



Republic of Rwanda
Ministry of Education



RTB | RWANDA
TVET BOARD

ITALIAN HOT DISHES PRODUCTION

FB0ID501

Competence

PRODUCE ITALIAN HOT DISHES

RQF Level: 5

Learning Hours

Credits: 8



Sector: HOSPITALITY AND TOURISM

Trade: Food and Beverage Operations

Module Type: Specific

Curriculum: HOTFBO5001 TVET certificate v Food in Beverage Operation

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Purpose statement	This module describes the knowledge, skills, and attitudes required to produce Italian hot dishes. At the end of this module, the learners will be able to perform well, Perform pre dish preparations activates, Mise-en pace the Italian dishes, Cook Hot Italian dishes, Presenting Italian dishes and the learner will be able to select tools and equipment related to the Italian dishes production.				
Learning assumed to be in place	Perform Food and Beverage quality control				
Delivery modality	Training delivery	100%	Assessment	Total 100%	
	Theoretical content	30%	Formative assessment	30%	
	Practical work:	70%		70%	50%
	• Group work and presentation				
	• Individual work	40%			
	Summative Assessment		50%		

Elements of Competency and Performance Criteria

Elements of competence	Performance criteria
1.Perform pre-preparations activities	1.1 Workplace is properly cleaned based on Italian kitchen preparation guidelines
	1.2 Personal grooming is appropriately checked as per Italian kitchen safety and hygiene practices
	1.3 Tools, material and equipment are well selected according to the type of the dish
2.Mise-en place of Italian Hot dishes	2.1 Dish Ingredients are well prepared according to the name of the meat and seafood Italian dishes and preparation techniques
	2.2 Dish Ingredients are well prepared according to the name of the Italian starch and pasta dishes and preparation methods
	2.3 Dish ingredients are well prepared according to the name of Italian Vegetable dishes and preparation techniques
	2.4 Dish ingredients are well prepared according to the name of Italian soup dishes and preparation techniques
	2.5 Dish ingredients are well prepared according to the name of Italian sauce dishes and preparation methods

	2.6 Dish ingredients are well prepared according to the name of Italian pizza and hot snacks preparation methods
3.Cook Hot Italian dishes	3.1 Meat and seafood are appropriately cooked according to the Italian meat and seafood Dishes' Cooking techniques
	3.2 Starch and pasta Cooking techniques are appropriately applied according to the Italian starch and pasta Dishes' Cooking procedures
	3.3 Vegetables cooking techniques are appropriately applied according to the Italian vegetable Dishes' Cooking procedures
	3.4 Soup Cooking techniques are appropriately applied according to the Italian soup recipe Cooking methodology
	3.5 Italian sauces are appropriately Cooked according to the name of the Italian sauce Dishes' Cooking technology
	3.6 Italian pizza are appropriately cooked according to the name of the Italian pizza and hot snacks Dishes' and Cooking techniques
4.Presenting Italian hot dishes	4.1 The dishes are appropriately presented according to the Italian meat and seafood dishes presentation design
	4.2 The dishes are appropriately presented according to the Italian starch and pasta dishes presentation design
	4.3 The dishes are appropriately presented according to the Italian vegetables dishes presentation design
	4.4 The dishes are appropriately presented according to the Italian soup dishes presentation design
	4.5 The dishes are appropriately presented according to the Italian sauces dishes presentation
	4.6 The pizza dishes are appropriately presented according to the Italian pizza and hot snacks dishes presentation

