

Unit DR90 04 (2FPC5)

Prepare, cook and finish basic pasta dishes

This Unit has the following element:

Element 1 (2FPC5.1)

Prepare, cook and finish basic pasta dishes

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

Unit Summary

This Unit is about preparing, cooking and finishing basic pasta dishes, for example:

- ◆ lasagne
- ◆ macaroni cheese
- ◆ canelloni
- ◆ spaghetti bolognaise
- ◆ vegetarian alternatives to these dishes

The types of pasta covered are:

- ◆ shaped pasta
- ◆ flat pasta
- ◆ dried pasta
- ◆ fresh pasta
- ◆ stuffed pasta
- ◆ lasagne

The preparation and cooking techniques covered include:

- ◆ blanching
- ◆ straining
- ◆ mixing
- ◆ boiling
- ◆ baking
- ◆ combining cooking methods

The typical day-to-day activities you might carry out for this Unit include:

- ◆ checking the pasta and other ingredients meet dish requirements
- ◆ selecting tools and equipment for preparing and cooking pasta dishes
- ◆ preparing and cooking the pasta and other ingredients
- ◆ making sure the pasta meets other dish requirements such as flavour, colour, texture and quantity
- ◆ making sure the dish is held and stored at the correct temperature

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What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony Note: For statement 6, where there is no naturally occurring evidence for both 'holding' and 'serving', the assessor may assess the candidate through questioning or witness testimony for one of them (ie either holding or serving) but must observe the other.		
①	Check the pasta and other ingredients meet dish requirements	
②	Choose and use tools and equipment correctly	
③	Prepare and cook the pasta and other ingredients to meet dish requirements	
④	Make sure the pasta dish has the correct flavour, colour, texture and quantity	
⑤	Present and garnish the pasta dish to meet requirements	
6	Make sure the pasta dish is at the correct temperature for holding and serving	
7	Safely store any cooked pasta dishes not for immediate use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Pasta, at least three required from the following:</i>						
stuffed pasta						
shaped pasta						
lasagne						
dried pasta						
fresh pasta						
<i>Preparation and cooking methods, at least four required from the following:</i>						
blanching						
straining						
mixing						
boiling						
baking						
combining cooking methods						

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Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

What you must know for the Unit	
For the whole Unit	
K1	Why it is important to know the ingredients in the pasta dish
K2	How to check the pasta and other ingredients meet dish requirements
K3	What quality points to look for in pasta and other ingredients
K4	What you should do if there are problems with the pasta and other ingredients
K5	The correct tools and equipment for the following preparation and cooking methods: <ul style="list-style-type: none"> ◆ blanching ◆ straining ◆ mixing ◆ boiling ◆ baking ◆ combining cooking methods
K6	How to carry out the following preparation and cooking methods: <ul style="list-style-type: none"> ◆ blanching ◆ straining ◆ mixing ◆ boiling ◆ baking ◆ combining cooking methods
K7	Why it is important to use the correct tools, equipment and techniques
K8	How to identify when pasta dishes have the correct colour, flavour, texture and quantity
K9	The correct temperatures for holding and serving pasta dishes
K10	How to store cooked pasta dishes
K11	Healthy eating options when making pasta dishes

<p>Knowledge evidence retained</p>

Assessor signature: _____

Date: _____

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback