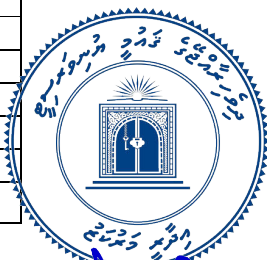


WK 11, C3 in Culinary Arts & Patisserie Classes

	Item	Description	Unit	QTY
1	Broccoli		kg	1.5
2	Cabbage - Chinese		gm	500
3	Carrot		kg	3
4	Celery		kg	3
5	Chili - Padi		gm	100
6	Fresh Basil		gm	100
7	Fresh Italian Parsley		gm	100
8	Fresh Rosemary		gm	100
9	Fresh Thyme		gm	100
10	Bread - White		nos	3
11	Garlic		kg	1
12	Leeks		kg	2
13	Lemon		nos	23
14	Mint Leaves		gm	200
15	Mushroom Button Fresh		kg	3
16	Onion		kg	7
17	Onion White		kg	2
18	Parsnip		kg	1
19	Cheese Gruyere		gm	800
20	Pumpkin Butternut		kg	5
21	Shallots		gm	300
22	Tomato		kg	1.5
23	Turnip		gm	500
24	Zucchini Green		gm	500
25	Blueberry	125 g per pkt	pkt	6
26	Kiwi Fruit		gm	500
27	Lime		nos	15
28	Oranges		nos	6
29	Red Currant		gm	250
30	Strawberry		gm	750
31	Cheese Parmesan block		kg	1
32	French Bread		nos	6
33	Crumbs - White Panko	fresh 500g	pkt	1
34	Butter Milk		ltr	1
35	Dark sweet Cherry	fresh/can	gm	500
36	Nut Almond Whole		gm	500
37	Nut Walnuts		gm	500
38	Passionfruit	fresh	nos	20
39	Fennel	fresh	gm	200



(Handwritten signature in blue ink)

