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		Training Materials and Equipment (3)			T
		- Toyota SSTs / others -			
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	Code	_ , , ,		Part no.	83.
NO.		Description	Specifications		
171	51	Valve guide bushing remover & replacer		09201-01080-	0
172	51	Valve stem oil seal replacer		09201-41020-	24
173		Variable open wrench		09922-10010-	24
174		Variable pin wrench set	- HE	09960-10010-	16
175		Wire gauge set		09240-00020-	8
176		Rererence publications	various models	*2	1
177 178		Stand, differential repair		09090-05001-	16
179		Stand, transmission repair Student textbooks	7-41	09090-06000-	16
	60		TEAM manuals	*2	1
181	*2521251555	OHP Sheet VIDEO Tape	TEAMOHP		33
182	60	Compact Disc	TEAM Video	+0	80
183	34	Gasket, E/G drain plug	TEAM CD	*2	10
184	34	Gasket, injection nozzle seat	for 21 An	44477 54000	1 50
185		Insulator gow plag resistor, No. 1	for 3L, 4p for 3L	11177-54020- 28622-57010-	50 20
186	1000000000	Insulator, glow plug resistor, No.2	for 3L	28623-54010-	20 20
187		Seat, injection nozzle	for 3L, 4p	11176-64010-	20
188		Shim, injection nozzle adjusting	T=0.900	23631-64010-	5
189		Shim, injection nozzle adjusting	T=0.950	23631-64010-	5
			NOTE THE PARTY OF	23631-64014	5
191	34	Shim, injection nozzle adjusting	T=1.050	23631-64016-	5
192	34	Shim, injection nozzle adjusting	T=1.100	23631-64018-	5
193		Shim, injection nozzle adjusting		23632-64010-	5
194		Shim, injection nozzle adjusting	T=1.200	23632-64012-	5
195		Shim, mjection nozzie adjusting		23632-64014-	5
196	12121313131	Shim, injection nozzle adjusting	station and a second se	23632-64016-	5
197	34	Shim, injection nozzle adjusting		23632-64018-	5
198	34	Shim, injection nozzle adjusting		23633-64010-	5
199	34	Shim, injection nozzle adjusting	T=1,450	23633-64012-	5
200	34	Shim, injection nozzle acjusting		23633-64014	5
201	34	Shim, injection nozzle adjusting		23633-64016-	5
202	34	Shim, injection nozzle adjusting	T=1.600	23633-64018-	5
203	34	Shim, injection nozzle adjusting	T=1.650	23634-64010-	5
204	34	Shim, injection nozzle adjusting	T=1.700	23634-64012-	5

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NO.	ò	Description	Specifications	at t	.r.
NO. 205	S Code	Description Shim injection riozzle adjusting	Specifications	.00 Part no.	S. Min.R
		Description Shim injection riozzle adjusting Shim, injection nozzle adjusting			9 on Min.R
205	34	Shim, injection nozzie adjusting	7=1750	23634-64014-	5
205 206	34 34 34	Shim, injection riozzle adjusting Shim, injection nozzle adjusting	T=1.750 T=1.800	2363 4-64 01 4- 23634-64016-	5 5
205 206 207	34 34 34 34 34	Shim, injection nozzle adjusting	T=1.750 T=1.800 T=1.850	23634-64014 23634-64016- 23634-64018-	5 5 5
205 206 207 208	34 34 34 34 34	Shim, injection nozzle adjusting Shim, injection nozzle adjusting Shim, injection nozzle adjusting Shim, injection nozzle adjusting	T=1,750 T=1.800 T=1.850 T=1.900	29634-64014- 23634-64016- 23634-64018- 23635-64010-	5 5 5 5
205 206 207 208 209 210 211	34 34 34 34 34	Shim, injection nozzle adjusting	T=1,750 T=1.800 T=1.850 T=1.900 T=1.950	23634-64016- 23634-64018- 23635-64010- 23635-64012-	5 5 5 5 5
205 206 207 208 209 210 211 212	34 34 34 34 34 51	Shim, injection nozzle adjusting Washier injection nozzle aring packing SST for diesel E/G SST for diesel E/G	T=1.760 T=1.800 T=1.850 T=1.900 T=1.950 for 3L.4p	23634-64014- 23634-64016- 23634-64018- 23635-64010- 23635-64012- 23654-64010-	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5
205 206 207 208 209 210 211 212 213	34 34 34 34 34 51	Shim, injection nozzle adjusting Washer, injection nozzle adjusting Washer, injection nozzle, ring packing SST for diesel E/G	T=1.750 T=1.800 T=1.850 T=1.900 T=1.950 for 3L, 4p	23634-64014- 23634-64016- 23634-64018- 23635-64010- 23635-64012- 23635-64010- 09992-00024-	5 5 5 8 8
205 206 207 208 209 210 211 212 213 214	34 34 34 34 34 51 51 51	Shim, injection riozzle adjusting Shim, injection nozzle adjusting Washer injection nozzle anjusting SST for diesel E/G	T=1.750 T=1.800 T=1.850 T=1.900 T=1.950 for 3L, 4p	29634-640 f4- 23634-64016- 23634-64010- 23635-64010- 23635-64012- 23654-64010- 09992-00024- 09275-54011-	5 5 5 5 8 0
205 206 207 208 209 210 211 212 213	34 34 34 34 34 51 51 51	Shim, injection riozzle adjusting Shim, injection nozzle adjusting Shim, injection nozzle adjusting Shim, injection nozzle adjusting Shim, injection nozzle adjusting Washer injection nozzle adjusting SST for diesel E/G SST for diesel E/G SST for diesel E/G SST for diesel E/G	T=1.750 T=1.800 T=1.850 T=1.900 T=1.950 for 3L, 4p	23634-64014- 23634-64016- 23634-64010- 23635-64012- 23635-64012- 23654-64010- 09992-00024- 09275-54011- 09275-54020-	5 5 5 5 5 6 0 0
205 206 207 208 209 210 211 212 213 214	34 34 34 34 31 51 51 51 51	Shim, injection riozzle adjusting Shim, injection nozzle adjusting Washer injection nozzle anjusting SST for diesel E/G	T=1.750 T=1.800 T=1.850 T=1.900 T=1.950 for 3L, 4p	23634-64016- 23634-64018- 23635-64010- 23635-64012- 23635-64010- 09992-00024- 09275-54011- 09275-54020- 09228-64010-	5 5 5 5 5 8 0 0

^{*1:} refer to "Diagnostic Toolset Catalogue vol.5"

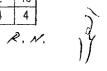
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^{*2:} refer to the document of "PUBLICATIONS"

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NO.		Description	Specifications	Name of Street	* G	
1	30	Engine assy	Dihatsu	D		2
3		Scan tool	Daihatsu, DS-2	D	*	1
4		Engine assy Scan tool	Honda Honda	H	*	11
5	I	Engine assy	Misubish	M	.	
6		Air compressor assy	for cut-away	M	ME077531	1
7		Check valve assy, brake air	for cut-away	M	MC837931	1
8		Governor assy, brake air pressure	Tol Curaway	M	MC808718	11
9	200000	Injection pump	FK.	M	ME076416	3
10	24247424242	Manual transmission assy		M	ME636234	1
11		Nozzle&holder assy		M	ME076667	2
12		Plate&lever assy, clutch pressure		M	ME521106	1
13		Power brake booster	(air master)	М	MC865683	1
14	35	Rr. axle hub & drum assy	as follows	М		5
15		Rr. axie hub & drum component	Bolt wheel hub LH	M	MC809259	24
16	35	Rr. axle hub & drum component	Bolt, wheel hub RH	М	MC809260	24
17	35	Rr. axle hub & drum component	Bolt, wheel hub	М	MF241225	32
18	35	Rr. axle hub & drum component	Hub, wheel	М	MC836881	8
19		Rr. axle hub & drum component	Bearing, wheel hub		MH043044	8
20	35	Rr. exte hub & drum component	Bearing, wheel hub	Z	MH043045	8
21		Rr. axle hub & drum component	Nut, wheel hub	М	MC814915	48
22		Rr. axle hub & drum component	Nut, wheel hub bearing lock	М	MC870996	8
23		Rr. axle hub & drum component	Plate, wheel hub bearing lock	М	MC816992	8
24		Rr. axle hub & drum component	Ring, wheel hub bearing lock	M	MC816991	8
25	23:20:22	Rr axie hub & drum component	Ol seal, wheel hub, mae*	122110212121	MH034175	8
26		Rr. axle hub & drum component	Oil seal, wheel hub, outer		MH034169	8
27		Rr. axle hub & drum component	Retainer, hub oil seal	M	MC870040	8
28	!	Rr. axle hub & drum component	Retainer, hub oil seal	M	MH034170	8
29		Rr. axle hub & drum component	Drum, brake	M	MC809033	8
30		Rr differential assay	Carrier assy	(1)10105101	MC836469	4
31	35	Rr. leaf spring assy	as follows	M		4
32		Rr. leaf spring componet	Pad, spring upper		MC418620	8
33	35	Rr. leaf spring componet	Shackle	M	MC406261	8
34	35	Rr. leaf spring componet	Shim	M	MC421073	8

