

**Proposal
for
Extension of Autonomous Status**

**List of Lab Equipment's
Department of Hotel
Management**

**Amritsar Group of Colleges,
Amritsar**

(Autonomous College since 2014)

(NAAC Grade "A" in 3rd Cycle)

S. No	Laboratory / Workshop	Page Numbers
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Name of the Laboratory: Advance Training Kitchen

Picture of the Lab (Outside – showing the name plate)











Picture of the Lab (Inside – showing a wider view of the lab)




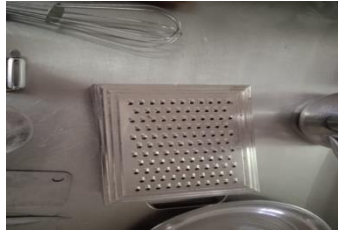



 <p>AMRITSAR GROUP OF COLLEGES</p> <p>NAAC Grade "A" 3rd Cycle Autonomous College under Autonomous Category (Since 2014) Conferred by UGC</p>	Details of Laboratory Equipment	Name of Department
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Details of the Laboratory Equipment's







S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Gas Ranges with table	A kitchen appliance with burners used for cooking, boiling, frying, and sautéing food efficiently.	40,10		
2	Refrigerator (4 Door)	A commercial refrigeration unit with four doors for organized storage and efficient temperature control of food items.	1		


3	Ladles, Spatula, Rolling Pin	A deep-bowled utensil used for serving soups, gravies, and sauces. A flat tool used for mixing, spreading, lifting, or turning food while cooking or baking. A cylindrical tool used to flatten and shape dough evenly.	11,10,04		
4	Chef Knives ,Pizza Cutter	A versatile kitchen knife used for chopping, slicing, dicing, and mincing ingredients. A handheld tool with a rotating blade used to cut pizza into clean slices.	5,01		


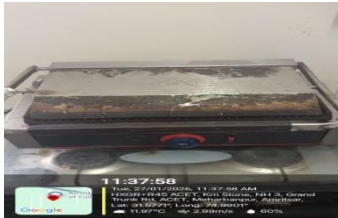


5	Pans	Shallow cooking vessels used for frying, sautéing, and cooking food over direct heat.	12		
6	Grater	A kitchen tool with sharp perforated surfaces used to shred or grate foods like cheese, vegetables, and spices.	3		

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<p align="center">7</p>	<p align="center">Shelves</p>	<p>Flat storage units used to organize and store utensils, ingredients, or equipment neatly.</p>	<p align="center">2</p>		
<p align="center">8</p>	<p align="center">Pressure Cooker</p>	<p>A sealed cooking vessel that uses steam pressure to cook food faster while retaining nutrients and flavor.</p>	<p align="center">2</p>		

9	Steel Mug	A sturdy, reusable drinking vessel made of stainless steel, commonly used for serving beverages.	7		
10	Tandoor	A traditional cylindrical clay or metal oven used for high-temperature cooking of breads and meats using charcoal or gas.	1		
11	Refrigerator	An appliance used to store food and beverages at low temperatures to slow spoilage and maintain freshness.	1		

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12	Griller	<p>A cooking appliance used to grill food by applying direct heat, giving it a charred texture and smoky flavor.</p>	1		
13	Oven	<p>An enclosed cooking appliance that uses dry heat to bake, roast, or reheat food evenly.</p>	1		

Note: This Performa must include all types of laboratory equipment, including computer systems, licensed software, projectors, smart screens, and other ICT-enabled teaching–learning resources.