Knowledge, Skills, Attitudes

Knowledge	Skills	Attitudes
<ul style="list-style-type: none"> ✓ Safety precautions ✓ Italian food knowledge ✓ Italian cooking methods ✓ fundamentals of environmental protection ✓ basic calculation ✓ understanding of flavours ✓ Eating etiquettes(chop sticks) ✓ Food nutrition and diet ✓ Regional diversity ✓ Culture awareness ✓ Master of traditional Italian cuisine ✓ Use of herbs and spices ✓ Cheese knowledge 	<ul style="list-style-type: none"> ✓ Apply Fresh Ingredients preparation skills ✓ Perform Italian cooking techniques ✓ Apply Knife skills ✓ Apply Food presentation skills ✓ Apply Marinating skills ✓ Apply Rice cooking skills ✓ Apply Task management skills ✓ Apply contingent management skills ✓ Apply Sauce making skills ✓ Apply Food presentation skills ✓ Apply Food preservation skills ✓ Perform Pasta cooking techniques ✓ Perform Food smoking techniques ✓ Apply Cheese making skills ✓ Perform Wine pairing ✓ Apply Leaderships skills 	<ul style="list-style-type: none"> ✓ Being Honest ✓ Being Accountability ✓ Having Self-motivated ✓ Having Precision and attention to details ✓ Being Customer care oriented ✓ Being Time management ✓ Humble ✓ Having Creative adaptability ✓ Being Passion and dedication ✓ Being Responsible ✓ Being Innovative ✓ Being Flexible ✓ Being integrity ✓ Being Goal oriented ✓ Having Self-confident ✓ Having Task-oriented ✓ Being Customer focused ✓ Having Energetic and hard work ✓ Being Able to work independently ✓ Being Integrity ✓ Being Strong moral character ✓ Being Personal hygiene ✓ Being Time management ✓ Being Open-minded ✓ Being Organized ✓ Having Positive work ethics ✓ Being Problem solver ✓ Being Teamwork ✓ Having Professionalism ✓ Having Strong Work Ethic ✓ Being Adaptability

Course content

Learning outcomes	<ol style="list-style-type: none"> 1. Perform pre-preparations activities 2. Mise-en place the hot Italian dishes 3. Cook hot Italian dishes 4. Presenting hot Italian dishes.
Learning outcome 1: Perform pre-preparations activities	Learning hours: 15
Indicative content	
<ul style="list-style-type: none"> • Cleaning of Italian hot kitchen <ul style="list-style-type: none"> ✓ Cleaning of tools and equipment ✓ Cleaning agent ✓ Cleaning procedures • Application of cleaning procedures for Italian kitchen section <ul style="list-style-type: none"> ✓ Italian hot kitchen Stations ✓ Cleaning procedures • Personal grooming: <ul style="list-style-type: none"> ✓ Dressing code for Italian staff • Selection of tools and equipment for Italian hot kitchen <ul style="list-style-type: none"> ✓ Mise-en place tools and equipment ✓ Dry and moist heat cooking tools and equipment ✓ Italian dishes presentation tools and equipment 	
Resources required for the learning outcome	
Equipment	Dish washer, Pot washer, Dough Mixer, Italian pasta making machine Dough cutter, pizza Oven, Cookers, Refrigerator, Working tables, Computer, Projectors, Board, boiler for blanching pasta/cooking pot, ,blender
Materials	<ul style="list-style-type: none"> • General none Italian materials • Flour, Leavening agents, seasonings, Spices and Herbs, Milk and milk products, Vegetables, Meat and meat products, Eggs, Fats, Plastic wrap, Aluminium foil, Condiments, Flipcharts, Mark pens, Chalks Detergents, wipers,

	cleaning towels, paper rolls, sanitizer flesh Italian herbs and spices , Authentic Italian materials , Balsamic vinegar, Pasta sauces (commodore) , All Italian cheese (parmesan cheese, mozzarella,mascarpone,ricotta), Porcini mushrooms, Saffron, Trifle oil , Basil, Red wine, white wine, Oregano, Black and green olives , Capers ,Risotto rice , All Italian nuts (cashnuts, pitstacho), Homemade Italian pasta
Tools	Measuring tools, mixing tools, Presentation tools, knives, Cutters, serving spoons and , Rolling pins, Plates, Cooking utensils pizza wood platters, pasta strainer, grater for cheese, pans, cutting board, knives, gastronomic containers, blenders
Facilitation techniques	<ul style="list-style-type: none"> ▪ Brainstorming ▪ Demonstration ▪ Practical exercise ▪ Trainer guided ▪ Group discussion
Formative assessment methods /(CAT)	<ul style="list-style-type: none"> ▪ Written assessment ▪ Oral presentation ▪ Performance assessment

Learning outcome 2: Mise-en place of the Italian hot dishes	Learning hours: 20
Indicative content	
<ul style="list-style-type: none"> • Preparation of ingredients for hot Italian dishes <ul style="list-style-type: none"> ✓ Ingredients for Italian white and red Meat dishes <ul style="list-style-type: none">  Chicken calcinatory  Chicken parmesan  Merolousa  Salomon Alla-pesto  Fileto the blanzino 	