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NO.	Code	Description	Specifications	Place of Order*	Part no	iin.F	
35		Rr leaf spring componet	Spring assy	М	MC091454	8	
36	1293110121212	Rr. leaf spring componet	Thrust washer, spring side	M	MC402933	48	
37		Rr. leaf spring componet	Bolt	М	MF104921	24	
38	35	Rr. leaf spring componet	Pin	М	MC420078	24	
39		Rr. leaf spring componet	Nipple	М	MF524002	24	
40		Rriteat spring componet	Nut	M	MF434106	24	
41		Rr. leaf spring componet	Nut	М	MC091570	32	
42		Rr. leaf spring componet	U-bolt	М	MH002456	16	
43		Rr. rigid axle assy	as follows	M		4	
44		Rr. rigid axle componet	Housing	M	MC868570	4	
45		Rr. ngid exte componet	Breather, housing	**********	MC877727	4	
46		Rr. rigid exte componet	Plug	M	MF665007 MC870039	8	
47 48	35 35	Rr. rigid axle componet Rr. rigid axle componet	Pin Gasket	M M	MF660068	8	
49	35	Rr. rigid axle componet	Bolt	M	MH000671	80	
50	f	Rr. rigid axle componet	Shaft	M	MC836326	8	
51	35	Rr. rigid axle componet	Washer	М	MF450407	80	
52		Rr. rigid axle componet	Bolt, brake tube	М	MF241255	4	
53	35	Rr. rigid axle componet	Bolt, brake tube	M	MF140020	12	
54		Rr. rigid axle componet	Tube, brake LH	М	MC868485	4	
55		and the second s	Tube, brake RH	М	MC868487	4	
56	Alexander .	Rr. rigid axle componet	Joint, brake tube	М	MH038750	4	
57		Rr. rigid axle componet	Clip, brake tube	М	MH020461	12	
58		Rr. wheel & tire assy	as follows	М		5	
59	1	Rr. wheel & tire component	Nut	М	MC810631	24	
60	100000000000000000000000000000000000000	Rr wheel & lire component	Not	М	MC810632	24	
61	35	Rr. wheel & tire component	Nut, inner, LH	M	MC806005	24	
62	 	Rr. wheel & tire component	Nut, inner, RH	M	MC806006	24	
63	35	<u> </u>	Nut, outer, LH	M	MC810635	24	
64	35	· · · · · · · · · · · · · · · · · · ·	Nut, outer, RH	M	MC810636	24	
65	4000000	Rn Wheel & tire component	Wheel disc	M	MC815218	16	
66	35	Rr. wheel brake assy	as follows	M	MC804702	5 16	
67 68	35	Rr. wheel brake component Rr. wheel brake component	Cover, brake wheel cylinder Cylinder assy, brake wheel	M	MC818234	4	
L 00	35	Int. wheel brane component	Cyntidel doby, blake Wileel	141	11810010204	1-1	



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NO.	code	Description	Specifications	Pla	Par	Min
69	35	Rr. wheel brake component	Cylinder assy, brake wheel	М	MC818232	4
70	*********	Rr wheel brake component	Cylinder assy, brake wheal	M	MC818233	4
71		Rr. wheel brake component	Cylinder assy, brake wheel	М	MC818235	4
72		Rr. wheel brake component	Shoe assy	М	MC837711	16
73		Rr. wheel brake component	Plate, brake shoe nut lock	М	MC808037	16
74		Rr. wheel brake component	Spring, brake shoe return	M	MC804697	16
75		Rr Wheel brake component	Plate brake backing LH	М	MC808046	4
76		Rr. wheel brake component	Plate, brake backing, RH	M	MC808047	4
77		Rr. wheel brake component	Plug, brake	M	MC804701	16
78 79		Rr. wheel brake component Rr. wheel brake component	Plug, brake Washer, brake	M	MC804700 MF450407	16 48
80		Ri wheel brake component	Washer brake		MF450438	32
81		Rr. wheel brake component	Spacer, brake	M	MC822539	8
82		Rr. wheel brake component	Pin, brake	L	MF472053	16
83		Rr. wheel brake component	Nut, brake	М	MC808038	16
84		Rr. wheel brake component	Nut, brake	М	MF430123	48
85	35	Rr wheel brake component	Boll brake	"M	MF241309	32
86	35	Rr. wheel brake component	Bolt, brake	М	мн000200	48
87	35	Rr. wheel brake component	Bolt, brake	М	MF104940	32
88		Rr. wheel brake component	Tube, cylinder connecting		MC812040	8
89	1	Valve assy, dual brake	Air brake valve		MC865335	1
90		Valve, air tank safety		Total Contract of	MC826288	
91		Adapter			MH061962	8
92	41	Gear puller			MH061102	8
93	41	Oil seal isntaller			MH062201	8
94	41	Wheel bearing installer			MH061009	8
95 06	******	Wheel hub inner bearing installer		CATALOGICA	MH061010	8
96 97	41 51	Wheel hub outer bearing installer Bush installer			MH061012	8
98	51	Hub cap installer			MB999066 MH062204	8
99		Hub cap wrench			MH061948	8
100	l	King pin bushing remover			MH061037	8
101	0.302032543	King pin puller		110004000	MH06 1 684	8
102		King pin set bolt remover			MH061688	8
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NO.	Code	Description	Specifications	Place of Order*	Part no.	Min.Re'd No.For Semester 1 through 4
103	51	Oil seal retainer installer		M	MH061008	8
104	51	Scan tool, MUT-2 (PLUS) Sub assy	Mitsubishi	М	MB991502-A	1
105	61	Scan tool Attach card (MUT-SUB)		М	MB991500	
106	51	Scan tool, Rom pack	EC&EXP English, high model year	M	MRP-EH	1
107	51	Scan tool, Rom pack	EC&EXP English, low model year	М	MRP-EL	1
108	51	Shackle pin puller		M	MH061452	8
109	51	Shackle pin setting bar		М	MC023419	8
110	2122512	Socketwrench	for rear	M	MH061597	8
111	51	Socket wrench	for front	М	MH061531	8
112	51	Wheel hub puller		М	MH061966	8
113	30	Engine assy	Mazda	MZ	*	1
114		Engine assy	Nissan	N	*	1
115	51	Scanitoo	Niesan CONSULT	N	•	
116 117	30	Engine assy Scan tool	Subaru	S	*	
118	51	Tire for Mitsubishi truck (FK)	Subaru, Select monitor Size=8.25-20-14	S	*	1
119		Engine assy	Size=6.25-20-14 Suzuki	SA SZ	*	16
120		Reference publications	Dainatsu	52 D	V	1
121	30	Reference publications	Honda	H	*	1
122	30	Reference publications	Mitsubishi	М	*	1
123	30	Reference publications	Mazda	MZ	*	1
124		Reference publications	Nissan	N	*	
125		Reference publications	Subaru	S	.	
126	101111	Reference publications	Suzuki	SZ	*	1

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		Training Materials and Equipment (5)			T
		- Ogawa Seiki Co., Ltd -			
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	Code			Part no	1.Re
NO.		Description	Specifications		
1	40	Animated transparency for OHP	4 cycle engine	OSK14793	3
2		Animated transparency for OHP	Ackerman steering gear	OSK16095	1
3		Animated transparency for OHP	Air brake systems	OSK16662	1
4		Animated transparency for OHP	Air servo brake system	OSK16699	1
5		Animated transparency for OHP	Brake booster	OSK16695	2010/09/09
6		Animated transparency for OHP	CV joint	OSK16859	
7		Animated transparency for OHP	Distributor Injection Pump	OSK16009	1
8		Animated transparency for OHP	Dry single disc dutch	OSK16534	1
9		Animated transparency for OHP	Front wheel alignment	OSK16097	1
10	*********	Animated transparency for QHP	Hydraulic brake (Tandem M/C)	OSK16681	
11		Animated transparency for OHP	Hydro-master	OSK16696	1
12		Animated transparency for OHP	LSPV	OSK16729	1
14	40	Animated transparency for OHP	Master-vac (Brake booster)	OSK16697	1
15	40	Animated transparency for OHP Animated transparency for OHP	Micrometer	OSK14693	1
16	2421242422	Animated transparency for OHP	P valve with bypass	OSK16716 OSK16933	12121212121
17		Animated transparency for OHP	Planetary gear, Single Powersteering, flapper valve		1
18		Animated transparency for OHP	Principle of differential	OSK16384 OSK16869	1
19		Animated transparency for OHP	R&P PS, rotary valve	OSK 16869	1
20			RBD type governor	nidera i instanta e constant	00000
21		Animated transparency for OHP	RFD type governor	OSK16033 OSK16063	
22		Animated transparency for OHP	RQ type governor	OSK16063	1
23		Animated transparency for OHP	RSVD type governor	OSK16007	1
24		Animated transparency for OHP	Synchromesh transmission	OSK 16007	1
25		Animated transparency for OHP	Vernier carper	OSK14692	
26	*********	Carburetor cut away parts	ME TO ANY PROPERTY.	OSK15502	1
27		Differential model	for student use, 10pcs in a set	OSK 15502	5
28	<u> </u>	Electric wiring training board	wiring of ST, CH and IG	OSK 10072	1
29	_	Master-vac (Brake booster) cut-away model	wining or o 1, or raine 10	OSK17205 OSK16746	1
80	1000000000		For students Plastic 10 pieces	OSK 16/40	
31	*****	Planetary gear unit model	3D	OSK169 51	ومنطقة فتطلقته
32		Torque converter model	3D	OSK 16931	1 2
33	 	Universal joint model	Hook joint type	OSK 16858	
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		Training Materials and Equipment (6)			T
		- Shimadzu -			
NO.	<u> </u>	Description	Specifications	Part no.	Min.Ra'd No.For Semester 1 through 4
1		Ackerman's steering geometry		156-240	
2	40	Auto-transformer	10A, w/converter	134-280	4
3	40	Differential gear model		156-190	2
4	40	Dynamo demonstrator	Hand operated	135-260	2
5		Epicydic differential train		156-170	2
6		Front wheel alignment demonstrator		156-220	1
7	40	Generator model for AC & DC		135-220	1
8		Low frequency oscillator	10Hz-1MHz, w/converter	108-342	3
9	_	Magnetic needle		132-300	10
10		Model of aumotobile chassis		156-050	
11		Oscilloscope	Braun tube	108-510	20
12	-	Pneumatic fire syringe		127-655	3
13		Section model of internal combustion engine		156-080	2
14		Slide rheostat	15 ohm	134-030	4
15	200000000000000000000000000000000000000	Slide rheastat	3 4 ohm	134-040	6
16		Slide rheostat	3k ohm	134-020	4
17		Speed change gear model		156-120	1
18		Ultra low frequency oscillator	0.01Hz - 1MHz, w/converter	ł.	1
20	*****	Ammeler	AC	107-110	6
21		Ammeter	DC	107-080	42
22 19		Demonstration universal-meter AC&DC		107-601	4
23		Test tube stand	for 12 tubes	112-270	10
23		Voltmeter	AC	107-050	6
24	70	Voltmeter	DC	107-010	22

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	Training Materials	s and Equipment (7)			
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NO.	Description	Model Code or Specifications	ota		
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1-1	Honda CIVIC 1700Vti		3		
1-2	Mitsubishi Galant	?	0		
1-3	Nissan Sunny (AT)		4		
	Nissan Sunny (MT)		4		
1-4	Suzuki Baleno		1		
1-5	Toyota Corolla (MT)		18		
1-6	Toyota Corolla (AT)		4		
1-7	Daihatsu Gran Move (MT)		1		
1-8	Mazda 323	BK3JLAA	1		
1-10	Nissan Cedric (MT)		2		
1-11	Subaru Legacy		0		
1-12	Subaru Impreza (MT)	GD9AL5R-KRL	1		
1-13	Passenger total		39		
2. CO	MMERCIAL VEHICLES				
2-1	Isuzu TF		3		
2-2	Nissan Datsun Truck(MT)		4		
2-3	Suzuki Carry Pick Up		0		
2-4	Toyota Hilux, EFI (MT)		4		
2-5	Toyota Hilux, Carburetor		4		
2-6	Toyota Hilux, Diesel		8		
2-7	Suzuki Carry Van		1		
2-8	Nissan Patrol Nissan Pathfinder		1		
2-9 2-10			1		
	Toyota Land Cruiser 100		1		
2-11	Commercial total	,	27		
3. TRI	JCKS				
3-1	Mitsubishi FK (5.5t)		4		
3-2	Truck total		4		
4. TO	TAL TRAINING VEHICLES	· · · · · · · · · · · · · · · · · · ·			
4-1	Total amount	0	70		
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5. ENGINE BENCHES & SIMULATORS (except E/G assy)					
	5-1	Engine bench	1.3L, EFI (2NZ-FE)	8	
[5-2 Engine simulator 1.3L, EFI with A/T (2NZ-FE, U441E)				

P.N.

