



Hospitality and Catering

Producing pasta dishes

Lesson 4

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





Getting ready

To prepare and cook pasta you will need a wide range of tools and equipment.

Using the correct equipment will keep you safe.





Getting ready

Using the correct equipment will ensure a good finished product.

You will stay clean and hygienic while working.





Knives

- Preparing sauces and fillings
- Slicing fresh pasta





Chopping boards

- Raw meat – red board
- Cooked meat – yellow board
- Vegetables – Brown board



Pans and strainers

- Pasta is typically boiled in a pan that is larger than the amount of pasta
- Strainers are used to strain off the water





Serving dishes

- We can carefully pour products into dishes for service
- Some pasta dishes are baked in serving dishes





Pasta machines

Home use pasta machines come in different sizes for different operations.





Pasta machines

Machines come in different sizes for:

- Restaurant/café use
- Commercial factory use





Rolling fresh pasta

All fresh pasta needs to be thin.

Make sure you have flour to sprinkle on the bench and pasta.

This prevents sticking.





Stove top/hob, oven and grill

- Stove top/hob to boil
- Oven to bake
- Grill to finish off dishes mainly containing grated cheese





Ladles and spoon selection

- Ladles for moving sauces from pans to pasta dishes
- Slotted spoons and spider strainer for draining off water
- Wooden spoons for sauce stirring
- Tasting spoons





Revision Activity 4

What are red, yellow and brown coloured chopping boards used for?