- ✚ Fileto demanzo
- ✚ Agnerlon grinata
- ✚ Pork chops
- ✓ Ingredients for Italian Sea food dishes
 - ✚ Seppie in Umido
 - ✚ Foritto misto
 - ✚ Capesante alla Veneziana
 - ✚ Risotto Con gamberi
- ✓ Ingredient for Italian Pasta dishes
 - ✚ Carbonara
 - ✚ Arrabbiata
 - ✚ Ricotta gnocchi ala prosciutto
 - ✚ Gnocchi alla cheese sauce
 - ✚ Spaghetti Bolognese
 - ✚ Spaghetti Napolitano
- ✓ Ingredients for Italian Starch dishes
 - ✚ Risotto alla Florentine
 - ✚ Parmesan potato
 - ✚ Potato alla forno
 - ✚ Risotto alla Norma
- ✓ Ingredients Italian Vegetable dishes
 - ✚ Ciambotta (vegetable stew)
 - ✚ Cauliflower parmesan
 - ✚ Ratatouille
 - ✚ Italian roasted vegetables
 - ✚ Eggplant parmesan
 - ✚ Eggplant Milanese
- ✓ Ingredients for Italian soup dishes
 - ✚ Minestrone soup
 - ✚ Tuscan white beans soup
 - ✚ Kellutata dizucca
 - ✚ Zuppa divongole

✓ Italian sauce dishes ingredients

- ✚ Pesto sauce
- ✚ Aglio o olio
- ✚ Cheese sauce
- ✚ cream Alfredo Sauce
- ✚ Mushroom Marinara
- ✚ Mezza Mezza sauce
- ✚ Cacio e pepe

✓ Italian Pizza dishes ingredients

- ✚ Prosciutto e funghi
- ✚ Quatro formaggi
- ✚ Pizza siciliana
- ✚ Pizza alla pedellino

✓ Italian Hot snacks dishes ingredients

- ✚ Arancini
- ✚ Panzerotti
- ✚ Mozzarella sticks
- ✚ Zucchini
- ✚ Crocche
- ✚ Sciatt

• Preparation of flavoured and coloured Fresh pasta

- ✓ Spinach pasta
- ✓ Beetroot pasta

Resources required for the learning outcome

Equipment	Dish washer, Pot washer, Dough Mixer, Italian pasta making machine Dough cutter, pizza Oven, Cookers, Refrigerator, Working tables, Computer, Projectors, Board, boiler for blanching pasta/cooking pot , blenders
Materials	<ul style="list-style-type: none"> • General none Italian materials • Flour, Leavening agents, seasonings, Spices and Herbs, Milk and milk products, Vegetables, Meat and meat products, Eggs, Fats, Plastic wrap, Alumini-

	um foil, Condiments, Flipcharts, Mark pens, Chalks Detergents, wipers, cleaning towels, paper rolls, sanitizer flesh Italian herbs and spices , Balsamic vinegar Pasta sauces (pomodoro) ,All Italian cheese (parmesan cheese, mozzarella,mascarpone,ricotta), Porcini mushrooms, Saffron, Trifle oil, Basil, Red wine, white wine, Oregano, Black and green olives, Capers, Risotto rice, Italian nuts (cashnuts,pitstacho, Homemade Italian pasta)
Tools	Measuring tools, mixing tools, Presentation tools, knives, Cutters, serving spoons and , Rolling pins, Plates, Cooking utensils pizza wood platters, pasta strainer, grater for cheese, pans ,blender, cutting board,knives,gastronomic containers
Facilitation techniques	<ul style="list-style-type: none"> ▪ Brainstorming ▪ Demonstration ▪ Practical exercise ▪ Trainer guided ▪ group discussion
Formative assessment methods /(CAT)	<ul style="list-style-type: none"> ▪ Written assessment ▪ Oral presentation ▪ Performance assessment

Learning outcome 3: Cook Hot Italian dishes	Learning hours: 30
Indicative content	
<ul style="list-style-type: none"> • Application of Italian hot dishes cooking methods <ul style="list-style-type: none"> ✓ Cooking methods of Italian white and red Meat dishes <ul style="list-style-type: none"> ✚ Chicken cacciato ✚ Chicken parmesan ✚ Meroloussa ✚ Salomon Ala-pesto ✚ Filet the blanzino ✚ Fileto demanzo 	