(5/56)

No.	Items	Quantity	Procurement in KSA
1	Wall-fixed black board	21	0
2	Task chair	32	0
3	Visual board	22	0
4	Desk with return (drawers)	1	0
5	Audio laboratory table	56	0
6	Computer laboratory table	48	0
7	Steel storage shelving	17	0
8	Rectangular size table	2	0
9	Conference table	1	0
10	Projector	2	0
11	Audio system	1	0
12.	Science laboratory equipment	1	0
13	Computer laboratory equipment	2	0
14	Bulletin board	4	0
15	Others (up to JICA budget allocated	-	0

R.N.

List of Counterpart Personnel (C/P) of the Project

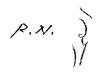
- Educational Manager (1)
 (To be employed)
- 2. Head Instructors (4)(To be employed)
- 3. Experienced Instructors (10)(To be employed)
- 4. Junior Instructors (10)
- (1) Mr. Nabil S. Al-Tureiri
- (2) Mr. Fayez S. Al-Jedaani
- (3) Mr. Ali Abdul Aziz Obaid
- (4) Mr. Basem Z. Nahari
- (5) Mr. Bander S. Abo Jammal (Rest to be employed)

Total: 25 persons

P.N.

Tentative list of furniture and other equipment to be provided by the Saudi side

No.	Items	Quantity
	Administration Area	
1	Bulletin Board	2
2	Medical Examination Bed	1
3	Desk & Chair	56
4	Guest Chair	46
5	Lounge Chair	16
6	Desk with Return	6
7	Desk & Return with Panel	45
8	Desk Return & Credenza	8
9	4-Drawer Lateral File Cabinet	26 .
10	3-Seater Gang Chair	3
11	4-Seater Gang Chair	2
12	2-Seater Sofa	10
13	3-Seater Sofa	6
14	Steel Storage Shelf	55
15	Tea Table	2
16	Side Table	19
17	Coffee Table	7
<u> </u>	Conference Table	26
19	Multi-purpose Cabinet	1
20	Credenza	3
21	Swivel Chair	7
22	Single-face Book Shelf	29
23	Double-face Book Shelf	32
24	Reading Desk	4
	Reading Chair	28
26	· • · · · · · · · · · · · · · · · · · ·	2
27	Square Side Table	7
28	Refrigerator	2
29	Boiling Kettle	2
30	Crockery	3
31	PCs	54
32	Cabinet & Cupboard	70
33	Telephone Set (EPABX)	1
34	Intercoms	54
35	Printer	5
36	Color Printer	2
37	Printer A3 size	2
38	Photocopy Machine	3
39	Cutter	3
40	Audio system	1
41	Safe	2



A	42	Window Curtain	
44 Floor Carpet 45 Cork Board 10 46 Stand/Hanger 50 47 Calculators 55 48 Fax Machine 2 49 Plants 15 50 Television & VCR 3 51 Stationary Items 3 51 Stationary Items 3 52 TV Stand 3 53 Water Dispenser 2 54 Vacuum Cleaner 3 55 Book Shelf & Cabinet for Mosque 1 56 Loudspeaker for Mosque 1 57 Fire Extinguisher 60 58 Binding Machine 3 59 Classroom Chair 880 60 Instructor Desk 32 61 Guest Chair 7 62 Sofa Set 1 63 Water Dispenser 6 64 Wall Clock 45 59 Cabinet (houskeeping)			10
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84 Bulletin Board 9			1
	83		15
85 Dinning Table 76	84	Bulletin Board	9
	85	Dinning Table	76

R.K.

86	Stackable Dinning Chair	460
<u> </u>	Ir'. 1	
	Kitchen	
07	(Pantry)	
87	Single-door Freezer	1
88	Double-door Refrigerator	1
89	Single Bowl Sink	<u>l</u>
90	C/F, S/S Filler, DIM as per Site 1	1
91	C/F, S/S Bain Marine Trolley	1
92	S/S Hot Base Cabinet	1
93	Juice Dispenser	1
94	Coffee Machine	1
95	Juice Extractor	1
96	S/S Corner Base Cabinet	1
97	Corner Wall Cabinet	. 1
98	Wall Cabinet with Sliding Doors	2
99	Wall Cabinet with Sliding Doors	2
	Wall Cabinet with Hinged Doors	1
	Hot Base Cabinet with Sliding Doors	2
	Work Table with Under Shelf	1
103	Air-cooled Ice Cube Machine	1
104	Tall Cabinet with 4 Sliding Doors	1
105	Shelves Service Trolley	2
	(Servery)	
106	Tray, Cutlery & Bread	2
107	Ambient Unit with Open Base	4
108	Bain Marine Unit on Hot Base	2
109	90 External Corner Unit with Tray Slide	2
110	Cold Cabinet with Open	2
	Base Cabinet with Sliding Doors	2
112	Spray 3-tank Juice Dispenser	2
113	Hot Base Cabinet with Sliding Doors	4
114	Electric Water Boiler	2
115	Espresso Coffee Machine	2
116	Ambient Unit with Tray Slide	2
	(Pastry & Bakery)	
117	S/S Base Cabinet with Sliding Door	2
118	S/S 3-door Under Counter	1
119	S/S Single Bowl Sink	1
	Work Table with Under Shelf	1
121	Double-door Refrigerator	1
	Counter Top Weighing Scale	1
	Puff and Paste Making Machine	1
	Plantery Flour Mixer	1
	Free Standing Water Cooler	1
	Wall Cabinet with Sliding Door	2
127		1
	Corner Work Table	1
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129 Wall Cabinet with Sliding Door			
Dish Washing Area 131 Work Table with Under Shelf		·	11
131 Work Table with Under Shelf	130	· · · · · · · · · · · · · · · · · · ·	1
132 Wash Table with Single Bowl Sink 1 133 Sink-mounted Rinsing Unit 1 134 Electronic Dish Washing Machine 1 135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 1 142 4-tier Chrome Wire Shelving 1 (Basic Dunnage Rack 3 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 4 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 149 S/S Base Cabinet with Sliding Doors 1			
133 Sink-mounted Rinsing Unit 1 134 Electronic Dish Washing Machine 1 135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 140 Work Table with Under Shelf 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 148 7-tier Chrome Wire Shelving 8 149 S/S Base Cabinet 2 140 4-tier Chrome Wire Shelving 8	131	Work Table with Under Shelf	1
134 Electronic Dish Washing Machine	132	Wash Table with Single Bowl Sink	1
134 Electronic Dish Washing Machine	133	Sink-mounted Rinsing Unit	1
135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 153 Gas Stock Pot Stove 2			
136 Tier Chrome Wire Shelving 2 2 (Pot-wash)			
137 Dish Trolley			
(Pot-wash) 138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 2			
138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 144 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 1 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 152 S/S Gas Boiling Pan 2 152 Gas Tilting Bratt Pan 2	137	 	
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140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 17 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 (Food Assembly Area) 8 (Food Assembly Area) 8 (Food Assembly Area) 1 149 S/S Hot Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 157 Gas Deep Fat Fry			
141 4-tier Chrome Wire Shelving 1 (Dry-store) 17 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 (Cooking Area) 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159<			+
(Dry-store) 142			· · · · · · · · · · · · · · · · · · ·
142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 (Food Assembly Area) 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Ro	141		1
143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) (Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1			
(Walk-in Cold Rooms) 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Platform Trolley 1			17
144 Prepainted Walk in Refrigerator 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2	143	Plastic Dunnage Rack	3
145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf	ļ	(Walk-in Cold Rooms)	
146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) (Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Platform Trolley 1	144	Prepainted Walk in Freezer	1
147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166	145	Prepainted Walk in Refrigerator	1
(Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1	146	4-tier Chrome Wire Shelving	2
148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 <t< td=""><td>147</td><td>4-tier Chrome Wire Shelving</td><td>8</td></t<>	147	4-tier Chrome Wire Shelving	8
148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 <t< td=""><td></td><td>(Food Assembly Area)</td><td></td></t<>		(Food Assembly Area)	
149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) (Cooking Area) 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1 </td <td>148</td> <td></td> <td>1</td>	148		1
150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			+
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151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 167 Platform Trolley 1 168 Free Standing Water Cooler 1	151		2
153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
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155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
163S/S Work Table with Under Shelf2164S/S Double Bowl Sink1165S/S Work Table with Under Shelf1(Landing Area)1166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1			
164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
165S/S Work Table with Under Shelf1(Landing Area)166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1			1
(Landing Area)1166 S/S Platform Trolley1167 Platform Weighing Scale1168 Free Standing Water Cooler1			
166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1	165		1
167 Platform Weighing Scale1168 Free Standing Water Cooler1		 	
168 Free Standing Water Cooler 1			
			1
(Cleaning Material Store)	168	Free Standing Water Cooler	1
		(Cleaning Material Store)	

D.N.