Name of the Laboratory: Training Restaurant (Swagtam)





Picture of the Lab (Outside – showing the name plate)















Picture of the Lab (Inside – showing a wider view of the lab)















Details of the Laboratory Equipment's


S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Chafing Dishes	A chafing dish is a portable, heated serving container used to keep cooked food warm for extended period.	8		
2	Salver	A salver is a flat, usually metal tray used to serve food or drinks, often in formal dining settings.	10		



3	Water Jug	A water jug is used to store, pour, and serve water.	8		
4	Full Plates	Full plates are serving plates used to present a complete portion of a meal to a guest.	50		
5	Quarter Plates	Quarter plates are small plates used to serve appetizers, side dishes, or small portions of food.	30		

6	Soup Bowls	Soup bowls are deep bowls used to serve soups, broths, or liquid-based dishes.	20		
7	Cups & Saucers	Cups and saucers are a set of small drinking cups paired with a matching plate, used to serve hot beverages like tea or coffee.	35		
8	A.P Spoon	An A.P. (Aperitif) spoon is a small spoon used to serve or taste appetizers and small portions of food.	50		

9	A.P Knife	An A.P. (Aperitif) knife is a small knife used to cut or spread appetizers and hors d'oeuvres.	80		
10	A.P Fork	An all-purpose fork used for eating a variety of main course dishes.	50		
11	High bow glasses, Juice glasses, Wine glasses	A water glass is a drinking glass used to serve and consume water or other cold beverages.	25,40,20		

12	Side Station	A service area in a restaurant used to store cutlery, crockery, and service essentials for quick access.	2		
13	Napkin Holder	A tabletop accessory used to neatly store and dispense napkins for easy access during service	10		
14	Bud Wase	A small decorative vase used to hold a single flower or a few stems for table display.	6		

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15	Tong	<p>A handheld kitchen tool with two arms used to grip, lift, and turn food safely during cooking or service.</p>	5		
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Name of the Laboratory: Bakery

Picture of the Lab (Outside – showing the name plate)








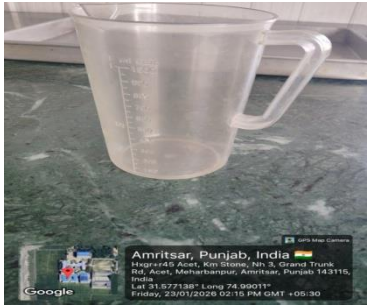




Picture of the Lab (Inside – showing a wider view of the lab)










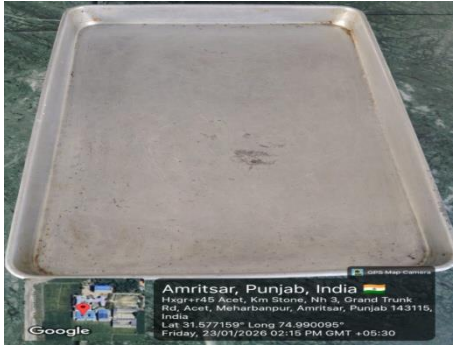




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Details of the Laboratory Equipment's







S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Cake Mould (Round)	A round-shaped baking pan used to give cakes a uniform shape during baking.	2,4,1		
2	Dough Mixer	A dough mixer is a kitchen appliance used to knead and mix dough efficiently for baking or cooking.	1		


3	Measuring Cups & Spoons	Measuring cups and spoons are utensils used to accurately measure liquid or dry ingredients for cooking and baking.	3		
4	Measuring Cups & Spoons	Measuring cups and spoons are utensils used to accurately measure liquid or dry ingredients for cooking and baking.	3		
5	Weighing Scale	A weighing scale is a device used to measure the weight of ingredients or objects accurately.	1		



6	Muffin Mould Tray	A baking tray with multiple cup-shaped cavities used for baking muffins or cupcakes evenly.	1		
7	Rolling Pin	A rolling pin is a cylindrical tool used to flatten and shape dough for baking or cooking.	3		
8	Deck Oven	A deck oven is a type of oven with flat baking surfaces used for evenly baking bread, pastries, and pizzas.	1		

9	Baking Trays	Baking trays are flat, shallow pans used to hold and bake items like cookies, pastries, or bread in an oven.	10		
11	Nozzles	Piping bags and nozzles are tools used to pipe and decorate cakes, pastries, or desserts with precision.	5		
12	Palette Knife / Spatula	A palette knife/spatula is a flat, flexible tool used to spread, lift, or smooth icing, batter, or other food items.	4		