- ✚ Agnerlon grinata
- ✚ Pork chops
- ✓ Cooking methods of Italian Sea food dishes
 - ✚ Seppie in Umido
 - ✚ Foritto misto
 - ✚ Capesante alla Veneziana
 - ✚ Risotto Con gamberi
- ✓ Cooking methods of Italian Pasta dishes
 - ✚ Carbonara
 - ✚ Arrabbiata
 - ✚ Ricotta gnocchi ala prosciutto
 - ✚ Gnocchi alla cheese sauce
 - ✚ Spaghetti Bolognese
 - ✚ Spaghetti Napolitano
- ✓ Cooking methods of Italian Starch dishes
 - ✚ Risotto alla Florentine
 - ✚ Parmesan potato
 - ✚ Potato alla forno
 - ✚ Risotto alla Norma
- ✓ Cooking methods of Italian Vegetable dishes
 - ✚ Ciabatta (vegetable stew)
 - ✚ Cauliflower parmesan
 - ✚ Ratatouille
 - ✚ Italian roasted vegetables
 - ✚ Eggplant parmesan
 - ✚ Eggplant Milanese
- ✓ Cooking methods of Italian soup dishes
 - ✚ Minestrone soup
 - ✚ Tuscan white beans soup
 - ✚ Kellutata dizucca
 - ✚ Zuppa divongole
- ✓ Cooking methods of sauce dishes ingredients

- ✚ Pesto sauce
- ✚ Aglio o olio
- ✚ Cheese sauce
- ✚ cream Alfredo Sauce
- ✚ Mushroom Marinara
- ✚ Mezza Mezza sauce
- ✚ Casio e pepe

✓ Cooking methods of Italian pizza

- ✚ Prosciutto e funghi
- ✚ Quarto formaggi
- ✚ Pizza Sicilian
- ✚ Pizza alla pedellino

✓ Cooking methods of Italian hot snacks

- ✚ Arancini
- ✚ Panzerotti
- ✚ Mozzarella sticks
- ✚ Zucchini
- ✚ Crocche
- ✚ Sciatt

• Cooking methods of flavoured and coloured Fresh pasta

- ✓ Spinach pasta
- ✓ Beetroot pasta

Resources required for the learning outcome

Equipment

Dish washer, Pot washer, Dough Mixer, Italian pasta making machine Dough cutter, pizza Oven, Cookers, Refrigerator, Working tables, Computer, Projectors, Board, boiler for blanching pasta/cooking pot, blenders

Materials	Flour, Leavening agents, seasonings, Spices and Herbs, Milk and milk products, Vegetables, Meat and meat products, Eggs, Fats, Plastic wrap, Aluminium foil, Condiments, Flipcharts, Mark pens, Chalks Detergents, wipers, cleaning towels, paper rolls, sanitizer flesh Italian herbs and spices , Balsamic vinegar Pasta sauces (pomodoro) ,All Italian cheese (parmesan cheese, mozzarella,mascarpone,ricotta), Porcini mushrooms, Saffron, Truffle oil, Basil, Red wine, white wine, Oregano, Black and green olives, Capers, Risotto rice, Italian nuts (cashnuts,pitstacho, Homemade Italian pasta)
Tools	Measuring tools, mixing tools, Presentation tools, knives, Cutters, serving spoons and , Rolling pins, Plates, Cooking utensils pizza wood platters, pasta strainer, grater for cheese, cutting board,knives,gastronomic containers,
Facilitation techniques	<ul style="list-style-type: none"> ▪ Brainstorming ▪ Demonstration ▪ Practical exercise ▪ Trainer guided ▪ Group discussion
Formative assessment methods /(CAT)	<ul style="list-style-type: none"> ▪ Written assessment ▪ Oral presentation ▪ Performance assessment

Learning outcome 4: Presenting Italian hot dishes	Learning hours: 15
Indicative content	
Indicative content	
<ul style="list-style-type: none"> • Presenting Italian hot dishes <ul style="list-style-type: none"> ✓ Presentation techniques of Italian white and red Meat dishes <ul style="list-style-type: none">  Chicken calcinatory  Chicken parmesan 	

- ✚ Merolousa
- ✚ Salomoni Ala-pesto
- ✚ Fileto the blanzino
- ✚ Fileto demanzo
- ✚ Agnerlon grinata
- ✚ Pork chops
- ✓ Presentation techniques of Italian Sea food dishes
 - ✚ Seppie in Umido
 - ✚ Foritto misto
 - ✚ Capesante alla Veneziana
 - ✚ Risotto Con gamberi
- ✓ Presentation techniques of Italian Pasta dishes
 - ✚ Carbonara
 - ✚ Arrabbiata
 - ✚ Ricotta gnocchi ala prosciutto
 - ✚ Gnocchi alla cheese sauce
 - ✚ Spaghetti Bolognese
 - ✚ Spaghetti Napolitano
- ✓ Presentation techniques of Italian Starch dishes
 - ✚ Risotto alla Florentine
 - ✚ Parmesan potato
 - ✚ Potato alla forno
 - ✚ Risotto alla Norma
- ✓ Presentation techniques of Italian Vegetable dishes
 - ✚ Ciambotta (vegetable stew)
 - ✚ Cauliflower parmesan
 - ✚ Ratatouille
 - ✚ Italian roasted vegetables
 - ✚ Eggplant parmesan
 - ✚ Eggplant Milanese
- ✓ Presentation techniques of Italian soup dishes
 - ✚ Minestrone soup