169	4-tier Chrome Wire Shelving	2
170	4-tier Chrome Wire Shelving	2
171	4-tier Chrome Wire Shelving	1
	(Root-vegetable Store)	
172	Plastic Dunnage Pack	1
	4-tier Chrome Wire Shelving	4
	(Garbage Room)	
174	S/S Mobile Garbage Bin with Lid	4
	(Vegetable Preparation)	· · · · · · · · · · · · · · · · · · ·
175	Potato Peeler	1
	Double Bowl Sink with Under Shelf	1
	S/S Work Table with Under Shelf	1
	S/S Vegetable Processing Table	1
	Vegetable Cutter with 6 Cutting Disk	+
	Mobile Garbage Bin	1
100	(Cold Preparation)	1
181	S/S Work Table with Under Shelf	1
		1
	Single Bowl Sink	1
	Work Table with Under Shelf	1
	Work Table with Under Shelf	1
	Gravity Meat Slicer	1
	Vegetable Cutter with 6 Cutting Disk	1
-	Meat Mincer	1
	Single Flat Wall Shelf	1
189	2	11
100	(Butchery)	
	Work Table with Under Shelf	2
	Double Bowl Sink with Under Shelf	11
	Work Table with Under Shelf	1
	Wooden Chopping Block	1
	Meat Bone Saw	1
	Gravity Meat Slicer	1
196	Tray Holding Trolley	2
	(Kitchen Store)	
197	4-tier Chrome Wire Shelving Unit	6
	(Optional-Pantry)	
_	Hot-Base Cabinet with Sliding Doors	2
	Base Cabinet with Sliding Doors	2
	Air-cooled Ice Cube Machine	1
	Wall Cabinet with Sliding Door	4
	3-tank Juice Dispencer	1
203	Juice Extractor	1
204	Twin Coffee Brewer	1
205	Electric Water Boiler	1
	(Optional-Cooking Area)	
206	Floor Grating with Frame	2
	Fire Fighting System	1
	Fire Fighting System	1
	I	

P.N. 1

	Laundry	
209	Electric Washer	8
210	Electric Dryer	5
211	Domestic Ironing Board	3
	Gym	
	Life Cycle	1
213	Gymbell Set	1
214	Gymbell Rack Hold Nine Pair	I
215	David E5-3 ADJ incl. Flat Bench	1
216	David E50 Flat Bench	1
217	York Exercise Flooring	1
218	Trotter LAT Pull Down	1
219	Trotter Treadmill	1
220	York 140 kg Olympic Barbell	1
221	York 47" International Curl Bar	1
222	Arm Curl	1

R.N. 1

SAUDI JAPANESE AUTOMOBILE HIGH INSTITUTE SUMMARY OF RUNNING COST

ID Item	2002	2003	2004	2005	2006	Calculation Basis
1 Manpower Cost	4,451,795	6,268,545	6,268,545	6,268,545	6,268,545	
Management / Adm.	1,331,625	1,373,075	1,373,075	1,373,075	1,373,075	See Anexare
Teachers	1,980,591	3,310,270	3,310,270	3,310,270	3,310,270	See Anexare
Out Source English	1,139,579	1,585,200	1,585,200	1,585,200	1,585,200	As per contract
2 Contractor for cleaning Garden & Secu.	360,000	360,000	360,000	360,000	360,000	See Anexare
3 Electricity	200,000	200,000	200,000	200,000	200,000	Refer to existing institute
4 Water supply	150,000	150,000	150,000	150,000	150,000	Refer to existing institute
5: Telephone	50,000	50,000	50,000	50,000	50,000	Refer to existing institute
6 Training & Travel expenses	150,000	150,000	150,000	150,000	150,000	Refer to existing institute
7 AD, Student recruit. & Entertaiment	300,000	300,000	300,000	300,000	300,000	Refer to existing institute
8 Training & Curriculam Materials	400,000	400,000	400,000	400,000	400,000	Refer to existing institute
9 Maintenance	610,500	610,500	610,500	610,500	610,500	
Bullding	382,500	382,500	382,500	382,500	382,500	0.75% of initial cost (51millions)
Training Equipment	228,000	228,000	228,000	228,000	228,000	1.6% ofinitial cost (14.2 millions)
10 Insurance (building)	40,000	40,000	40,000	40,000	40,000	0.078 % of initial cost (51millions)
11 Othere Expenses	406,000	498,000	498,000	498,000	498,000	5 % of total expenses
12 Depreciation	1,420,500	1,420,500	1,420,500	1,420,500	1,420,500	
Training Equipment	1,200,000	1,200,000	1,200,000	1,200,000	1,200,000	
Vehicles	220,500	220,500	220,500	220,500	220,500	Depreciation period 10 years







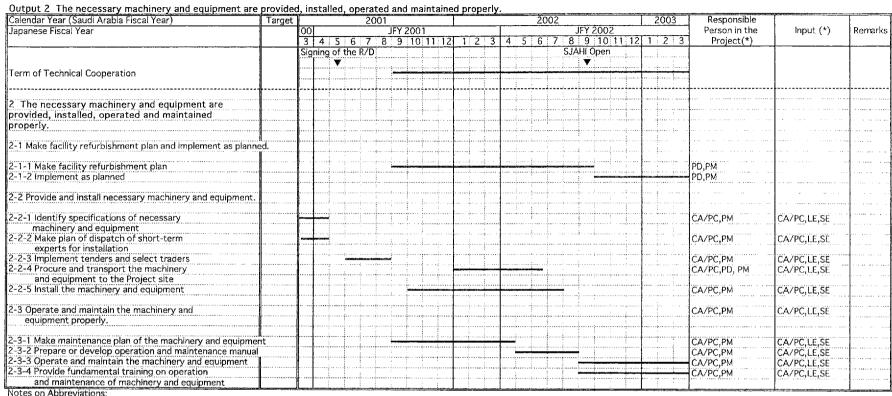
Annex 13 Annual Plan of Operations (APO)

Japanese Fiscal Year 00	SJAHI Open IS, PD, PM PD, PM CA/PC,LE,SE IS,CA/PC,PD CA/PC,LE,SE IS,CA/PC,PD CA/PC,LE,SE
Signing of the R/D The Project operation unit is established I Allocate necessary personnel as planned. I Allocate necessary personnel as planned. I Allocate personnel allocation plan I -2 Allocate personnel as planned I -2 Formulate plans of activities. I -2 Formulate plans of activities for the Project I -2 Formulate plans of activities for the first year I -2 Formulate plans of activities for the first year I -3 Review plans of activities for the second year I -3 Make budget plan and execute properly. I -3 Make budget plan for SFY 2002 I -3 Approve budget for SFY 2002	SJAHI Open IS, PD, PM PD, PM CA/PC, LE, SE IS, CA/PC, PD CA/PC, LE, SE IS, CA/PC, PD CA/PC, LE, SE
The Project operation unit is established -1 Allocate necessary personnel as planned. -1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities. -2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly. -3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	IS, PD, PM
. The Project operation unit is established -1 Allocate necessary personnel as planned. -1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities. -2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly. -3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	IS, PD, PM CA/PC,LE,SE
. The Project operation unit is established -1 Allocate necessary personnel as planned. -1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities. -2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly. -3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	PD, PM
-1 Allocate necessary personnel as planned1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	PD, PM
-1 Allocate necessary personnel as planned1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	PD, PM
1 Allocate necessary personnel as planned. 1-1 Make personnel allocation plan 1-2 Allocate personnel as planned 2 Formulate plans of activities. 2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	PD, PM
1-1 Make personnel allocation plan 1-2 Allocate personnel as planned 2 Formulate plans of activities. 2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	PD, PM
-1-1 Make personnel allocation plan -1-2 Allocate personnel as planned -2 Formulate plans of activities2-1 Formulate plans of activities for the Project -2-2 Formulate plans of activities for the first year -2-3 Review plans of activities, if necessary -2-4 Formulate plans of activities for the second year -3 Make budget plan and execute properly3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	PD, PM
1-2 Allocate personnel as planned 2 Formulate plans of activities. 2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	PD, PM
1-2 Allocate personnel as planned 2 Formulate plans of activities. 2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	PD, PM
2. Formulate plans of activities. 2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE IS,CA/PC,PD CA/PC,LE,SE
2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE
2-1 Formulate plans of activities for the Project 2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE
2-2 Formulate plans of activities for the first year 2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE
2-3 Review plans of activities, if necessary 2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE
-2-4 Formulate plans of activities for the second year 3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IC CA (DC DD CA (DC LE DE
3 Make budget plan and execute properly. 3-1 Make budget plan for SFY 2002 3-2 Approve budget for SFY 2002	IS,CA/PC,PD CA/PC,LE,SE
-3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	CA/PC,PD CA/PC,LE,SE
-3-1 Make budget plan for SFY 2002 -3-2 Approve budget for SFY 2002	
-3-2 Approve budget for SFY 2002	
-3-2 Approve budget for SFY 2002	PD.PM.CA/PC CA/PC.LE.SE
3-3 Execute budget for SFY 2002	──
5 5 Execute Budget for 51 1 2002	PD,PM,CA/PC CA/PC,LE,SE
	PD,FM,CA/FC CA/FG,CE,SE
4 Establish and operate management system.	
933333333333333333333333333333333333333	
4-1 Make plan of management system	
4-2 Establish management system	CA/PC PM CA/PC I E SE
4-3 Operate management system	CA/PC,PM
4-4 Monitor and review management system, if necessary	CA/PC,PM CA/PC,LE,SE CA/PC,PM CA/PC,LE,SE CA/PC,PM CA/PC,LE,SE CA/PC,PM CA/PC,LE,SE

Notes on Abbreviations:

(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel





(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel





Output 3 Technical capability of the counterpart personnel (hereinafter referred to as "C/P") are upgraded. Calendar Year (Saudi Arabia Fiscal Year) Target 2001 2002 2003 Responsible Japanese Fiscal Year JFY 2001 JFY 2002 Person in the Input (*) Remarks 3 4 5 6 7 8 9 10 11 12 6 7 8 9 10 11 12 1 2 3 Project(*) Signing of the R/D SJAHI Open \blacksquare Term of Technical Cooperation 3 Technical capability of the counterpart personnel (hereinafter referred to as "the C/P") is upgraded. 3-1 Make Technical Cooperation Program. 3-1-1 Evaluate technical capabillty of the C/P through interviews, test, factory visit, etc. 3-1-2 Make Technical Cooperation Program (TCP) CA/PC.PM CA/PC.LE.SE IS, CA/PC,PM CA/PC,LE,SE 3-1-3 Make Annual Technical Cooperation Program(ATCP) IS, CA/PC.PM CA/PC,LE,SE 3-1-4 Review TCP & ATCP CA/PC.PM CA/PC,LE,SE 3-2 Implement technology transfer to the C/P. 3-2-1 Prepare teaching material CA/PC.PM CA/PC,LE,SE 3-2-2 Implement technology transfer as planned 3-2-3 Compile textbooks and necessary documents CA/PC CA/PC,LE,SE CA/PC,PM CA/PC, LE, SE 3-3 Monitor and evaluate the result of technology transfer to the C/P. 3-3-1 Make monitoring and evaluation plan CA/PC CA/PC,LE,SE 3-3-2 Establish monitoring and evaluate plan
3-3-3 Monitor the result of technology transfer to the C/P
3-3-4 Evaluate the result of technology transfer to the C/P CA/PC CA/PC,LE,SE CA/PC,LE,SE CA/PC CA/PC,PM CA/PC,LE,SE Notes on Abbreviations:

