

 STP Information

Application ID: CAA-NAO-000048

Name of Organization: Community Food Production Hub

District: Naogaon

Date of Application: 25-06-2026

Number of Occupation Applied: 5

Application Status: AccreditationApplicationSubmitted

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 Summary of Occupation Applied

Name of Occupation & Level	Application Type	Decision for Course Accreditation	Decision for Assessment Center	Status	Action
Industrial Food Preservation-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-2	Course and Assessment Center Accreditation	NA	NA		
Food Quality Control-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-3	Course and Assessment Center Accreditation	NA	NA		
Bakery and Pastry Production-3	Course and Assessment Center Accreditation	NA	NA		

 **Payment**

 Machinery/Equipment/Spares (Required vs Available)

Name of Machinery/Equipment/Spares	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Personal Computers/Laptops	Standard configuration compatible for work activities	Nos	1	1		
Multimedia projector screen	Min 3200 lumen	Nos	1	1		
Digital camera	Min 16 Mega Pixel	Nos	1	1		
Scanner	Legal size	Nos	1	1		
Printer	Laser	Nos	1	1		
Sound System	Standard configuration	Nos	1	1		
Web based close circuit camera	Standard configuration	Nos	1	1		
Knives		Nos	20	20		
Oil pot		Nos	5	5		
Sauce ladle		Nos	5	5		
Blender machine		Nos	2	2		
Baking tray		Nos	5	5		
Sauce bowl		Nos	20	20		
Vegetable grater		Nos	3	3		
Peeler		Nos	20	20		
Chopping board		Nos	20	20		
Color coded chopping board (colored)	6 pieces set	Set	1	1		
Strainer		Nos	5	5		

Strainer		Nos	5	5		
Cast iron pan		Nos	2	2		

📝 Tools (Required vs Available)						
Name of Tools	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Potato masher		Nos	2	2		
Oven		Nos	1	1		
Cooking range/ Induction Cooker	Double burner	Nos	10	10		
Cooling Rack		Nos	1	1		
Utensils Rack		Nos	1	1		
Deep frying pan		Nos	5	5		
Cleavers		Nos	2	2		
Ladle and spoon		Nos	10	10		
Kitchen scales		Nos	5	5		
Food thermometer		Nos	2	2		
Pots	5 Ltr.	Nos	5	5		
Shallow frying pans	24 CM	Nos	20	20		
Stock pots	10 Ltr.	Nos	2	2		
Colander		Nos	5	5		
Spatula		Nos	20	20		
Bowl	Small, Medium	Nos	40	40		
SS plate		Nos	20	20		
Dividing spice tray		Nos	5	5		
Chiller		Nos	1	1		
Freezer		Nos	1	1		

📝 Materials/Consumables (Required vs Available)						
Name of Materials/ Consumables	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Potato masher			2	2		
Oven			1	1		
Cooking range/ Induction Cooker	Double burner		10	10		
Cooling Rack			1	1		
Utensils Rack			1	1		
Deep frying pan			5	5		
Cleavers			2	2		
Ladle and spoon			10	10		
Kitchen scales			5	5		
Food thermometer			2	2		
Pots	5 Ltr.		5	5		
Shallow frying pans	24 CM		20	20		
Stock pots	10 Ltr.		2	2		
Colander			5	5		

Colander			5	5		
Spatula			20	20		
Bowl	Small, Medium		40	40		
SS plate			20	20		
Dividing spice tray			5	5		
Chiller			1	1		
Freezer			1	1		

Personal Protective Equipments (PPE): (Required vs Available)

Name of Personal Protective Equipments (PPE)	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Chefs Jacket			20	20		
Apron			20	20		
Chef's Hat/ hair net			20	20		
Chef Necker			20	20		
Safety shoes			20	20		
Hand Gloves			20	20		
Hand towel			20	20		
Trouser			20	20		

Furniture (Required vs Available)

Name of Furniture	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Full Secretariat Table	Standard size	Nos.	1	1		
Half Secretariat Table	Standard size	Nos.	3	3		
Arm Cushion Chair	As per requirement	Nos.	5	5		
Tabloid Chair	As per requirement	Nos.	20	20		
Bookshelf	As per requirement	Nos.	1	1		
File Cabinet	As per requirement	Nos.	2	2		
Steel Almira	180 cm x 120 cm	Nos.	1	1		
White Board	and side covered by aluminum channel	Nos.	1	1		
Lecture Desk	Standard size	Nos.	2	2		
Tools Rack	Standard size as required	Nos.	1	1		

Learning Materials (Required vs Available)

Name of Learning Materials	Specification	Unit	Minimum Quantity Required	Available Quantity	Version or details	Remarks
Competency Based Learning Materials (CBLM)			20	20		
Session Plan			1	1		
Trainee Record Book			20	20		
Progress Chart			1	1		
Related Books/ Magazines			20	20		

Training Facilities (Required vs Available)

Training Facilities (Required vs Available)

Name of Training Facility	Specification	Unit	Minimum Quantity Required	Available Quantity	Year of Construction	Remarks
Lab	450	Sq. Feet	1	1		
Classroom	250	Sq. Feet	1	1		
Office room	150	Sq. Feet	1	1		
Head of the STPs' room	150	Sq. Feet	1	1		
Library cum study room	150	Sq. Feet	1	1		
Toilet (Male and Female)	--		2	2		

Trainers and other staff (Required vs Available)

Position	Specification	Unit	Minimum Quantity Required	Available Quantity	Qualification	Remarks
Trainer	• Must be at least holder of NSC in Food and Beverage Production, Level – 3 • Must be CBT&A Methodology Level– 4 certified	Two Trainers should be appointed for each batch (20 trainees)	2	2		

CC TV Info

Is there CCTV camera Available?	Details (Number of Cameras and Locations)	Renewal Application?	Date of Expiry of Previous Approval
Yes	2	No	