

Produce basic pasta dishes

Overview

This standard is about producing, cooking and finishing basic pasta dishes. It covers how you would safely prepare the dish, appropriate cooking methods including boiling and baking and finishing and presentation skills, e.g. garnishing.

This standard focuses on the technical knowledge and skills required to produce basic pasta dishes; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a kitchen environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Produce basic pasta dishes

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Performance criteria

You must be able to:

1. Ensure that the preparation area is clean, undamaged and ready for use according to your workplace standard
2. Ensure that the equipment (including waste containers) is clean, appropriate for the task, undamaged, where it should be and switched on ready for use
3. Check that all ingredients meet the dish, food safety and your workplace requirements
4. Prepare and cook the ingredients to meet dish requirements
5. Check the finished pasta dish has the correct colour, texture, consistency and flavour
6. Check that the dish is cooked and held at the correct temperature
7. Present and finish the dish to meet customer and your workplace requirements
8. Store any cooked pasta or pasta dishes not for immediate use according to workplace and food safety requirements

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Knowledge and understanding

You need to know and understand:

1. Safe and hygienic working practices when preparing, cooking, cooling and finishing basic pasta dishes
2. How to check that the pasta and other ingredients meet your workplace requirements and are fit for use, of the correct quality and quantity
3. Why and to whom you should report any problems with the pasta or other ingredients
4. How to carry out the relevant preparation, cooking and finishing methods for each dish and which pastas are suitable for each method of cooking
5. Healthy eating options when preparing, cooking and finishing basic pasta dishes
6. How to present basic pasta dishes in a way that meets your customers' high expectations and your workplace standards
7. The correct cooling and storage requirements for basic pasta products not for immediate consumption
8. The types of unexpected situations that may occur when preparing, cooking and finishing basic pasta products and how to deal with them

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Scope/range

1. Pasta

- 1.1 stuffed pasta
- 1.2 shaped pasta
- 1.3 lasagne
- 1.4 dried pasta
- 1.5 pre-prepared fresh pasta

2. Preparation and cooking methods

- 2.1 blanching
- 2.2 straining
- 2.3 mixing
- 2.4 boiling
- 2.5 baking

3. Finishing methods

- 3.1 garnishing
- 3.2 adding an accompaniment
- 3.3 presenting

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