(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel



Output 4 Training methodology and materials are deve Calendar Year (Saudi Arabia Fiscal Year)	Target	2001			2002		2003	Responsible		
apanese Fiscal Year		00 JF	Y 2001			JFY 2002		Person in the	Input (*)	Remark
		3 4 5 6 7 8	9 10 11 12 1	2 3	4 5 6 7	7 8 9 10 11	12 1 2 3	Project(*)		
		Signing of the R/D				SJAHI Open		1		1
		▼				▼		l		
erm of Technical Cooperation		-				and a second second	The same of the sa			
anese Fiscal Year m of Technical Cooperation										
,										
Training methodology and materials are developed										
-1 Develop training curriculum and materials							<u> </u>			
	l.,						ļ	CA (DC DV	CA /DC LC CC	
1-1-1 Study educational & training level and capabilities of s	tudents							CA/PC,PM	CA/PC,LE,SE	
I-1-2 Evaluate on present contents of training curriculum and	i materia	S						CA/PC,PM	CA/PC,LE,SE	
1-1-3 Develop the curriculum and materials	ļ							CA/PC,PM, C/P	CA/PC,LE,SE	
1-1-4 Review on the curriculum and materials developed								CA/PC,PM, C/P	CA/PC,LE,SE	
	ļ							CA/PC,PM	CA/PC,LE,SE	
1-2 Develop Training methodology							ļ ļ ļ	CA/PC,PM	CA/PC,LE,SE	
	L.,					<u> </u>		CA/PC.PM	CA/PC,LE,SE	
	udents							CA/PC,PM	CA/PC,LE,SE	
-2-2 Evaluate on present training methodology								CA/PC.PM	CA/PC,LE,SE	
-1-3 Develop the training methodology								CA/PC,PM, C/P	CA/PC,LE,SE	
I-1-4 Review on the training methodology	}	ļļ		iii				CONTROL MILES	I CALL, OL	

Notes on Abbreviations:
(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel

alendar Year (Saudi Arabia Fiscal Year)	Target		2002	2003	Responsible		l
apanese Fiscal Year		00 JFY 2001	JFY 2002		Person in the	Input (*)	Remarl
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Implement the training curriculum							
-1 Implement the training curriculum							
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-1-1 Make plan for the implementation of the curriculum	n				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-2 Allocate for necessary instructors and staff	· 1 · · · · · · · · · · · · · · · · · ·				CA/PC,PM	CA/PC,LE,SE	
-1-3 Allocate necessary equipment for the curriculum of	perations		portional process of the Control		CA/PC,PM	CA/PC,LE,SE	
-1-4 Allocate necessary lecture rooms for the curriculus	n operations		Particular application and the second		CA/PC,PM	CA/PC,LE,SE	
-1-5 Final review for the contents of curriculum	1				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-6 Rehearsal for the curriculum operations	1		BORNESS .		CA/PC,PM, C/P	CA/PC,LE,SE	
-1-7 Check the equipment operations			Politically		CA/PC,PM, C/P	CA/PC,LE,SE	
-1-8 Implement the training curriculum					CA/PC,PM, C/P	CA/PC,LE,SE	
-1-9 Make plan for the implementation of the curriculum					CA/PC,PM, C/P	CA/PC,LE,SE	
-1-10 Allocate for necessary instructors and staffers for	or 2nd grade				CA/PC,PM	CA/PC,LE,SE	
-1-11 Allocate necessary equipment for the curriculum	operations for	or 2nd grade			CA/PC,PM	CA/PC,LE,SE	-
-1-12 Allocate necessary lecture rooms for the curricul	um operation	s for 2nd grade			CA/PC,PM	CA/PC,LE,SE	
-1-13 Final review for the contents of curriculum for 2n	d grade			. :	CA/PC,PM, C/P	CA/PC,LE,SE	
-1-14 Rehearsal for the curriculum operations for 2nd o	rade				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-15 Check the equipment operations for 2nd grade	 				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-16 Implement the training curriculum for 2nd grade	H	1 1			CA/PC,PM, C/P	CA/PC,LE,SE	.

Notes on Abbreviations:

(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel

7.

Calendar Year (Saudi Arabia Fiscal Year)	Target		2003 Responsit	
apanese Fiscal Year		JFY 2001 JFY 2002	Person in t	
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Curriculum evaluations are implemented systematical	у			
-1 Monitor progress of training curriculum				
i-1-1 Make monitoring plan for curriculum operations			CA/PC,PM, C	
i-1-2 Make monitoring plan for Instructors operations i-1-3 Make monitoring plan for equipment operations			CA/PC,PM, C, CA/PC,PM, C	
-1-4 Monitor progress of training curriculum			CA/PC,PM, C	C/P CA/PC,LE,SE
-2 Implement evaluations				
-2-1 Make evaluation plan for curriculum operations			CA/PC,PM, C	C/P CA/PC,LE,SE
i-2-2 Make evaluation plan for Instructors operations			CA/PC,PM, C, CA/PC,PM, C,	C/P CA/PC,LE,SE
5-2-3 Make evaluation plan for equipment operations 5-2-4 Evaluate the training curriculum			CA/PC,PM, C	

Notes on Abbreviations:
(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel



Annex 14 Annual Tentative Schedule of Implementation (ATCP)

Japanese Fiscal Year	00					01	JFY :	200	1		-	-		T			002		JF	Y 20)()2				200	<u></u>
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1.1.5 Fundamentals-Engine 3			<u>. </u>			!							H								1			-		Ť
.1.6 Gasoline Engine 1	_					Ĺ	ļ	Ĺ											1							ľ
.1.7 Fuel System					<u> </u>	<u> </u>			<u> </u>	-	<u> </u>		ļ	-			ļ		\perp	1	_	_	_			ļ
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.2.3 Fundamentals-Drive Train																	_		Ŧ							Γ
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.4.1 Automotive Glass/Fuels & Lubricant																		L		Ţ		_				
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I.6 Technical Knowledge																			T							ľ
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1.7 Review Study	-i			-		_							-			-			↓_	+-		-				
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2.1 Engine																			+	1	+				-	ī
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2.1.3 Electronic Fuel Injection 2	\vdash		ļ			ļ.,									_			_	1_	- -	4	_	_	=		F
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2.2.2 Automatic Transaxle & Transmission					<u> </u>													_	L	<u> </u>	-	1	[_[<u></u>
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Calendar Year (Saudi Fiscal Year)					20	01							2002								2003						
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2.4.1 Maintenance 4	1	-			-			 						<u> </u>			-		 			-		1	+-		
2.5 Technical Knowledge 2.5.1 Fundamentals-Electricity 2	<u></u>		_				_																				
2.6 Confirmation of Target Skills		-	-	_		_																					
2.7 Latest system		ļ	-		-	-		Ì																	-		
2.8 Law & Regulation	-		-					+																	-		
2.9 Review Study					-																				-		
II. Junior Instructor Training					-																				_		
Mastering Curriculum Lesson Planning			_				_		_			-	_	•			-		-			-					
1.2 Preparation of Worksheets							-		_	- '		-	_	-							_	-		-			
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2.1 Role Playing 2.2 Experience of Actual Classrooms		_		_	-		-		_				_	*					_	-	=	-			Ē		
3. Making Graduation Standard	E																								_		
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Study of Special Technology and New Tech of Each Company	nolo	9y 													_												
5. Observation of Factories and Schools																											
6. Feed Back Report		<u> </u>													_								_				
III. Instructor rotation planning		_											\exists														
IV. Curriculum final adjustment					-											_						_					
V. Monitoring and Feedback								-												-							

Note: - - denotes technology transfer to take place in Japan.

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Annex 15 Annual Tentative Schedule of Implementation (ATSI)

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II. Dispatch of Long-Term Experts											ļ	·		ļ	 !			1	-	1	ļ		-	
(1) Chief Advisor/Project Coordinator															ļ			<u> </u>	i :	-	i	ļ		
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IV. Training of Counterpart									ļ															
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III. Allocation of Counterpart Personnel		-	_	-		1					-													
and Supporting Staff																							1	
IV. Allocation of Budget		+										-												
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Notes:
1. Japanese fiscal year starts in April and ends in March.
2. This schedule is subject to change in accordance with the progress of the Project.

List of Attendants

1. Japanese side

(1) Preparatory Study Team

Mr. Ryoji Noda Assistant Director

Technical Cooperation Division Economic Cooperation Bureau

Ministry of Foreign Affairs (MOFA)

Mr. Tatsuo Yamashita Technical Cooperation Planning

Trade Policy Chief Officer

Automobile Division

Manufacturing Industries Bureau

Ministry of Economy, Trade and Industry (METI)

Mr. Kiyoshi Kakogi Equipment Planning

Project General Manager

Government and Industrial Affairs Division International Public Affairs Department

Toyota Motor Corporation

Mr. Naoki Yamamoto Equipment Planning

Assistant Manager

International Car Administration Office

Mitsubishi Motors Corporation

Mr. Kenji Fukui Teo

Technology Transfer Planning

Senior Staff

Mitsubishi Motors Technical Training Institute

Mr. Takehisa Yamakawa Technology Transfer Planning

International Department

Japan Automobile Manufacturers' Association, Inc. (JAMA)

Mr. Takehiro Hozumi

Cooperation Management

Staff, First Technical Cooperation Division

Mining & Industrial Development Cooperation Department

Japan International Cooperation Agency (JICA)

Mr. Shizuo Kamikura

Project Analysis

R.M. 1)

Senior Planner

Regional Planning International Co.,Ltd.

