

MODULE II

FOOD PRODUCTION REQUIREMENTS (KITCHEN)

MEN

1. White double breast chefs jacket
2. Black checked with white box trouser
3. Chefs scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White)
6. Low closed black leather flat shoes

LADIES

1. White double breast chefs jacket
2. Black checked with white box skirt
3. Chefs scarf (Light Blue)
4. Chefs Cap (White)
5. Full straight cotton apron (White)
6. Low closed black leather flat shoes

OTHER GENERAL REQUIREMENTS

1. Potato peeler knife
2. Meat knife
3. Vegetable/fruit knife
4. A pair of oven gloves
5. 2 tea clothes
6. 3 Dish clothes
7. Name tag
8. Ruled record cards 8" x 5"
9. Small Box File
10. Fullscaps (1ream)

BOOKS

1. Business Accounting by Frank Wood and Sangster 12th Edition
2. Practical Cookery by Kinton, Ceserani and Foskett 11th Edition/12th Edition
3. Theory of Catering by Kinton and Ceserani 11th Edition
4. Food and Beverage Control by Richard Kotas
5. Cost Accounting by N.A Saleemi
6. Advanced English Dictionary

❖ **Uniform is available at Homage or Gakwanja school uniform**



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FOOD AND BEVERAGE DEPARTMENT (DIPLOMA MODULE I REQUIREMENTS)

Requirement for students Admitted to Pursue **Diploma in Food and Beverage Production, Sales & Service Management MODULE I**

FOOD SERVICE REQUIREMENT (RESTAURANT)

<u>MEN</u>	<u>LADIES</u>
<ol style="list-style-type: none"> 1. White double breast chefs jacket 2. Black checked with white box trouser 3. Chefs scarf (Light blue) 4. Full straight cotton apron (white) 5. Chefs cap (white) 6. Low closed black leather flat shoes 	<ol style="list-style-type: none"> 1. White double breast chefs jacket 2. Black checked with white box Skirt 3. Chefs scarf (Light blue) 4. Full straight cotton apron (white) 5. Chefs cap (white) 6. Low closed black leather flat shoes
<u>FOOD PRODUCTION REQUIREMENT (KITCHEN)</u>	
<u>MEN</u>	<u>LADIES</u>
<ol style="list-style-type: none"> 1. White double breast chefs jacket 2. Black checked with white box trouser 3. Chefs scarf (Light blue) 4. Full straight cotton apron (white) 5. Chefs cap (white) 6. Low closed black leather flat shoes 	<ol style="list-style-type: none"> 1. White double breast chefs jacket 2. Black checked with white box Skirt 3. Chefs scarf (Light blue) 4. Full straight cotton apron (white) 5. Chefs cap (white) 6. Low closed black leather flat shoes
<u>OTHER GENERAL REQUIREMENTS</u>	<ol style="list-style-type: none"> 8. 2 Waiter cloth (14"x22") 9. Cock screw (with bottle opener) 10. White damask table cloth 2mtr 11. 1 red slip damask cloth 1mtr 12. Name tag 13. Ruled Record cards (8"x5") 14. Small Box file 15. Foolscaps (1 ream)

BOOKS

1. Food and Beverage service by Dennis and Lilicrap
2. Practical Cookery by Kinton, Ceserani and Foskett 11th Edition/12th Edition
3. Ceserani and Kinton's The Theory of Catering
4. Advanced English Dictionary

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GENERAL AGRICULTURE DEPARTMENT

Requirements

- a) Green dust coat
- b) Gumboots
- c) Industrial Gloves
- d) Tape measure

Technical Drawing Tools

- a) Tee Square
- b) 45° Set Square
- c) 60° And 30° Set Square (Technical Drawing)
- d) Technical Drawing Compass Set
- e) Technical Drawing Pencils – 2h
- f) Ruler and Eraser
- g) Technical Drawing Board

Books

- a) Agriculture for improved nutrition by Shenngan Fan
- b) Introduction to Agronomy, Food, Crops and Environment by Craig C. Sheaffer & Kristine Moncada.

A. MUITA
HEAD OF DEPARTMENT
GENERAL AGRICULTURE



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HAIRDRESSING & BEAUTY THERAPY REQUIREMENTS

GRADE II

1. 1 Butterfly thread
2. 1 medium curly weave
3. 1 long weave
4. 1 short straight weave
5. 5 long braids
6. 475g TCB relaxer
7. Saronis highlight
8. Hydrogen peroxide
9. 2 salon size towels
10. Make-up kit (with highlighters)
11. Eye pencil
12. Lipstick
13. Lip balm
14. Lip gloss
15. Pair of slippers
16. 1 white face towel
17. Pair of caflon earrings

ROSE N. WACHIRA
HOD – FASHION DESIGN & CLOTHING TECHNOLOGY



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HAIRDRESSING & BEAUTY THERAPY REQUIREMENTS

GRADE III

1. 10 Braids
2. 2 salon size towels
3. 1 butterfly thread
4. 2 salon needles
5. Big size Beula Hairfood
6. Set of combs
7. Salon apron
8. Make-up kit
9. Manicure kit
10. Lipstick
11. 2 A4 size ruled exercise books
12. Pair of scissors
13. Wooden braiding comb
14. Pair of slippers
15. 1 white face towel
16. 1 cafton earring

