



Principles of preparing, cooking and finishing fresh pasta dishes

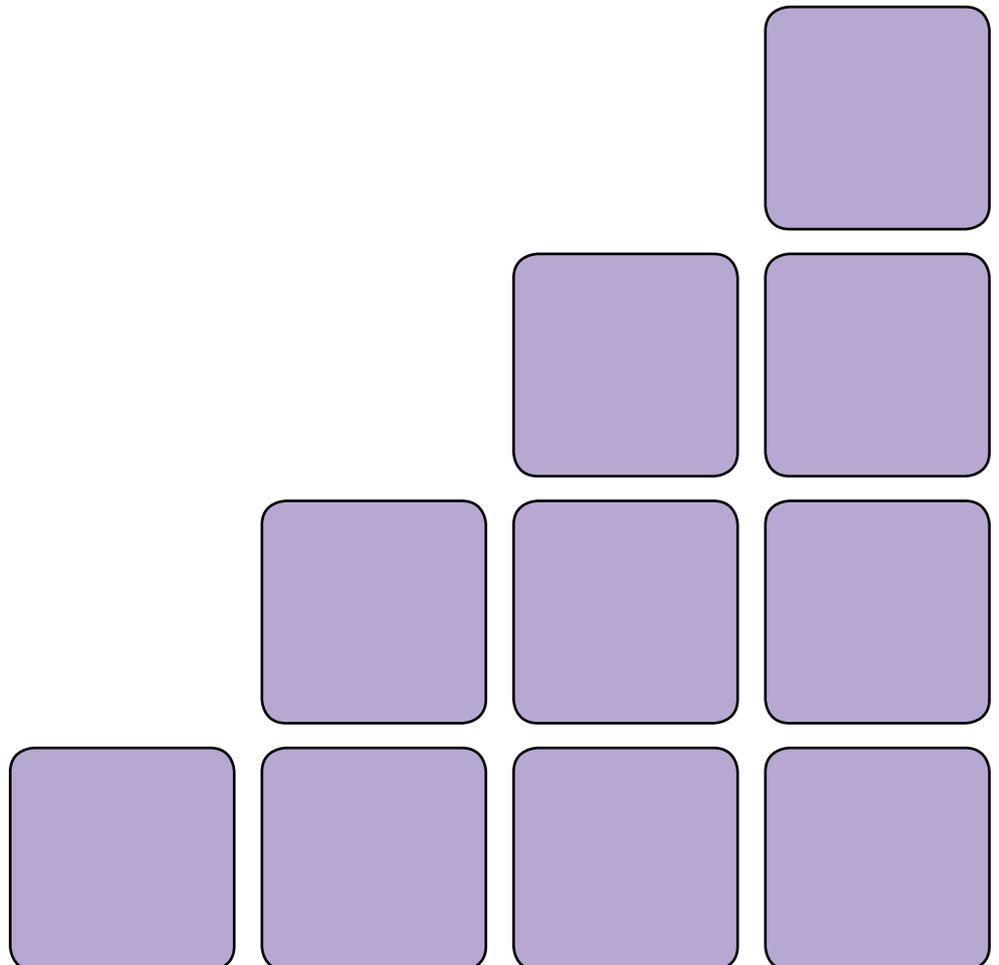
UV31199

T/502/8266

Learner name:

Learner number:

VRQ



UV31199

Principles of preparing, cooking and finishing fresh pasta dishes

The aim of this unit is to develop the knowledge and understanding you require for the production of fresh pasta dishes. Fresh pasta has become very popular because of the assumed simple, natural ingredients.

You will learn about different types of pasta, preparation and cooking methods, and the tools and equipment required. You will also cover how to present pasta dishes to a suitable standard for service to customers, taking into account the characteristics of complex dishes.

Level

3

Credit value

2

GLH

8

Observation(s)

0

External paper(s)

0



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Learning outcomes

On completion of this unit you will:

1. Know how to prepare fresh pasta dishes
2. Know how to cook fresh pasta dishes
3. Know how to finish fresh pasta dishes

Evidence requirements

1. *Knowledge outcomes*
There must be evidence that you possess all the knowledge and understanding listed in the Knowledge section of this unit. In most cases this can be done by professional discussion and/or oral questioning. Other methods, such as projects, assignments and/or reflective accounts may also be used.
2. *Tutor/Assessor guidance*
You will be guided by your tutor/assessor on how to achieve learning outcomes in this unit. All outcomes must be achieved.
3. *External paper*
There is no external paper requirement for this unit.

Developing knowledge

Achieving knowledge outcomes

You will be guided by your tutor and assessor on the evidence that needs to be produced. Your knowledge and understanding will be assessed using the assessment methods listed below*:

- Projects
- Observed work
- Witness statements
- Audio-visual media
- Evidence of prior learning or attainment
- Written questions
- Oral questions
- Assignments
- Case studies
- Professional discussion

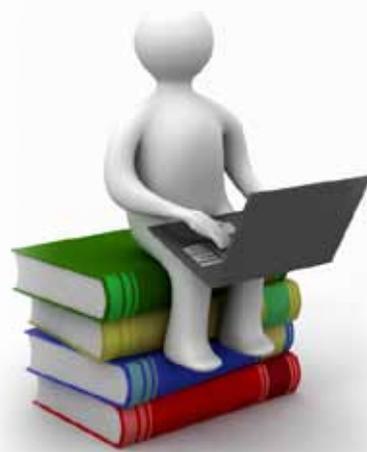
Where applicable your assessor will integrate knowledge outcomes into practical observations through professional discussion and/or oral questioning.

When a criterion has been orally questioned and achieved, your assessor will record this evidence in written form or by other appropriate means. There is no need for you to produce additional evidence as this criterion has already been achieved.

Some knowledge and understanding outcomes may require you to show that you know and understand how to do something. If you have practical evidence from your own work that meets knowledge criteria, then there is no requirement for you to be questioned again on the same topic.

**This is not an exhaustive list.*

Knowledge



Learning outcome 1

Know how to prepare fresh pasta dishes

You can:	Portfolio reference
a. Describe quality points in fresh pasta	
b. Explain the reasons for using different preparation methods	
c. Describe corrective actions if there are quality problems with ingredients	
d. Identify the tools and equipment used when carrying out different preparation methods	
e. Describe the importance of using the correct equipment and techniques when carrying out different preparation methods	



Learning outcome 2

Know how to cook fresh pasta dishes

You can:	Portfolio reference
a. Describe cooking methods for fresh pasta dishes	
b. Explain how to identify when pasta is cooked correctly	
c. State the temperature for cooking complex pasta dishes	



Learning outcome 3

Know how to finish fresh pasta dishes

You can:	Portfolio reference
a. Describe the finishing methods for fresh pasta dishes	
b. Describe the characteristics of finished fresh pasta dishes	
c. State methods to minimise common faults in fresh pasta dishes	
d. State the correct temperature for holding and serving fresh pasta dishes	
e. State how to store fresh pasta dishes	

Unit content



This section provides guidance on the recommended knowledge and skills required to enable you to achieve each of the learning outcomes in this unit. Your tutor/assessor will ensure you have the opportunity to cover all of the unit content.

Outcome 1: Know how to prepare fresh pasta dishes

Quality points: Texture, appearance, aroma, ingredients, freshness.

Reasons for different preparation methods: Type of pasta (flat pasta – oven baked dishes, shaped pasta – to support sauce, stuffed pasta – to seal ingredients), serving temperature, achieving the correct texture/consistency/appearance/finish.

Corrective actions: Inform manager, contact the supplier, return goods, dispose of deteriorated stock, do not use poor quality ingredients, weigh and check quality of deliveries, adjust temperatures, adjust ingredient proportion/quantities.

Tools and equipment: Chopping boards, knives, grater, pans, strainer, serving dishes, pasta machine, rolling pin, stove, oven, ladles, slotted spoon, oven dishes, scales.

Preparation methods: Weighing and measuring, sieving, pulling and kneading, resting, rolling, portioning.

Importance of using correct tools and equipment: Maintain health, safety and hygiene, customer satisfaction, achieve organisational standards, enable efficient work practice.

Outcome 2: Know how to cook fresh pasta dishes

Cooking methods: Boiling, baking, combining cooking methods.

Cooked correctly: Correct degree of cooking of pasta – al dente, customer satisfaction, organisational standards, testing.

Temperature for cooking: Bake (200°C), boil (100°C).



Outcome 3: Know how to finish fresh pasta dishes

Finishing methods: Portioning, temperature, checking appearance, add sauces, add garnish, glazing, correct seasoning, meeting organisational standards, meeting customers' requests.

Characteristics: Correct temperature, sauce consistency, seasoning, accompaniments (parmesan cheese), appearance, aroma, texture, taste.

Common faults: Ingredient ratio, portion size, colour, seasoning, consistency, undercooked, overcooked.

Methods to minimise common faults in pasta dishes: Check cooking time, seal filled pasta, check consistency of sauces, check temperature of service, use good quality ingredients, serve at correct temperature, follow organisational standards, using correct crockery and cutlery for serving.

Temperature: Above 63°C.

Storage of pasta dishes: Cool, airtight container in refrigerator for no more than three days, freezer bag or airtight container in freezer for up to two weeks, label and date, comply with current food hygiene regulations.

Notes

Use this area for notes and diagrams