



# GUIDELINE TO NSNP PROCUREMENT

**Suggested minimum quantities of equipment per 350 learners.**

- 3 Burner Gas Boiling Table (Stove) x 1
- 19kg LPG Gas Cylinder x 2
- 60lt Casserole Pot Aluminium or S/Steel x 3
- S/Steel or Polypropylene Pap Stirrer x 3
- 1.7m S/Steel Table Plain Top x 2

**Required utensils are determined by number of learners & serving points.**




(For example 500 learners per school with 10 serving points)

- Table Spoons S/Steel x 500
- Serving Spoon S/Steel x 30 (10 for protein, 10 for starch, 10 for vegetables)
- Feeding Plates S/Steel or Melamine x 500
- Serving Container S/Steel or Plastic x 30 (10 for protein, 10 for starch, 10 for vegetables)










**Recommended cooking equipment and utensils.**




NB: It is advisable for schools to first contact accredited dealers and obtain detailed product specifications and samples before purchasing. Your local NSNP office will be able to assist.

A. Food Storage Equipment.


<p>Chrome Shelving Unit for Food Storage</p>		<p>Hygienic and ideal for organizing food storage and space saving. Organise product by type. Label and date all items. Pack new stock at the back and use older stock first. Regularly check expiry dates.</p>
<p>Plastic Food Storage Container with Lid (Various sizes)</p>		<p>These are suitable for storing dry goods such as soya, rice etc.</p>
<p>Heavy Duty Ingredient Bin with Mobile Dolley</p>		<p>For storing large quantities of dry ingredients such as samp, mealie meal etc.</p>

B. Preparation Equipment and Utensils.

<p>Stainless Steel Work Table</p>		<p>Preparation table for cutting vegetables etc. Should be stainless steel as it is hygienic and easy to clean. Available with or without shelves.</p>
<p>Industrial Platform Scale</p>		<p>Rechargeable for freedom of use anywhere. Measure large quantities of maize meal, samp etc according to recipes. Can be used when receiving stock.</p>
<p>Portion Scale</p>		<p>Rechargeable for freedom of use anywhere. Measure smaller quantities of spices etc according to recipes.</p>
<p>Industrial Vegetable Cutter</p>		<p>For fast preparation of large amounts of vegetables. Supplied with different blades for slicing and grating.</p>
<p>Measuring Jugs S/Steel or Plastic. (Various sizes)</p>		<p>For measuring liquids, oil, water etc according to recipes.</p>
<p>Measuring Cups S/Steel or Plastic</p>		<p>Measuring spices and flavourings.</p>
<p>Industrial Can Opener with Clamp</p>		<p>Open large amounts amounts of cans of all shapes and sizes in short space of time.</p>
<p>Cutting Boards Polypropylene</p>		<p>To prevent cross contamination when preparing different foods.</p>
<p>Cooks Knives. (Various Sizes)</p>	<p>(excludes knives)</p> 	<p>For slicing, chopping and peeling.</p>



Pap Stirrers S/Steel or Polypropylene		Used for stirring pap, rice, soya etc during cooking. Wood stirrers are not recommended as it is a health risk due to bacterial growth.
Basting Spoons S/Steel		Used for mixing, stirring or dishing up food. Available in solid or perforated.
6 Sided Grater S/Steel		For multi grating of various vegetables.

### C. Cooking Equipment.

Gas Boiling Table 3 Burner (Stove)		Equipment needs to be LPGSASA approved and installed by an approved gas installer. Unit needs to be sturdy and level to take the weight of food prepared.
Casserole Pot S/Steel (Various sizes)		Stainless steel cookware is very durable and easy to clean. Thermo diffusing sandwich base consisting of layers of stainless steel and aluminium.
Casserole Pot Aluminium (Various sizes)		Extra heavy duty base. Can be used on any heat source, including open flame. Not resistant to alkaline or acidic foods.

### D. Serving Equipment & Utensils




Heavy Duty S/Steel Tea Trolley		Used for distribution of food to serving points.
S/Steel G/N Inserts (Containers) with Lids		For transporting food from the kitchen to serving points.

S/Steel Chafing Dishes with Chafing Fuel		Keep cooked food at a servable temperature.
Portion Servers S/Steel Colour Coded		Green Spoon 118ml for protein and vegetables. Blue spoon 236ml for starch.

#### E. Crockery & Cutlery

Feeding Plates, Bowls & Mugs. S/Steel or Polycarbonate.		Dishing up for learners.
Cutlery 18/0 S/Steel		Will differ depending on the school's requirements.

#### F. Cleaning

Mop Bucket & Wringer		For cleaning & disinfecting floors. Double bucket for rinsing with clean water after washing.
Mops & Brooms Plastic or Aluminium Handle		
Waste Bins		Have separate bins for organic waste, paper, plastic and cans. Cans can be re-sold.

#### G. Protective Clothing

Chef Apron & Beanie		Poly/Cotton blends are fire and stain resistant. Always keep hair covered to prevent sweat and hair falling into food.
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Oven Gloves – Heat Resistant.		For handling pots.
Safety Shoes		Allows for comfort and protects from slipping, sharp objects and hot liquids.

#### H. Safety Equipment

Fire Extinguisher. SABS Approved		Food handlers should receive basic fire fighting training.
First Aid Kit		Kit must be well equipped to handle burns and minor injuries common to food handlers.