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| Title | **Prepare, cook and finish pasta and rice dishes** | | |
| Level | **2** | **Credits** | **5** |

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| Purpose | The aim of this module is to develop basic knowledge, skills and understanding to prepare, pasta and rice dishes |

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| Classification ISCED | 1013 Hotel, restaurants and catering |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency standards** | **Performance criteria** | **Knowledge of understanding** |
| **LU1: Assemble food and equipment to prepare and cook pasta and rice dishes** | P1 Identify requirements for preparing and cooking pasta dishes  P2 Choose and use tools and equipment for preparing and cooking pasta dishes correctly  P3 Use appropriate methods to prepare pasta for cooking  P4 Check that preparation of pasta meets quality requirements  P5 Use appropriate methods to cook pasta dishes P6 Combine pasta with other ingredients  P7 Check that the dish has the correct flavor, consistency and quantity  P8Check that cooking of pasta dishes meets quality requirements | K1 Explain to store fresh pasta and rice dishes correctly before cooking  K2 Explain to check that pasta and rice are fit for preparation and cooking  K3 Brief you should do if there are problems with the pasta and rice or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season pasta and rice dishes according to requirements |
| **LU2: Use basic methods and equipment (under indirect supervision** | P1 Identify requirements for preparing and cooking rice dishes  P2 Choose and use tools and equipment for | K1 Explain to store fresh pasta and rice dishes correctly before cooking  K2 Explain to check that pasta and rice are fit for |

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| **from Chef de Partie and other associates) to prepare and cook pasta dishes** | preparing and cooking rice dishes correctly  P3 Use appropriate methods to prepare rice for cooking  P4 Check that preparation of rice meets quality requirements  P5Combine rice with other ingredients  P6 Check that the dish has the correct flavor, consistency and quantity  P7Check that cooking of rice dishes meets quality requirements  P8Correct temperatures for holding pasta and rice dishes | preparation and cooking  K3 Brief you should do if there are problems with the pasta and rice or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes  K5Explain to carry out the appropriate cooking methods correctly  K6 Explain to finish and season pasta and rice dishes according to requirements |
| **LU3: Present pasta and rice dishes for service following senior’s guidance** | P1 Garnish and present the dish to meet organizational specifications  P2 Make sure dishes are at correct temperature for holding and serving  P3 Safely store cooked pasta and rice dishes not for immediate use | K1 Explain to store fresh pasta and rice dishes correctly before cooking  K2 Explain to check that pasta and rice are fit for preparation and cooking  K3 Brief you should do if there are problems with the pasta and rice or other ingredients  K4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishes  K5Explain to carry out the appropriate cooking methods correctly |

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|  |  | K6 Explain to finish and season pasta and rice dishes according to requirements  K7 Correct temperatures for holding pasta and rice dishes |