



Hospitality and Catering

#### Producing pasta dishes

#### Lesson 6

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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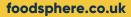




#### Keep it authentic

Pasta dishes are Italian based dishes.

Keep the ingredients and garnishes Italian based or Mediterranean based.





#### Garnishing

Chopped parsley is the most common herb to sprinkle on top of finished dishes. Basil leaves are also torn over the dish as a garnish. Grated Parmesan cheese is a typical

garnish on most pasta dishes.



#### Pasta on buffets

Pasta can be served hot, above 63°C Pasta can be served cold as salads, between 1 to 5°C All buffet dishes can stay on a buffet for 4 hours at the correct temperature.





#### Cooling pasta dishes

Baked dishes like lasagne and cannelloni are usually finished in large batches, cooled, portioned and then reheated when a customer places an order.

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#### Cooling baked dishes

In a commercial setting dishes are cooled in a blast chiller to under 5°C. Covered, labelled and placed in the fridge. Chilled cooked food is safe for approximately 2 to 3 days in a fridge.





# Reheating baked pasta dishes

Pre cooled and portioned dishes must

reach over 75°C if reheated.

Using a microwave to cook the main body of the dish.

Finishing under a grill to crisp and melt any added cheese.





## **Revision Activity 6**

### What garnishes are commonly used on pasta dishes?