(2) Embassy of Japan in Saudi Arabia

Mr. Shotaro Oshima Ambassador Extraordinary and Plenipotentiary

Mr. Yoshimitsu Sasaki Second Secretary

(3) Consulate General of Japan in Jeddah

Mr. Hajime Tanaki Consul-General

Mr. Hironao Matsutani Consul

(4) JICA Saudi Arabia Office

Mr. Kuniaki Nagata Resident Representative

Mr. Yoshihisa Ishizaki Assistant Resident Representative

Mr. Wael G. Moh'd Abdullah Program Manager

2. Saudi side

(1) GOTEVT

Dr. Ali N. Al-Ghafis Vice Governor for Research and Development

Dr. Saleh Al-Amr Director General, Curriculum Department

Mr. Abdullah S. Al-Humood Director, Electronics Education Development Center

(2) SJAHI

Mr. Salim H. Al-Asmarei Director

(3) JADIK

Mr. Faisal O. Abdou Shousha Director, Al Shamil

Mr. Gamal Ahmed Mohamed Ali Field Operation Manager, Al Shamil

Mr. Hassan A. Al-Amoudi Workshop Manager, Madinah Road Branch

Alhamrani United Co.

Dr. Nasir A. I. Al-Ansari Management Consultant, Balubaid

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List of Counterpart Personnel (C/P) of the Project

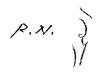
- Educational Manager (1)
 (To be employed)
- 2. Head Instructors (4)(To be employed)
- 3. Experienced Instructors (10)(To be employed)
- 4. Junior Instructors (10)
- (1) Mr. Nabil S. Al-Tureiri
- (2) Mr. Fayez S. Al-Jedaani
- (3) Mr. Ali Abdul Aziz Obaid
- (4) Mr. Basem Z. Nahari
- (5) Mr. Bander S. Abo Jammal (Rest to be employed)

Total: 25 persons

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Tentative list of furniture and other equipment to be provided by the Saudi side

No.	Items	Quantity
	Administration Area	
1	Bulletin Board	2
2	Medical Examination Bed	1
3	Desk & Chair	56
4	Guest Chair	46
5	Lounge Chair	16
6	Desk with Return	6
7	Desk & Return with Panel	45
8	Desk Return & Credenza	8
9	4-Drawer Lateral File Cabinet	26 .
10	3-Seater Gang Chair	3
11	4-Seater Gang Chair	2
12	2-Seater Sofa	10
13	3-Seater Sofa	6
14	Steel Storage Shelf	55
15	Tea Table	2
16	Side Table	19
17	Coffee Table	7
	Conference Table	26
19	Multi-purpose Cabinet	1
20	Credenza	3
21	Swivel Chair	7
22	Single-face Book Shelf	29
23	Double-face Book Shelf	32
24	Reading Desk	4
	Reading Chair	28
26	+	2
27	Square Side Table	7
28	Refrigerator	2
29	Boiling Kettle	2
30	Crockery	3
31	PCs	54
32	Cabinet & Cupboard	70
33	Telephone Set (EPABX)	1
34	Intercoms	54
35	Printer	5
36	Color Printer	2
37	Printer A3 size	2
38	Photocopy Machine	3
39	Cutter	3
40	Audio system	1
41	Safe	2



42	Window Curtain	
43	Wall Clock	10
44	Floor Carpet	10
45	Cork Board	10
46	Stand/Hanger	10
47	Calculators	50
		55
48	Fax Machine	2
49	Plants	15
50	Television & VCR	3
51	Stationary Items	
52	TV Stand	3
53	Water Dispenser	2
54	Vacuum Cleaner	3
_55	Book Shelf & Cabinet for Mosque	14
56	Loudspeaker for Mosque	1
57	Fire Extinguisher	60
58	Binding Machine	3
	Training Area	
59	Classroom Chair	880
60	Instructor Desk	32
61	Guest Chair	7
62	Sofa Set	1
63	Water Dispenser	6
64	Wall Clock	45
	Dormitory Area	
65	Single Bed	315
66	Wardrobe	315
67	Study Desk	315
68	Study Chair	315
69	Cabinet (housekeeping)	6
70	Cabinet with Shelves	6
71	Steel Storage Shelving	21
72	Desk Chair	3
73	Guest Chair	3
74	Single Pedestal Desk	3
75	Bedside Table	6
76	TV & VCR	3
77	TV Stand	3
78	Washing Machine	20
79	Table Tennis	2
80	Billiard Table	2
81	Water Dispenser	6
82	Loudspeaker	1
83	Wall Clock	15
84	Bulletin Board	9
85	Dinning Table	
0.7	Dimining Labit	76

R.K.

86	Stackable Dinning Chair	460
	K'. 1	
	Kitchen	
07	(Pantry)	
87	Single-door Freezer	1
88	Double-door Refrigerator	1
89	Single Bowl Sink	<u>l</u>
90	C/F, S/S Filler, DIM as per Site 1	1
91	C/F, S/S Bain Marine Trolley	1
92	S/S Hot Base Cabinet	1
93	Juice Dispenser	1
94	Coffee Machine	1
95	Juice Extractor	1
96	S/S Corner Base Cabinet	1
97	Corner Wall Cabinet	1
98	Wall Cabinet with Sliding Doors	2
99	Wall Cabinet with Sliding Doors	2
	Wall Cabinet with Hinged Doors	1
	Hot Base Cabinet with Sliding Doors	2
	Work Table with Under Shelf	1
103	Air-cooled Ice Cube Machine	1
	Tall Cabinet with 4 Sliding Doors	1
105	Shelves Service Trolley	2
	(Servery)	
106	Tray, Cutlery & Bread	2
107	Ambient Unit with Open Base	4
108	Bain Marine Unit on Hot Base	2
109	90 External Corner Unit with Tray Slide	2
110	Cold Cabinet with Open	2
	Base Cabinet with Sliding Doors	2
112	Spray 3-tank Juice Dispenser	2
113	Hot Base Cabinet with Sliding Doors	4
114	Electric Water Boiler	2
	Espresso Coffee Machine	2
116	Ambient Unit with Tray Slide	2
	(Pastry & Bakery)	
	S/S Base Cabinet with Sliding Door	2
	S/S 3-door Under Counter	1
119	S/S Single Bowl Sink	1
	Work Table with Under Shelf	1
121	Double-door Refrigerator	1
122	Counter Top Weighing Scale	1
	Puff and Paste Making Machine	1
	Plantery Flour Mixer	1
	Free Standing Water Cooler	1
	Wall Cabinet with Sliding Door	2
127	<u> </u>	1
	Corner Work Table	1

p. N. }

129 Wall Cabinet with Sliding Door			
Dish Washing Area 131 Work Table with Under Shelf			11
131 Work Table with Under Shelf	130	· · · · · · · · · · · · · · · · · · ·	1
132 Wash Table with Single Bowl Sink 1 133 Sink-mounted Rinsing Unit 1 134 Electronic Dish Washing Machine 1 135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 1 142 4-tier Chrome Wire Shelving 1 (Basic Dunnage Rack 3 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 4 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 149 S/S Base Cabinet with Sliding Doors 1			
133 Sink-mounted Rinsing Unit 1 134 Electronic Dish Washing Machine 1 135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 140 Work Table with Under Shelf 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 148 7-tier Chrome Wire Shelving 8 149 S/S Base Cabinet 2 140 4-tier Chrome Wire Shelving 8	131	Work Table with Under Shelf	1
134 Electronic Dish Washing Machine	132	Wash Table with Single Bowl Sink	1
134 Electronic Dish Washing Machine	133	Sink-mounted Rinsing Unit	1
135 Outlet Table 1 136 Tier Chrome Wire Shelving 2 137 Dish Trolley 2 (Pot-wash) 1 138 Pot-wash Sink Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 153 Gas Stock Pot Stove 2			
136 Tier Chrome Wire Shelving 2 2 (Pot-wash)			
137 Dish Trolley			
(Pot-wash) 138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 2			
138 Pot-wash Sink Unit 1 139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 144 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 1 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 152 S/S Gas Boiling Pan 2 152 Gas Tilting Bratt Pan 2	137	 	
139 Sink-mounted Rinsing Unit 1 140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 1 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 (Food Assembly Area) 8 (Food Assembly Area) 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Ga	120	<u> </u>	<u> </u>
140 Work Table with Under Shelf 1 141 4-tier Chrome Wire Shelving 1 (Dry-store) 17 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 (Food Assembly Area) 8 (Food Assembly Area) 8 (Food Assembly Area) 1 149 S/S Hot Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 157 Gas Deep Fat Fry			
141 4-tier Chrome Wire Shelving 1 (Dry-store) 17 142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 (Cooking Area) 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159<			+
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142 4-tier Chrome Wire Shelving 17 143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 (Food Assembly Area) 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Ro	141		1
143 Plastic Dunnage Rack 3 (Walk-in Cold Rooms) 1 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) (Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1			ļ
(Walk-in Cold Rooms) 144 Prepainted Walk in Freezer 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Platform Trolley 1			
144 Prepainted Walk in Refrigerator 1 145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2	143	Plastic Dunnage Rack	3
145 Prepainted Walk in Refrigerator 1 146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 8 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf	ļ	(Walk-in Cold Rooms)	
146 4-tier Chrome Wire Shelving 2 147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) (Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 3 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Platform Trolley 1	144	Prepainted Walk in Freezer	1
147 4-tier Chrome Wire Shelving 8 (Food Assembly Area) 1 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166	145	Prepainted Walk in Refrigerator	1
(Food Assembly Area) 148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1	146	4-tier Chrome Wire Shelving	2
148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 <t< td=""><td>147</td><td>4-tier Chrome Wire Shelving</td><td>8</td></t<>	147	4-tier Chrome Wire Shelving	8
148 S/S Base Cabinet with Sliding Doors 1 149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 <t< td=""><td></td><td></td><td></td></t<>			
149 S/S Hot Base Cabinet 2 150 S/S Single Flat Wall 3 (Cooking Area) (Cooking Area) 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1 </td <td>148</td> <td></td> <td>1</td>	148		1
150 S/S Single Flat Wall 3 (Cooking Area) 2 151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			+
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151 4-burner Cooking Range 2 152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
152 S/S Gas Boiling Pan 2 153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 167 Platform Trolley 1 168 Free Standing Water Cooler 1	151		2
153 Gas Stock Pot Stove 2 154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
154 Gas Tilting Bratt Pan 2 155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
155 Exhaust Hood with Grease 1 156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
156 Gas Convention Oven 1 157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
157 Gas Deep Fat Fryer 1 158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
158 Spreader Unit on Open Base 2 159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
159 S/S Gas Fry Top on Open 1 160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
160 Burner Gas Cooking Range 1 161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
161 Gas Chicken Roasting Split 1 162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
162 Exhaust Hood with Grease 1 163 S/S Work Table with Under Shelf 2 164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
163S/S Work Table with Under Shelf2164S/S Double Bowl Sink1165S/S Work Table with Under Shelf1(Landing Area)1166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1			
164 S/S Double Bowl Sink 1 165 S/S Work Table with Under Shelf 1 (Landing Area) 1 166 S/S Platform Trolley 1 167 Platform Weighing Scale 1 168 Free Standing Water Cooler 1			
165S/S Work Table with Under Shelf1(Landing Area)166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1			1
(Landing Area)1166 S/S Platform Trolley1167 Platform Weighing Scale1168 Free Standing Water Cooler1			
166S/S Platform Trolley1167Platform Weighing Scale1168Free Standing Water Cooler1	165		1
167 Platform Weighing Scale1168 Free Standing Water Cooler1		 	
168 Free Standing Water Cooler 1			
			1
(Cleaning Material Store)	168	Free Standing Water Cooler	1
		(Cleaning Material Store)	

