

Restaurant, Café or Caterer		Yes	No	Comments
Fixtures and Large Equipment				
Dining Area	Minimum of 5 tables			
	Minimum of 15 chairs			
	Waiters station or equivalent			
	2 sideboards (or suitable substitutes)			
	Point of sale system, including credit card and EFTPOS facilities			
	Access to a bar			
Small Equipment				
Dining Area	Tablecloths and selected linen or serviettes			
	Crockery, including side plates, main plates, dessert bowls, coupes, entrée plates and soup bowls			
	Cruets and pepper mills			
	Cutlery including main and entrée knives and forks, soup and dessert spoons, teaspoons, side knives and specialised cutlery or equipment in line with menu			
	Milk and sugar containers			
	Butter dishes and curlers			
	Coffee and tea pots			
	Water jugs			
	Bread baskets			
	Menus and wine lists			
	Cleaning equipment			
	Docket books or computerized ordering system			
Standard range of glassware for the service of wine (red, white, sparkling and fortified); cocktails; soft drinks and water; spirits and beer				
Food and Beverage Service				
Dining Area	Post-mix system			
	Glass washer			
	Ice making facilities			



Environment Checklist

TRAINING

(Dining Area)

Dining Area	Refrigeration unit			
	Wine, spirit and beer cellar storage			
	Small cocktail making equipment			
	Drink trays for table service			
	Spirit dispensing system			
	Bar with washable work with sink and hot and cold water			
	Ice-buckets, wine standards or alternative			
	Waiter's cloths or alternative			
	Appropriate wines			
	Waiters friend			