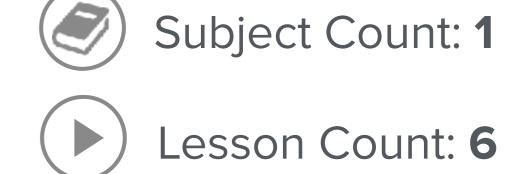


## Pasta Course



## SUBJECT: 1

## Introducing Pasta

LESSONS	LEARNING OUTCOMES
Pasta Components and Theory	<ul> <li>Learners can explain a brief history of pasta.</li> <li>Learners can explain the components of pasta.</li> <li>Learners can explain the result of using different flours to make pasta.</li> <li>Learners can explain the difference between well- and poorly-made pasta.</li> <li>Learners can explain the difference between fresh and dried pasta.</li> </ul>
Making Fresh Pasta	<ul> <li>Learners can list the equipment needed to make fresh pasta.</li> <li>Learners can explain the steps of making fresh pasta.</li> <li>Learners can explain the quality requirements of well made pasta.</li> </ul>
Rolling, Filling and Cutting Pasta	<ul> <li>Learners can describe lasagne, spaghetti, linguine and tagliatelle.</li> <li>Learners can explain how to make ravioli, tortellini and cappelletti.</li> <li>Learners can practice preparing lasagne, spaghetti, linguini, tagliatelli, ravioli, tortellini and cappelletti.</li> </ul>
Cooking Pasta	<ul> <li>Learners can explain the mise en place for pasta.</li> <li>Learners can explain the steps of cooking fresh unfilled pasta.</li> <li>Learners can explain the steps of cooking fresh filled pasta.</li> <li>Learners can define 'al dente'.</li> <li>Learners can explain how to identify the quality standards of al dente pasta.</li> <li>Learners can practice preparing and assessing the quality of pasta.</li> </ul>
Serving and Garnishing Pasta	<ul> <li>Learners can explain attractive ways to plate unfilled and filled pasta.</li> <li>Learners can list popular sauces for unfilled and filled pasta.</li> <li>Learners can describe appropriate garnishes for different pasta dishes.</li> <li>Learners can practice plating and garnishing pasta dishes.</li> </ul>
Holding and Refreshing Pasta	<ul> <li>Learners can explain how to hold pasta for service.</li> <li>Learners can explain how to blanch and refresh pasta.</li> <li>Learners can practice holding pasta correctly.</li> <li>Learners can practice refreshing pasta.</li> </ul>