13	Refrigerator	A refrigerator is an appliance used to store food and beverages at low temperatures to keep them fresh.	2		
14	Deep Freezer	Used to store food and perishable items at very low temperatures for long-term preservation.	1		
15	Shelves & Racks	Storage units used to neatly organize, store, and provide easy access to goods, utensils, or equipment.	2		

16	Gas Stove	A commercial cooking appliance with multiple gas burners used for efficient and controlled cooking.	2		
17	Cake Stand	An elevated serving stand used to display and serve cakes attractively.	1		
18	Almirah	A tall storage cupboard used for organizing and storing linens, equipment, or supplies.	1		

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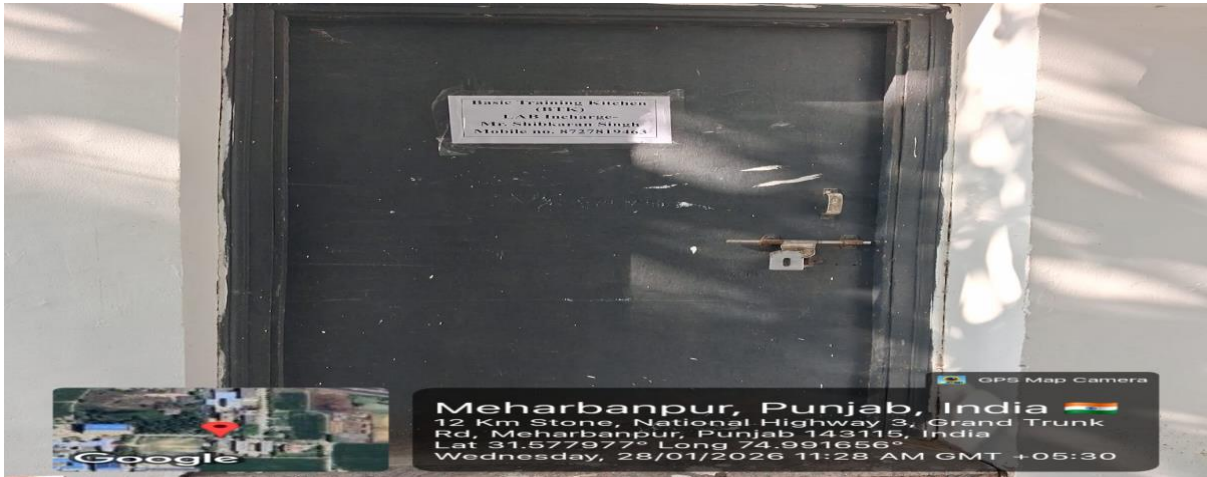
19	Working Tables	<p>Sturdy surfaces in the kitchen used for food preparation, plating, and other culinary tasks.</p>	10		
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Name of the Laboratory: Basic Training Kitchen

Picture of the Lab (Outside – showing the name plate)







Picture of the Lab (Inside – showing a wider view of the lab)









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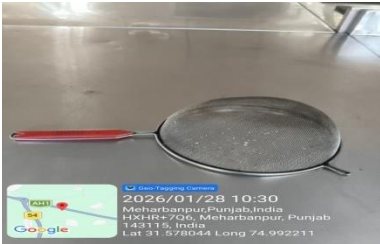




S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Cooking Gas Range	A cooking appliance that uses gas burners to prepare food with instant heat and precise temperature control.	40		
2	Working Tables	Sturdy kitchen tables designed for food preparation, cutting, and assembling tasks in a hygienic workspace.	18		







Details of Laboratory Equipment


Name of Department





3	Equipment Rack	A storage structure used to organize, store, and provide easy access to kitchen equipment and utensils.	4		
4	Chopping Boards	Flat, durable boards used as a safe and hygienic surface for cutting and chopping.	9		
5	Micro Oven	An enclosed cooking appliance that uses dry heat to bake, roast, or reheat food evenly.	1		

6	Spices Box	A container with multiple compartments used to store and organize various spices conveniently.	4		
7	Large Wok	A deep, wide cooking pan used for stir-frying, deep-frying, and tossing food over high heat.	11		
8	Grater	A kitchen tool with sharp perforated surfaces used to shred or grate foods like cheese, vegetables, and spices.	2		