✚ Tuscan white beans soup

✚ Kellutata dizucca

✚ Zuppa divongole

✓ Presentation techniques of sauce dishes ingredients

✚ Pesto sauce

✚ Aglio o olio

✚ Cheese souce

✚ Geam Alfredo Sauce

✚ Mushroom Marinara

✚ Mezza Mezza sauce

✚ Cacio e pepe

✓ Presentation techniques of Italian pizza dishes

✚ Proscuitto e fungi

✚ Quatro formaggi

✚ Pizza siciliana

✚ Pizza alla pedellino

✓ Presentation techniques of Italian hot snacks dishes

✚ Arancini

✚ Panzerotti

✚ Mozzarella sticks

✚ Zucchini

✚ Crocche

✚ Sciatt

• Cooking methods of flavoured and coloured Fresh pasta

✓ Spinach pasta

✓ Beetroot pasta

Resources required for the learning outcome

Equipment

Dish washer, Pot washer, Dough Mixer, Italian pasta making machine Dough cutter, pizza Oven, Cookers, Refrigerator, Working tables, Computer, Projectors, Board, boiler for blanching pasta/cooking pot, blenders

Materials	<ul style="list-style-type: none"> • General none Italian materials <p>Flour, Leavening agents, seasonings, Spices and Herbs, Milk and milk products, Vegetables, Meat and meat products, Eggs, Fats, Plastic wrap, Aluminium foil, Condiments, Flipcharts, Mark pens, Chalks Detergents, wipers, cleaning towels, paper rolls, sanitizer flesh Italian herbs and spices , Balsamic vinegar Pasta sauces (pomodoro) ,All Italian cheese (parmesan cheese, mozzarella,mascarpone,ricotta), Porcini mushrooms, Saffron, Truffle oil, Basil, Red wine, white wine, Oregano, Black and green olives, Capers, Risotto rice, Italian nuts (cashnuts,pitstacho, Homemade Italian pasta)</p>
Tools	<p>Measuring tools, mixing tools, Presentation tools, knives, Cutters, serving spoons and , Rolling pins, Plates, Cooking utensils pizza wood platters, pasta strainer, grater for cheese, pans , cutting board,knives,gastronomic containers,</p>
Facilitation techniques	<ul style="list-style-type: none"> ▪ Brainstorming ▪ Demonstration ▪ Practical exercise ▪ Trainer guided ▪ group discussion
Formative assessment methods /(CAT)	<ul style="list-style-type: none"> ▪ Written assessment ▪ Oral presentation ▪ Performance assessment

Integrated/Summative assessment

Integrated situation

The Y Hotel located in MUSANZE District is hosting a group of 10 people for lunch Hot Italian dishes will be served as accompaniments on their menu. However, the hotel does not have enough kitchen staffs. You are hired as a cook to prepare; Seppie in Umido, Penne Arrabbiata, Chicken calcinatory, Cauliflower parmesan, Risotto alla Norma, cream Alfredo Sauce, within 3 hours. All equipment, material tools and Consumables are available in The Y hotel.

Tools	Measuring tools, mixing tools, Presentation tools, knives, Cutters, serving spoons and , Rolling pins, Plates, Cooking utensils pizza wood platters, pasta strainer, grater for cheese, pans , cutting board,knives,gastronomic containers,
Equipment	Dish washer, Pot washer, Dough Mixer, Italian pasta making machine Dough cutter, pizza Oven, Cookers, Refrigerator, Working tables, Computer, Projectors, Board, boiler for blanching pasta/cooking pot, blenders
Materials/ Consumables	<ul style="list-style-type: none"> • General none Italian materials <p>Flour, Leavening agents, seasonings, Spices and Herbs, Milk and milk products, Vegetables, Meat and meat products, Eggs, Fats, Plastic wrap, Aluminium foil, Condiments, Flipcharts, Mark pens, Chalks Detergents, wipers, cleaning towels, paper rolls, sanitizer flesh Italian herbs and spices , Balsamic vinegar Pasta sauces (pomodoro) ,All Italian cheese (parmesan cheese, mozzarella,mascarpone,ricotta), Porcini mushrooms, Saffron, Trifle oil, Basil, Red wine, white wine, Oregano, Black and green olives, Capers, Risotto rice, Italian nuts (cashnuts,pitstacho, Homemade Italian pasta)</p>

