

Prepare, cook and finish fresh pasta dishes

Overview

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

- ravioli / raviolo
- tortellini
- tagliatelle

The standard covers fresh and filled pasta and a range of preparation, cooking and finishing techniques associated with fresh pasta.

This standard focuses on the technical knowledge and skills required to prepare, cook and finish fresh 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 food safety in a kitchen environment
- Apply and monitor food safety management procedures in hospitality
- Manage food safety in a professional kitchen
- 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:

Prepare, cook and finish fresh pasta dishes.

Performance criteria

You must be able to:

1. Select the type and quantity of pasta and other ingredients needed for the dish
2. Check all ingredients to make sure they meet quality standards and other requirements
3. Choose the correct tools, knives and equipment to prepare, cook and finish the pasta
4. Use the tools, knives and equipment correctly when preparing, cooking and finishing the pasta
5. Prepare the fresh pasta and other ingredients to meet dish requirements
6. Cook the pasta and other ingredients to meet dish requirements
7. Check the dish has the correct flavour, colour, texture and quantity
8. Present the dish to meet requirements
9. Make sure the dish is at the correct temperature for holding and serving
10. Store any cooked pasta dishes not for immediate use in line with food safety regulations

Knowledge and understanding

You need to know and understand:

1. Different types of complex pasta dishes and their characteristics
2. How to select the correct type, quality and quantity of pasta and other ingredients to meet dish requirements
3. What quality points to look for in pasta and other ingredients
4. What you should do if there are problems with the pasta and other ingredients
5. What the correct tools, knives and equipment are to carry out the required preparation and cooking methods
6. How to carry out each of the preparation and cooking methods according to dish requirements
7. How to identify when freshly made pasta has the correct qualities
8. Why it is important to use the correct techniques, tools, knives and equipment when preparing, cooking and finishing complex pasta dishes
9. The correct temperatures for cooking complex pasta dishes and why these temperatures are important
10. Common faults in complex pasta dishes and how to minimise and correct them
11. How to finish and present complex pasta dishes
12. Current trends in relation to complex pasta dishes
13. How to identify when pasta dishes have the correct colour, flavour, consistency, quantity and finish
14. How to adjust the taste and flavour of complex pasta dishes
15. How to balance the flavour, texture, colour, consistency and quality of the final dish
16. The appropriate accompaniments and garnishes for different complex pasta dishes
17. What quality points relate to complex pasta dishes
18. The correct temperatures for holding and serving pasta dishes
19. How to store cooked pasta dishes not for immediate use
20. Healthy eating options when preparing, cooking and finishing complex pasta dishes

Scope/range

1. Pasta
 - 1.1 filled pasta
 - 1.2 unfilled pasta

2. Preparation and cooking methods
 - 2.1 weighing/measuring
 - 2.2 sieving
 - 2.3 pulling/kneading
 - 2.4 resting
 - 2.5 rolling
 - 2.6 portioning
 - 2.7 boiling
 - 2.8 baking
 - 2.9 combining cooking methods

3. Finishing methods
 - 3.1 garnishing
 - 3.2 saucing / glazing / dressing
 - 3.3 presenting

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Relevant Occupations Senior Chef/ Cook, Sous Chef

Suite Hospitality - Professional Cookery

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