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169	4-tier Chrome Wire Shelving	2
	4-tier Chrome Wire Shelving	2
	4-tier Chrome Wire Shelving	1
	(Root-vegetable Store)	
172	Plastic Dunnage Pack	1
	4-tier Chrome Wire Shelving	4
1	(Garbage Room)	7
174	S/S Mobile Garbage Bin with Lid	4
1	(Vegetable Preparation)	
175	Potato Peeler	1
	Double Bowl Sink with Under Shelf	1
	S/S Work Table with Under Shelf	
	S/S Vegetable Processing Table	1
	Vegetable Cutter with 6 Cutting Disk	1
		1
100	Mobile Garbage Bin	11
101	(Cold Preparation) S/S Work Table with Under Shelf	1
181		1 1
	Single Bowl Sink	1
	Work Table with Under Shelf	1
	Work Table with Under Shelf	11
	Gravity Meat Slicer	1
	Vegetable Cutter with 6 Cutting Disk	1
	Meat Mincer	1
	Single Flat Wall Shelf	1
189	Single Flat Wall with BR	1
	(Butchery)	
	Work Table with Under Shelf	2
	Double Bowl Sink with Under Shelf	1
	Work Table with Under Shelf	11
	Wooden Chopping Block	1
	Meat Bone Saw	1
	Gravity Meat Slicer	1
196	Tray Holding Trolley	2
	(Kitchen Store)	
197	4-tier Chrome Wire Shelving Unit	6
	(Optional-Pantry)	
	Hot-Base Cabinet with Sliding Doors	2
	Base Cabinet with Sliding Doors	2
	Air-cooled Ice Cube Machine	1
201	Wall Cabinet with Sliding Door	4
202	3-tank Juice Dispencer	1
	Juice Extractor	1
t	Twin Coffee Brewer	1
	Electric Water Boiler	1
	(Optional-Cooking Area)	1
206	Floor Grating with Frame	2
	Fire Fighting System	1
	Fire Fighting System	1
200	1. no 1.8nmg bjotem	1

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	Laundry	
209	Electric Washer	8
210	Electric Dryer	5
211	Domestic Ironing Board	3
	Gym	
	Life Cycle	1
213	Gymbell Set	1
214	Gymbell Rack Hold Nine Pair	I
215	David E5-3 ADJ incl. Flat Bench	1
216	David E50 Flat Bench	1
217	York Exercise Flooring	1
218	Trotter LAT Pull Down	1
219	Trotter Treadmill	1
220	York 140 kg Olympic Barbell	1
221	York 47" International Curl Bar	1
222	Arm Curl	1

R.N. 1

SAUDI JAPANESE AUTOMOBILE HIGH INSTITUTE SUMMARY OF RUNNING COST

ID Item	2002	2003	2004	2005	2006	Calculation Basis
1 Manpower Cost	4.451,795	6,268,545	6,268,545	6,268,545	6,268,545	
Management / Adm.	1,331,625	1,373,075	1,373,075	1,373,075	1,373,075	See Anexare
Teachers	1,980,591	3,310,270	3,310,270	3,310,270	3,310,270	See Anexare
Out Source English	1,139,579	1,585,200	1,585,200	1,585,200	1,585,200	As per contract
2 Contractor for cleaning Garden & Secu.	360,000	360,000	360,000	360,000	360,000	See Anexare
3 Electricity	200,000	200,000	200,000	200,000	200,000	Refer to existing institute
4 Water supply	150,000	150,000	150,000	150,000	150,000	Refer to existing institute
5: Telephone	50,000	50,000	50,000	50,000	50,000	Refer to existing institute
6 Training & Travel expenses	150,000	150,000	150,000	150,000	150,000	Refer to existing institute
7 AD, Student recruit. & Entertaiment	300,000	300,000	300,000	300,000	300,000	Refer to existing institute
8 Training & Curriculam Materials	400,000	400,000	400,000	400,000	400,000	Refer to existing institute
9 Maintenance	610,500	610,500	610,500	610,500	610,500	
Bullding	382,500	382,500	382,500	382,500	382,500	0.75% of initial cost (51millions)
Training Equipment	228,000	228,000	228,000	228,000	228,000	1.6% ofinitial cost (14.2 millions)
10 Insurance (building)	40,000	40,000	40,000	40,000	40,000	0.078 % of initial cost (51millions)
11 Othere Expenses	406,000	498,000	498,000	498,000	498,000	5 % of total expenses
12 Depreciation	1,420,500	1,420,500	1,420,500	1,420,500	1,420,500	
Training Equipment	1,200,000	1,200,000	1,200,000	1,200,000	1,200,000	
Vehicles	220,500	220,500	220,500	220,500	220,500	Depreciation period 10 years







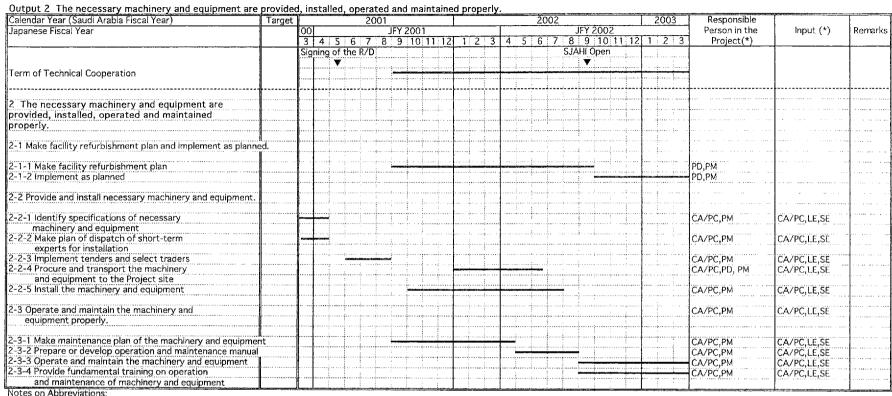
Annex 13 Annual Plan of Operations (APO)

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The Project operation unit is established		 								•						ļ	÷	,						ļ		.					
1 Allocate necessary personnel as planned.					i.											ļ	i						<u>.</u>	. ļ			4				
Allocate necessary personnel as planned.																ļ	. <u>i.</u>							. 				}			
1-1 Make personnel allocation plan		 			••••											ļ	. į					ļ	<u>.</u>	.	·		.i		IS. PD. PM		
1-2 Allocate personnel as planned		∯·····F																					÷				ajaran n		PD. PM	CA/PC.LE.SE	
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2 Formulate plans of activities.		1								ļ									····				·			1.	4				
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2-1 Formulate plans of activities for the Project		1					•	~~			-	-					-	-		_				-		-			IS,CA/PC,PD	CA/PC.LE.SE	1
2-2 Formulate plans of activities for the first year																	1					-	-				-	-	IS,CA/PC,PD	CA/PC,LE,SE	
2-3 Review plans of activities, if necessary											Ĺ.																		IS,CA/PC,PD	CA/PC,LE,SE	
2-4 Formulate plans of activities for the second year					i.					į										!								[CA/PC,PD	CA/PC,LE,SE	
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3 Make budget plan and execute properly.		J			.	;	<u>:.</u>									ļ				;		i	į	٠			4				
3-1 Make budget plan for SFY 2002	-	1-1									<u></u>					}			ļ			à		<u>.</u>					PD,PM,CA/PC	CA (DC) F CF	
3-2 Approve budget for SFY 2002		 												1					-				ç		<u></u>		4		PD.PM.CA/PC	CA/PC,LE,SE CA/PC,LE,SE	
3-3 Execute budget for SFY 2002			<u>-</u>				<u>i</u> -			ļ										·				÷					PD.PM.CA/PC	CA/PC,LE,SE	
5 5 Excepte Budget for 57 7 2002		1										[FD,FM,CA/FC	CAVPC,LE,SE	
4 Establish and operate management system.		1												••••••	•••••	ļ		··· i · · ·			• • • • • • • • • • • • • • • • • • • •	:		:	- <u>i</u>		÷				
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4-1 Make plan of management system		<u>-</u>								····	-							1			•••••		ļ	. A		1	-		CA/PC,PM	CA/PC.LE.SE	
4-2 Establish management system					<u>-</u> -	:		-		·			T			1								.ä.,	•	1			CA/PC.PM	CA/PC.LE.SE	
4-3 Operate management system									•••••			1	•				1									+	-	1	CA/PC.PM	CA/PC,LE,SE	
4-4 Monitor and review management system, if necess	ary																	;					-			-			CA/PC.PD	CA/PC.LE.SE	· · · · · · · · ·

Notes on Abbreviations:

