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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 dishesP2 Choose and use tools and equipment for preparing and cooking pasta dishes correctlyP3 Use appropriate methods to prepare pasta for cookingP4 Check that preparation of pasta meets quality requirementsP5 Use appropriate methods to cook pasta dishes P6 Combine pasta with other ingredientsP7 Check that the dish has the correct flavor, consistency and quantityP8Check that cooking of pasta dishes meets quality requirements | K1 Explain to store fresh pasta and rice dishes correctly before cookingK2 Explain to check that pasta and rice are fit for preparation and cookingK3 Brief you should do if there are problems with the pasta and rice or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishesK5Explain to carry out the appropriate cooking methods correctlyK6 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 dishesP2 Choose and use tools and equipment for | K1 Explain to store fresh pasta and rice dishes correctly before cookingK2 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 correctlyP3 Use appropriate methods to prepare rice for cookingP4 Check that preparation of rice meets quality requirementsP5Combine rice with other ingredientsP6 Check that the dish has the correct flavor, consistency and quantityP7Check that cooking of rice dishes meets quality requirementsP8Correct temperatures for holding pasta and rice dishes | preparation and cookingK3 Brief you should do if there are problems with the pasta and rice or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishesK5Explain to carry out the appropriate cooking methods correctlyK6 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 specificationsP2 Make sure dishes are at correct temperature for holding and servingP3 Safely store cooked pasta and rice dishes not for immediate use | K1 Explain to store fresh pasta and rice dishes correctly before cookingK2 Explain to check that pasta and rice are fit for preparation and cookingK3 Brief you should do if there are problems with the pasta and rice or other ingredientsK4Define it is important to use the correct tools and equipment to prepare and cook pasta and rice dishesK5Explain to carry out the appropriate cooking methods correctly |

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|  |  | K6 Explain to finish and season pasta and rice dishes according to requirementsK7 Correct temperatures for holding pasta and rice dishes |