

Unit DT0C 04 (3FPC3) Prepare, cook and finish fresh pasta dishes

This Unit has the following element:

Element 1 (3FPC3.1) Prepare, cook and finish fresh 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 DT0C 04 (3FPC3)

Prepare, cook and finish fresh pasta dishes

Unit Summary

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

- ◆ ravioli
- ◆ tortellini

The types of pasta covered are:

- ◆ fresh pasta
- ◆ filled pasta

The preparation and cooking techniques covered include:

- ◆ weighing/measuring
- ◆ sieving
- ◆ pulling and kneading
- ◆ resting
- ◆ rolling
- ◆ portioning
- ◆ boiling
- ◆ combining cooking methods
- ◆ baking

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

- ◆ selecting and checking ingredients to make pasta and other ingredients for the dish
- ◆ selecting tools and equipment for preparation and cooking
- ◆ making fresh pasta and combining with other ingredients
- ◆ cooking the pasta dish
- ◆ making sure the dish meets requirements such as flavour, colour, texture and quantity
- ◆ making sure the dish is held at the correct temperature
- ◆ storing cooked pasta dishes not for immediate use

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Element 1 (3FPC3.1)

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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 8, 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	Select the type and quantity of pasta ingredients and other ingredients needed for the dish	
②	Check all ingredients to make sure they meet quality standards	
③	Choose and use tools and equipment correctly	
④	Prepare the fresh pasta and other ingredients to meet dish requirements	
⑤	Cook the pasta and other ingredients to meet dish requirements	
⑥	Make sure the dish has the correct flavour, colour, texture and quantity	
⑦	Present the dish to meet requirements	
8	Make sure the dish is at the correct temperature for holding and serving	
9	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, both required from the following:</i>						
filled pasta						
unfilled pasta						
<i>Preparation and cooking methods, all required from the following:</i>						
weighing/measuring						
sieving						
pulling/kneading						
resting						
rolling						
portioning						
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	How to select the correct type, quality and quantity of pasta ingredients and other ingredients to meet dish requirements
K2	What quality points to look for in pasta and other ingredients
K3	What you should do if there are problems with the pasta and other ingredients
K4	What the correct tools and equipment are and the reasons for using them when carrying out the following preparation and cooking methods: <ul style="list-style-type: none"> ◆ weighing ◆ measuring ◆ sieving ◆ pulling/kneading ◆ resting ◆ rolling ◆ portioning ◆ boiling ◆ baking ◆ combining cooking methods
K5	How to carry out the following preparation and cooking methods according to dish requirements: <ul style="list-style-type: none"> ◆ weighing/measuring ◆ sieving ◆ pulling/kneading ◆ resting ◆ rolling ◆ portioning ◆ boiling ◆ baking ◆ combining cooking methods
K6	How to identify when freshly made pasta has the correct qualities
K7	How to minimise and correct common faults with fresh pasta dishes
K8	How to identify when fresh pasta dishes have the correct colour, flavour, texture and quantity
K9	The correct temperatures for holding and serving complex pasta dishes
K10	How to store complex pasta dishes
K11	Healthy eating options when preparing, cooking and finishing complex pasta dishes

Knowledge evidence retained

Assessor signature: _____

Date: _____

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

Assessor Feedback