

Course Title	Pasta & Farinaceous				
Course Code	CCUL -115				
Course Type	Required				
Level	Diploma				
Year / Semester of Study	1 year/2 nd Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	2	Laboratories/ Week	6
Course Aim	This course aims to provide students with comprehensive knowledge and practical skills in the production of fresh and dry pasta, covering fundamental principles, processing techniques, and quality control measures. Students will learn the step-by-step process of pasta-making, including kneading, shaping, and drying, while exploring grading systems, market forms, and industry standards. Through hands-on experience, they will work with a variety of pasta types, from traditional to specialty varieties, honing their ability to achieve consistent quality and optimize production efficiency. Emphasis will be placed on understanding the science behind pasta-making and incorporating both traditional and innovative techniques to meet consumer preferences. By mastering these skills, students will be prepared for careers in the culinary industry, where they can contribute to the production of high-quality pasta products that meet market demands.				
Learning Outcomes	1. Identifying Different Farinaceous, Fresh, and Dry Pasta and Their Best Cooking Method Preparations: • Students will gain proficiency in distinguishing between various types of farinaceous products, including fresh and dry pasta, and understanding the optimal cooking methods for each, such as boiling, sautéing, baking, or pan-frying, to achieve the desired texture and flavor. 2. Identifying Fresh and Dry Pasta: • Through hands-on activities and visual aids, students will learn to differentiate between fresh and dry pasta based on characteristics such as texture, appearance, and moisture content, enabling them to select the appropriate type for different culinary applications. 3. Preparing Fresh Pasta: • Students will develop practical skills in preparing fresh pasta from scratch, including mixing and kneading dough, rolling or extruding pasta shapes, and drying or cooking pasta to perfection, ensuring consistency and quality in homemade pasta production. 4. Using Knife and Pasta Machine Techniques for Cutting in Different Shapes: • This module will focus on mastering knife skills and pasta machine techniques for cutting pasta dough into various shapes and sizes, such as spaghetti, fettuccine, or ravioli, allowing students to create visually appealing and flavorful pasta dishes.				

	5. Estimating the Right Portion Sizes: - Students will learn techniques for estimating appropriate portion sizes for pasta dishes, considering factors such as serving size recommendations, culinary presentation, and customer preferences, to optimize portion control and minimize food waste. 6. Understanding Quality Points for Choosing Fresh Pasta, Dry Pasta, and Farinaceous Products: - Through sensory evaluation and quality assessment exercises, students will develop an understanding of key quality indicators for fresh pasta, dry pasta, and other farinaceous products, such as color, texture, aroma, and taste, enabling them to select high-quality ingredients for culinary preparation. 7. Identifying Hygienic Methods for Receiving and Storage of Pasta and Farinaceous Products Based on HACCP Rules: - Students will be trained in hygienic practices for receiving, handling, and storing pasta and farinaceous products in compliance with Hazard Analysis and Critical Control Points (HACCP) principles, including temperature control, sanitation procedures, and cross-contamination prevention measures, to ensure food safety and regulatory compliance in commercial kitchen environments.		
Prerequisites	CCUL 104, CCUL-101 & CCUL105	Corequisites	NONE
Course Content	1. Pasta Cooking Methods: - Understanding and selecting appropriate cooking methods including boiling, baking, frying, and steaming for various pasta types and dishes. 2. Boiling Method: - Mastering the art of boiling pasta to achieve optimal texture and flavor, with emphasis on proper seasoning and cooking techniques. 3. Baked Pasta: - Exploring techniques for creating delectable baked pasta dishes, including casseroles and lasagnas, focusing on layering and achieving golden-brown perfection. 4. Frying Techniques: - Learning shallow and deep frying methods for pasta dishes, enhancing crispiness and flavor profiles through precise frying techniques. 5. Steamed Pasta:		

	- Discovering the delicate art of steaming pasta, preserving moisture and enhancing flavors in filled and one-pot pasta meals. 6. Fresh vs. Dry Pasta: - Identifying and understanding the characteristics of fresh and dry pasta doughs, and their distinct properties in cooking and flavor profiles. 7. Preparation of Fresh Pasta Dishes: - Hands-on preparation of classic and innovative fresh pasta dishes, including tagliatelle, tortellini, and gnocchi, showcasing culinary creativity and proficiency. 8. Continued Fresh Pasta Preparation: - Further exploration of fresh pasta preparations, expanding repertoire and refining techniques for diverse pasta dishes. 9. Dry Pasta and Farinaceous Dishes: - Mastering the preparation of traditional and contemporary dry pasta dishes and farinaceous specialties such as Bolognese, baked pasta, cannelloni, and ravioli. 10. Sauces for Pasta: - Crafting a variety of pasta sauces, including Napolitana, Alfredo, and Carbonara, focusing on flavor balance and sauce consistency. 11. Pasta Garnishes: - Elevating pasta dishes with visually appealing and flavor-enhancing garnishes such as fresh herbs, grated cheese, and crispy toppings.
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.
Bibliography	Required: Title: Advanced Practical Cookery Author(s): Victor Cesserani, Ronald Kinton, David Foskett Publisher: Hodder & Stoughton Edition: Second Year: 2002 ISBN: 0-340-701889 Recommended:

	Title: The Professional Chef Author(s): CIA Edition: Latest Publisher: Willey ISBN: 061813512X			
Assessment Policy		50 %	Final Exam	
		40 %	Mid –Term / Project Deliverables	
		5 %	Laboratory Participation	
		5 %	Class Attendance & Participation	
ECTS Allocation	Estimated student’s work time distribution in hours:			
	Contact hours		Student’s private time	
	Lecture / Labs	101	Private study	61
	Mid-Term Test	1		
	Final Exam	2	Test preparation	5
			Final Exam Preparation	10
	Total:	104	Total:	76
	Language	ENGLISH		