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| Title | **Prepare, cook and finish fresh pasta and rice dishes** | | |
| Level | **3** | **Credits** | **6** |

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| Purpose | The aim of this module to develop knowledge, skill and understanding to prepare, cook and finish fresh pasta 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 Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **I1 Assemble food and equipment to prepare, cook and finish fresh pasta and rice dishes**.  **Overview**  This Competency Standard is about preparing, cooking and finishing fresh pasta dishes, for example: | P1- Assemble food and ingredients required to prepare, cook and finish fresh pasta dishes  P2- Where necessary, defrost pasta and other ingredients for fresh pasta dishes  P3- Select appropriate equipment needed to prepare, cook and finish fresh pasta dishes  P4- Check that pasta and other ingredients meet type, quality and quantity requirements | K1-Store fresh and frozen pasta dishes and pasta correctly before cooking according to their recommended temperature and humidity.  K2- Check color and expiry date that pasta is fit for preparation and cooking  K3- Reject and report to Sous Chef if there are problems with the pasta or other ingredients.  K4- Check and decide that pasta needs soaking before cooking.  K5- Follow standard recipe card to prepare fresh pasta dishes including defrosting, seasoning and storing  K6- Make clear that staff is using the correct tools and equipment to prepare, cook and finish fresh pasta dishes.  K7- Follow out the appropriate cooking methods correctly  K8- Check , taste season and finish , fresh pasta dishes according to requirements  K9- Correct temperatures for holding fresh pasta dishes |
| **I2 Use appropriate methods and equipment to prepare fresh pasta and rice dishes for cooking** | P1- Identify requirements for preparing fresh pasta dishes for cooking  P2- Choose and use tools and equipment for preparing fresh pasta dishes correctly  P3- Use appropriate methods to prepare fresh pasta dishes for cooking  P4- Check that preparation of fresh pasta dishes meets quality requirements. |

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|  | P1- Identify requirements for cooking fresh pasta dishes | K10- understand organizational guidelines for health and safety  K11- Mention special requirements for food safety K12- Coordinate with food inspectors as required K13- Keep record to maintain the HACCP standards. |
| **I3- Use appropriate methods and equipment to cook fresh pasta dishes** | P1- Identify requirements for cooking fresh pasta dishes  P2-Choose and use tools and equipment to cook fresh pasta dishes correctly  P3- Use appropriate methods to cook fresh pasta dishes.  P4- Combine pasta with other ingredients  P5- Check that the dish has the correct flavor, consistency and quantity  P-6Check that cooking of fresh pasta dishes meets quality requirements. |
| **I4- Present pasta dishes for service** | P2- Make sure dishes are at correct temperature for holding and serving  P3- Safely store cooked fresh pasta dishes and pasta not for immediate use. |