



होटल प्रबन्धन खान-पान एवं पोषाहार संस्थान, कुफरी, शिमला
INSTITUTE OF HOTEL MANAGEMENT CATERING & NUTRITION, KUFRI, SHIMLA

वर्दी कोड (विशेषताओं के साथ)
UNIFORM Code (with specifications)

For

1ST SEMESTER OF 3 YEAR B. Sc. IN HOSPITALITY AND HOTEL ADMINISTRATION.

1st Sem., B.Sc. in H. & H. A. - वर्दी कोड / UNIFORM CODE

1. White Chef Coat (cotton) 01 no. with white button without piping
 2. Chef pant 1 No. (Black & White Check)
 3. White Half Apron – 2 Nos.
 4. Neck Scarf (Check Pattern) – Maroon Colour – 1 No.
 5. White paper/ Cloth chef cap – 1 No.
 6. 2 Button Navy Blue Colour Suit without cut – 1 No.
 7. White Shirt---- 1 nos.
 8. Maroon Tie with Institute's Logo ---- 1 no.
 9. Navy Blue Pant ---- 1 no.
 10. Long white Apron ---- 1 no.
- } Advisable 2 No.
} Minimum 1 No.

Common for all Practical class

1. Black Round toed Oxford Shoes (Bata/Hushpuppies) – 1 pair
2. Long Black Cotton Socks– 2 no.
3. White paper/ Cloth chef cap– 1 no.
4. Name Badge (black colour with white alphabets) – 1 no.
5. Black Cardigan/ sweater --- for winters –1 no.

Items mentioned above for 2 numbers are Advisable 2 No. but Minimum 1 No. is mandatory.

Note: Many local vendors for uniform and toolkit available in Dhalli, Sanjauli, & Shimla. **The Institute doesn't endorse/subscribe any shop or Tailor for purchase of Uniform and Tool kit.**

Pictures of Uniform:-

1st Sem. B. Sc. In H. & H. A.

Chef pant/Trouser - Small check



Chef Coat- With white Buttons



Kitchen Neck Scarf (Check Pattern)- Maroon Colour



White half apron



Chef Cap (White paper/ Cloth chef cap)



1st Sem. B.Sc. H. & H.A.

Uniform- Navy Blue Suit (no shining or glossy) Coat **2 button** without cut, Navy Blue (no shining or glossy) trouser with one pleating and bottom end 16''inch and

Maroon Tie with Institute's Logo

Navy Blue Coat



Navy Blue Pant



Maroon Tie with Institute's Logo
(will be supplied by the Institute)



उपकरण (विशेषताओं के साथ)
TOOLS (with specifications)

For

1ST SEMESTER OF 3 YEAR B. Sc. IN HOSPITALITY AND HOTEL ADMINISTRATION.

Food Production Tools

1. Chef Knife (Cartini/Glare/ Fisker) ----- Specifications: 8" size---- 1 no.
2. Vegetable Knife (Cartini/Glare/ Fisker) ----- Specifications: 6" size ---- 1 no.
3. Paring Knife (Cartini/Glare/ Fisker)----- Specifications: 2 ½ " size ---- 1 no.
4. Palate Knife (Cartini/Glare/ Fisker)----- Specifications: 8" size---- 1 no.
5. Wooden Spoon ----- Specifications: 12" size ---- 1 no.
6. Spatula (silicon) ----- Specifications 10" size---- 1 no.
7. Balloon Whisker ----- Specifications 8" size---- 1 no.
8. Vegetable Peeler----- Specifications: 3" size---- 1 no.
9. Piping Bag with nozzles----- Specifications: No. 1 Size , Nozzles 6no.
10. Duster----- 4 no's.
11. Gas Lighter/Match Box ----- 1 no.
12. Multi purpose cloth ----- 2 no.
13. Stainless steel scraper ----- Specifications: 6" size ----- 1 no.
14. Wooden/Plastic Pastry Brush ----- 1 no.
15. Pastry Comb (Plastic) ----- 1 no.
16. Measuring spoon set ----- 1 no.
17. Parisiene Scooper/Melon Scooper (2 end Scooper) ----- 1 no.
18. Bread Knife ----- 1 no.
19. Yoga Mat ----- Specifications: 6mm (min) thickness & 6 feet length ----- 1 no.