



Hospitality and Catering

# Producing pasta dishes

## Lesson 5

Gain knowledge and understanding of storing, preparing and cooking various pasta dishes in the hospitality and catering industry with this course.





# Mise en Place

French cooking term which means:  
'Everything in place'

In busy restaurants this means  
cooking large amounts of pasta to  
get ready for orders.





# Precooking pasta before service

This saves time because pasta is already cooked.

All we need to do is add a pre-made sauce and heat it through.





# Precooking pasta is cooled and drained

Using large strainers and then cooled  
under running cold water.

Strained again and placed in labelled  
sealed tubs.





# Precooking pasta is cooled and drained

Olive oil is drizzled and mixed over  
the pasta to stop it sticking.

Stored 1 to 5°C







# Precooking sauces

Most restaurants pre cook sauces.

Cooked sauces should be cooled rapidly  
to under 5°C in a blast chiller.

Prevents bacteria growth and ensures  
the sauce is safe to eat.





# Service time

When a customer orders a pasta dish, the pasta and sauce can be reheated.

Pasta is usually reheated in hot water.

Sauces are heated in a pan or microwave.





# Service time

When a customer orders a pasta dish, the pasta and sauce can be reheated. Both are then mixed together. Pasta dishes are then garnished and served.







# Bain Marie's

- Sauces can be preheated and kept warm in a Bain Marie
- This saves time and is hygienic
- Keep the Bain Marie above 63°C



# **Revision Activity 5**

**What does 'Mise en Place' mean?**