



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.





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.





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?