



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.

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### **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

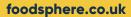




## Precooking sauces

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?