(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel





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Output 3 Technical capability of the counterpart personnel (hereinafter referred to as "C/P") are upgraded. Calendar Year (Saudi Arabia Fiscal Year) Target 2001 2002 2003 Responsible Japanese Fiscal Year JFY 2001 JFY 2002 Person in the Input (*) Remarks 3 4 5 6 7 8 9 10 11 12 6 7 8 9 10 11 12 1 2 3 Project(*) Signing of the R/D SJAHI Open ▼ Term of Technical Cooperation 3 Technical capability of the counterpart personnel (hereinafter referred to as "the C/P") is upgraded. 3-1 Make Technical Cooperation Program. 3-1-1 Evaluate technical capabillty of the C/P through interviews, test, factory visit, etc. 3-1-2 Make Technical Cooperation Program (TCP) CA/PC.PM CA/PC.LE.SE IS, CA/PC,PM CA/PC,LE,SE 3-1-3 Make Annual Technical Cooperation Program(ATCP) IS, CA/PC.PM CA/PC,LE,SE 3-1-4 Review TCP & ATCP CA/PC.PM CA/PC,LE,SE 3-2 Implement technology transfer to the C/P. 3-2-1 Prepare teaching material CA/PC.PM CA/PC,LE,SE 3-2-2 Implement technology transfer as planned 3-2-3 Compile textbooks and necessary documents CA/PC CA/PC,LE,SE CA/PC,PM CA/PC, LE, SE 3-3 Monitor and evaluate the result of technology transfer to the C/P. 3-3-1 Make monitoring and evaluation plan CA/PC CA/PC,LE,SE 3-3-2 Establish monitoring and evaluate plan
3-3-3 Monitor the result of technology transfer to the C/P
3-3-4 Evaluate the result of technology transfer to the C/P CA/PC CA/PC,LE,SE CA/PC,LE,SE CA/PC CA/PC,PM CA/PC,LE,SE Notes on Abbreviations:

(Japanese side) IS: Implementation Study Team CA/PC: Chief Advisor/Project Coordinator LE: Long-term expert SE: Short-term expert (Saudi side) PM: Project Manager PD: Project Director C/P: Counterpart Personnel



Output 4 Training methodology and materials are deve Calendar Year (Saudi Arabia Fiscal Year)	Target	2001			2002		2003	Responsible		1
apanese Fiscal Year		00 JF	Y 2001			JFY 2002		Person in the	Input (*)	Remark
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Training methodology and materials are developed			<u> </u>							
						·				
-1 Develop training curriculum and materials										
	l.,							CA (DC DV	CA (DC LE CE	
1-1-1 Study educational & training level and capabilities of s	tudents							CA/PC,PM	CA/PC,LE,SE	
4-1-2 Evaluate on present contents of training curriculum an	i materia	S						CA/PC,PM CA/PC,PM, C/P	CA/PC,LE,SE	
4-1-3 Develop the curriculum and materials	ļ								CA/PC,LE,SE	
I-1-4 Review on the curriculum and materials developed								CA/PC,PM, C/P	CA/PC,LE,SE	
	ļ					44		CA/PC,PM	CA/PC,LE,SE	
1-2 Develop Training methodology								CA/PC,PM	CA/PC,LE,SE	
	L.,			i				CA/PC.PM	CA/PC,LE,SE	
-2-1 Study educational & training level and capabilities of st	uoents							CA/PC.PM	CA/PC,LE,SE	
-2-2 Evaluate on present training methodology								CA/PC.PM	CA/PC,LE,SE	
I-1-3 Develop the training methodology								CA/PC,PM, C/P	CA/PC,LE,SE	
I-1-4 Review on the training methodology	ļ							C/7/1 C/1 Mi, C/1	LOW COLLINE	

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alendar Year (Saudi Arabia Fiscal Year)	Target		2002	2003	Responsible		l
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Implement the training curriculum						•	
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-1 Implement the training curriculum					1		İ
-1-1 Make plan for the implementation of the curriculum	,				CA/PC.PM. C/P	CA/PC,LE,SE	
-1-1 Make plan for the implementation of the cumculum -1-2 Allocate for necessary instructors and staff	' <b> </b>		And the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second s		CA/PC,PM	CA/PC,LE,SE	İ
-1-2 Allocate for necessary instructors and starr -1-3 Allocate necessary equipment for the curriculum o	nerations .		part and comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of the comment of t		CA/PC,PM	CA/PC,LE,SE	
-1-4 Allocate necessary lecture rooms for the curriculur	n operations		State State Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of Control of		CA/PC,PM	CA/PC,LE,SE	
-1-5 Final review for the contents of curriculum	ł[				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-6 Rehearsal for the curriculum operations			ECONOMIC DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACTOR DE LA CONTRACT		CA/PC,PM, C/P	CA/PC,LE,SE	
-1-7 Check the equipment operations	ļ		lousermy		CA/PC,PM, C/P	CA/PC,LE,SE	
-1-8 Implement the training curriculum	1				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-9 Make plan for the implementation of the curriculun	1				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-10 Allocate for necessary instructors and staffers for	r 2nd grade				CA/PC,PM	CA/PC,LE,SE	
-1-11 Allocate necessary equipment for the curriculum	operations for	or 2nd grade			CA/PC,PM	CA/PC,LE,SE	-
1-12 Allocate necessary lecture rooms for the curricula	ım operation	s for 2nd grade			CA/PC,PM	CA/PC,LE,SE	
·1-13 Final review for the contents of curriculum for 2n	d grade				CA/PC,PM, C/P	CA/PC,LE,SE	1
-1-14 Rehearsal for the curriculum operations for 2nd g	rade				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-15 Check the equipment operations for 2nd grade	l				CA/PC,PM, C/P	CA/PC,LE,SE	
-1-16 Implement the training curriculum for 2nd grade	H				CA/PC,PM, C/P	CA/PC,LE,SE	.

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Calendar Year (Saudi Arabia Fiscal Year)	Target		2003 Responsible	
apanese Fiscal Year		JFY 2001 JFY 2002	Person in the	Input (*) Remark
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		<del> </del>		
Curriculum evaluations are implemented systematical	у			
-1 Monitor progress of training curriculum				
i-1-1 Make monitoring plan for curriculum operations			CA/PC,PM, C/P	CA/PC,LE,SE
i-1-2 Make monitoring plan for Instructors operations i-1-3 Make monitoring plan for equipment operations			CA/PC,PM, C/P CA/PC,PM, C/P	CA/PC,LE,SE CA/PC,LE,SE
-1-4 Monitor progress of training curriculum			CA/PC,PM, C/P	CA/PC,LE,SE
-2 Implement evaluations				
-2-1 Make evaluation plan for curriculum operations			CA/PC,PM, C/P	CA/PC,LE,SE
i-2-2 Make evaluation plan for Instructors operations			CA/PC,PM, C/P CA/PC,PM, C/P	CA/PC,LE,SE CA/PC,LE,SE
5-2-3 Make evaluation plan for equipment operations 5-2-4 Evaluate the training curriculum			CA/PC,PM, C/P	CA/PC,LE,SE

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Annex 14 Annual Tentative Schedule of Implementation (ATCP)

Calendar Year (Saudi Fiscal Year) Japanese Fiscal Year	00	П				01	JFY :	200	1		-	-		T			002		JFY	200	12		<del></del>	200	<u> </u>
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<ol> <li>1.1.1 Introduction to Automotive technology</li> <li>1.1.2 Vehicle Specification</li> </ol>	<u> </u>		<u> </u>	-	-	-	-	<u> </u>		<del> </del> —					-	ļ		-	-	┾-	₩	1	<u> </u>		÷
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1.1.4 Fundamentals-Engine 2	-	<del> </del>		-	<del>                                     </del>				<u> </u>	+	⊨	-	-		-	<del> </del>	$\vdash$		$\vdash$	<del> </del>	-		-	-	Ť
1.1.5 Fundamentals-Engine 3			l			!							H								1				Ť
1.1.6 Gasoline Engine 1	1_	_				Ĺ	ļ	Ĺ											-		1				I
1.1.7 Fuel System		-	ļ		<u> </u>	<u> </u>	ļ		<u> </u>	-	<u> </u>			-			ļ	ļ	ــ	ļ	ļ	<u> </u>	-	ļ	1
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2.6 Confirmation of Target Skills		-	-	_		_																			
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1.2 Preparation of Worksheets							-		_	- '		-	_	-							_	-		-	
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2.1 Role Playing 2.2 Experience of Actual Classrooms		_		_	-		-		_				_	*					_	-	=	-			Ē
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5. Observation of Factories and Schools																									
6. Feed Back Report		<u> </u>													_								_		
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V. Monitoring and Feedback								<u> </u>												=					

Note: - - denotes technology transfer to take place in Japan.

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Annex 15 Annual Tentative Schedule of Implementation (ATSI)

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II. Dispatch of Long-Term Experts											ļ	·		ļ	 !	<del> </del>		1		1	ļ		-	
(1) Chief Advisor/Project Coordinator															<u></u>		<u> </u>		<u> </u>		i	ļ		
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Notes:
1. Japanese fiscal year starts in April and ends in March.
2. This schedule is subject to change in accordance with the progress of the Project.

## List of Attendants

## 1. Japanese side

(1) Preparatory Study Team

Mr. Ryoji Noda Assistant Director

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Automobile Division

Manufacturing Industries Bureau

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Mr. Takehiro Hozumi

Cooperation Management

Staff, First Technical Cooperation Division

Mining & Industrial Development Cooperation Department

Japan International Cooperation Agency (JICA)

Mr. Shizuo Kamikura

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(2) Embassy of Japan in Saudi Arabia

Mr. Shotaro Oshima Ambassador Extraordinary and Plenipotentiary

Mr. Yoshimitsu Sasaki Second Secretary

(3) Consulate General of Japan in Jeddah

Mr. Hajime Tanaki Consul-General

Mr. Hironao Matsutani Consul

(4) JICA Saudi Arabia Office

Mr. Kuniaki Nagata Resident Representative

Mr. Yoshihisa Ishizaki Assistant Resident Representative

Mr. Wael G. Moh'd Abdullah Program Manager

2. Saudi side

(1) GOTEVT

Dr. Ali N. Al-Ghafis Vice Governor for Research and Development

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Mr. Abdullah S. Al-Humood Director, Electronics Education Development Center

(2) SJAHI

Mr. Salim H. Al-Asmarei Director

(3) JADIK

Mr. Faisal O. Abdou Shousha Director, Al Shamil

Mr. Gamal Ahmed Mohamed Ali Field Operation Manager, Al Shamil

Mr. Hassan A. Al-Amoudi Workshop Manager, Madinah Road Branch

Alhamrani United Co.

Dr. Nasir A. I. Al-Ansari Management Consultant, Balubaid

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