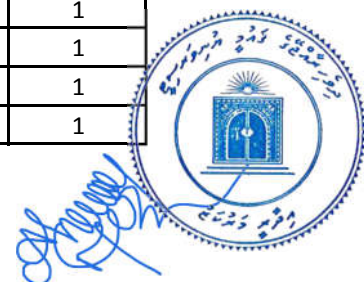


List-3: F&B practicals food items list (April)

#	Item	Additional details	Unit	Qty
1	Butter- Unsalted		kg	6.2
2	Beef topside		kg	5
3	Fish Bones		kg	4.8
4	Lamb boneless		kg	2.5
5	Butter- Salted		kg	2
6	Dates - Kimi Algerian Dates Pack		kg	1.5
7	Greek style yoghurt		L	1.5
8	Chocolate chips		kg	1.4
9	Prawns - with shell		kg	2.5
10	Calebaut Chocolate - Dark		kg	1
11	Calebaut chocolate - Milk		kg	1
12	Shrimps - medium		kg	1
13	Smoked Salmon		kg	1
14	Corn kernal canned		kg	0.8
15	Creme Fraiche		kg	0.75
16	Raisin		kg	0.65
17	sundried tomatoes		kg	0.65
18	Beef bacon		kg	0.6
19	dry butter sheet for puff pastry		kg	0.55
20	Buttermilk		L	0.5
21	Chick pea-canned		tin	3
22	Golden raisin		kg	0.30
23	Gruyere cheese block		kg	0.30
24	Kalamata Olives		kg	0.30
25	Parmesan cheese block		kg	0.25
26	chili flakes		kg	0.10
27	Jelapeno in brine		kg	0.10
28	sesame seed black		kg	0.10
29	chicken, whole		nos	12
30	Cooking Cream, elle & Vire		ltr	11
31	Full cream milk		Ltr	9
32	Whipping cream - elle and vire		ltr	8
33	Duck breast		nos	7
34	Fresh White Fish fillet - boneless	With skin(red snapper or barramundi) / No salt mackerel or Halibut(for reesha)	kg	6
35	Anchovy		tin	3
36	pizza sauce		btl	3
37	Vanilla pod		nos	3
38	Fish Head		nos	2
39	Pumpkin		kg	1.6
40	Cream cheese		kg	1
41	Frozen corn		pkt	1
42	Lamb rack		nos	1
43	Mayonaisse		btl	1
44	pesto sauce		btl	1



45	Prawns - without shell (cleaned)		kg	1
46	Whipping cream - lactofil		ltr	1
47	White Bread		loaf	1