9	Strainer	A kitchen utensil used to separate solids from liquids or to rinse and drain food items.	4		
10	Whisker	A kitchen tool used to beat, mix, and incorporate air into ingredients for smooth blending.	3		
11	Tawa	A flat or slightly concave pan used for shallow frying and cooking breads like roti, dosa, and paratha.	12		

12	4 Door Refrigerator	A commercial refrigeration unit with four doors for organized storage and efficient temperature control of food items.	1		
13	Tandoor	A traditional cylindrical clay or metal oven used for high-temperature cooking of breads and meats using charcoal or gas.	1		
14	Working Station	A strong, flat kitchen surface used for food preparation, cutting, and other operational tasks.	2		

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15	Mixer Grinder	An electrical kitchen appliance used for mixing, grinding, and blending ingredients efficiently.	1		
16	Gas Range (Big)	A cooking appliance that uses gas burners to prepare food with instant heat and precise temperature control.	4		

Note: This Performa must include all types of laboratory equipment, including computer systems, licensed software, projectors, smart screens, and other ICT-enabled teaching–learning resources.


Name of the Laboratory: Front Office

Picture of the Lab (Outside – showing the name plate)








Picture of the Lab (Inside – showing a wider view of the lab)


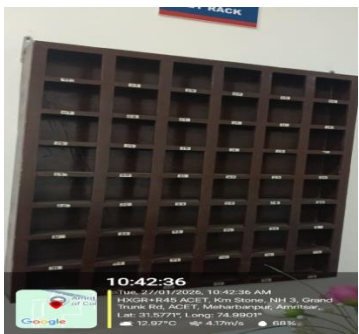


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Details of the Laboratory Equipment's

S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Reception Counter / Desk	The Reception Counter / Desk is the main workstation of the Front Office department.	1		
2	Computer / Desktop	Window 10	32		

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3	Attithya hotel Software	Used for the training of Students for reservation purpose.	02		
4	Key Rack	A wall-mounted or tabletop organizer used to securely store and manage room keys in the front office.	1		

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Name of the Laboratory: House Keeping Lab





Picture of the Lab (Outside – showing the name plate)















Picture of the Lab (Inside – showing a wider view of the lab)















Details of the Laboratory Equipment's





S. N.	Name of Equipment	Description / Specification of the Equipment	Quantity	Normal Picture	Geotagged Picture
1	Automatic Washing Machine (Front Load)	Used for washing linen.	2		
2	Automatic Washing Machine (Top Load)	Used for washing linen.	1		

3	Semi-Automatic Washing Machine	Used for washing linen.	1		
4	Vacuum Cleaner	It is used to remove dust, dirt, and debris from carpets, rugs, upholstery, curtains, mattresses, and floors by creating suction.	1		
5	Broom	Used for removing dust, dirt, and litter from floors and open areas	3		

6	Dust Pan	Used along with a broom to collect dust, dirt, and small waste swept from floors.	1		
7	Mops	Used for cleaning and maintaining floors and hard surfaces.	6		
8	Dry Mop	Used for dry dusting and sweeping of floors.	1		

9	Scrubber	Cleaning tools for surfaces	5		
10	Spray Bottle	Designed to dispense liquids in the form of a fine mist, spray, or stream	5		
11	H/K rack	A structured frame used for storing, organizing, or drying equipment and supplies.	1		

12	Ringer Trolley	A wheeled cleaning cart with a wringer used for squeezing mop heads and transporting cleaning supplies.	2		
13	Glass Wiper	A tool with a rubber blade used to clean and dry glass surfaces without leaving streaks.	3		
14	Chemicals	Specialized substances used to remove dirt, stains, grease, and germs from surfaces and equipment.	1 each		

15	Mug	A sturdy cup with a handle, used for serving hot or cold beverages.	1		
16	Iron	An electrical appliance used to remove wrinkles and creases from clothes by applying heat and pressure.	1		

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