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HAIRDRESSING & BEAUTY THERAPY REQUIREMENTS

- 1. 5 HAIR BRAIDS**
- 2. SCISSORS**
- 3. BLACK ACRYLIC THREAD**
- 4. BEULA HAIRFOOD (BIG)**
- 5. 1 BIG TOWEL AND A FACE TOWEL**
- 6. A BIG HAND SEWING NEEDLE**
- 7. 2 WEAVES**



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DEPARTMENT OF BUSINESS STUDIES

DIPLOMA IN HUMAN RESOURCE MANAGEMENT REQUIREMENTS FOR MODULE 1

REQUIREMENTS FOR MODULE 1

BOOKS

- Personnel Management Simplified by N.A. Saleemi (latest Edition)
- Entrepreneurship Simplified by N.A Saleemi (Latest Edition)
- Business Communication & Report Writing by N.A Saleemi (Latest Edition)

OTHER REQUIREMENTS

- ❖ 12 A 4 Exercise books
- ❖ 1 ream Full scarps
- ❖ 1 spring file
- ❖ Enough Biro Pens
- ❖ 1 Pencil
- ❖ 1 Rubber
- ❖ 1 Ruler

TEXT BOOKS ARE AVAILABLE AT TEXT BOOK CENTRE NAIROBI.



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MASONRY REQUIREMENT

	TRAINING REQUIREMENT	QUANTITY	COST
1	Plumb bob	1pc	200
2	Tape measure (5m)	1pc	150
3	Masons hammer	1pc	300
4	Masons square	1pc	500
5	Spirit level	1pc	200
6	Overall (navy blue)	1pc	1,000
7	Trowel	1pc	200
8	Chisel	1pc	200
9	Wooden float	1pc	100
10	Tee square	1pc	900
11	Sets square (set)	1pc	1,000
12	Drawing board	1pc	1,000
13	Pencils – HB (Steadler)	2pc	100
14	Pencils -2H (Steadler)	2pc	100
15	Safety boots	1pc	2,700
16	Helmet	1pc	800
	TOTAL		9,450



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REQUIREMENTS FOR ARTISAN AND CRAFT IN MOTOR VEHICLE MECHANIC COURSE

1. Overall Blue or black in colour
2. Automotive tool Kit
 - (i) Open fixed Spanner (No. 10-20)
 - (ii) Ring fixed spanner (No 10-20)
 - (iii) Pliers standard
 - (iv) Ball pein hammer
 - (v) Adjustable spanner
 - (vi) Flat screw driver
 - (vii) Star screw driver
 - (viii) Spanner box end double (No. 10-20)
 - (ix) Spark plug spanner – one
 - (x) Feeler gauge
 - (xi) Steel rule 300mm
3. TECHNICAL DRAWING REQUIREMENTS
 - (a) TEE – SQUARE
 - (b) SET SQUARE (30° x 60° and 45°x45° large size)
 - (c) TECHNICAL DRAWING COMPASS SET
 - (d) Drawing Board (size A3)
 - (e) Masking tape
 - (f) DRAWING PENCILS (2H, HB)
 - (g) RULER AND ERASER

NAHASHON N. KURIA
HEAD OF DEPARTMENT
AUTOMOTIVE ENGINEERING



EXCEL IN SCIENTIFIC AND TECHNOLOGICAL INNOVATIONS

Mathenge TTI is ISO 9001:2015 Certified

MINISTRY OF EDUCATION
STATE DEPARTMENT OF VOCATIONAL AND TECHNICAL TRAINING
MATHENGE TECHNICAL TRAINING INSTITUTE



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PLUMBING PIPE FITTER REQUIREMENTS

	TRAINING REQUIREMENT	QUANTITY	COST
1	Tape measure (5m)	1 pc	150
2	Overall (navy blue)	1pc	1,000
3	Safety boots	1pc	2,700
4	Hacksaw frame	1pc	500
5	Hacksaw blade	1pc	100
6	Pipe wrench no 12 (record)	1pc	3,000
7	Pipe wrench no 14 (record)	1pc	3,000
8	Die – stock (drop head) ½ft - 1 ¼ ft	1pc	10,000
9	Pliers	1pc	500
10	Adjustable spanner (stanly) 12inches	1pc	1,000
11	Tee square	1pc	900
12	Sets square (set)	1pc	1,000
13	Drawing board	1pc	1,000
14	Pencils – HB (Steadler)	2pc	100
15	Pencils – 2H (Steadler)	2pc	100
16	Helmet	1pc	800
	TOTAL		25850



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WELDING AND FABRICATION REQUIREMENTS

1. TEE-SQURE
2. ENGINEERING DRAWING SET (WITH A PAIR OF COMPASS, DIVIDERS)
3. SET SQUARES (30°X60° and 45°x45° large size)
4. PROTRACTOR - 360°
5. DRAWING BOARD (SIZE A3)
6. QUALITY ERASERS
7. PENCILS – HB, H, 2H, (STAEDLER)
8. OVERALL (NAVY BLUE)
9. SAFETY BOOTS
10. SCIENTIFIC CALCULATOR
11. SMP MATHEMATIC TABLE

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