Assessable outcomes	Assessment criteria (Based on performance criteria)	Indicator	Observation		Marks allocation
			Yes	No	

1.Perform pre-dish preparations activities /20	1.1. Workplace is properly cleaned based on Italian kitchen preparation guidelines	Workplace are cleaned			2
		Tools are cleaned			2
		Equipment are cleaned			2
	1.2. Personal grooming is appropriately checked as per Italian kitchen safety and hygiene practices	Hand are washed			2
		Nails are trimmed			2
		Work attire are cleaned			2
	1.3 Tools, material and equipment are well selected according to the type of the dish	Tools are selected			2
		Materials are selected			3
		Equipment is selected			2
2. Mise-en place of Italian Hot dishes /30	2.1. Dish Ingredients are well prepared according to the name of the meat and seafood Italian dishes and preparation techniques	Ingredients are prepared			3
		Preparation techniques are applied			2
	2.2 Dish Ingredients are well prepared according to the name of the Italian starch and pasta dishes and preparation methods	starch are prepared			2
		Pasta are prepared			2
		Preparation tools are used			2
		Preparation method are applied			3
	2.3 Dish ingredients are well prepared according to the name of Italian Vegetable dishes and preparation techniques	Vegetable are selected			3
		Vegetables are washed			2
		Vegetables are well trimmed			2
		Vegetable cut are well performed			2

	2.4 Dish ingredients are well prepared according to the name of Italian soup dishes and preparation techniques	Ingredients are well prepared			2
		Preparation techniques are applied			2
	2.5 Dish ingredients are well prepared according to the name of Italian sauce dishes and preparation methods	Ingredient for hot Italian sauce dishes are well prepared and preparation methods			2
	2.6 Dish ingredients are well prepared according to the name of Italian pizza and hot snacks preparation methods	Ingredients are well prepared for hot Italian pizza			2
3. Cook Hot Italian dishes /30	3.1 Meat and seafood are appropriately cooked according to the Italian meat and seafood Dishes' Cooking techniques	Meat and sea food are well cooked			4
	3.2 Starch and pasta Cooking techniques are appropriately applied according to the Italian starch and pasta Dishes' Cooking procedures	Starch are well cooked			3
		The procedures for cook hot Italian starches are performed			4
		Pasta are well cooked			3
		The procedures for cook hot Italian pasta are performed			3
	3.3 Vegetables cooking techniques are appropriately applied according to the Italian vegetable Dishes' Cooking procedures	Cooking techniques are applied			4
3.4 soup Cooking techniques are appropriately applied according to the Italian soup recipe Cooking methodology	Cooking techniques are appropriately			3	

	3.5 Italian sauces are appropriately Cooked according to the name of the Italian sauce Dishes' Cooking technology	The sauce are well cooked			2
	3.6 Italian pizza are appropriately cooked according to the name of the Italian pizza and hot snacks Dishes' and Cooking techniques	The pizza is well cooked			4
4.Presenting Italian hot dishes /20	4.1 The dishes are appropriately presented according to the Italian meat and seafood dishes presentation design	The dishes are well presented			2
		The appropriately tools are used			1
		The garnishing are performed			2
	4.2 The dishes are appropriately presented according to the Italian starch and pasta dishes presentation design	The starches and pasta dishes are well presented			1
		The garnishing are well performed			2
	4.3 The dishes are appropriately presented according to the Italian vegetables dishes presentation design	The vegetables are well presented			1
	4.4 The dishes are appropriately presented according to the Italian soup dishes presentation design	The soup are well presented			2
		The garnished are well performed			1
	4.5 The dishes are appropriately presented	The sauce are well presented			2

	according to the Italian sauces dishes presentation	The equipment for sauce are well are used			1
		The sauce is well garnished			2
	4.6 The pizza dishes are appropriately presented according to the Italian pizza and hot snacks dishes presentation	The hot Italian pizza is well presented			1
		The garnishing are well performed			2
Total marks		100			
Percentage Weightage		100%			
Minimum Passing line % (Aggregate):		70%			

List of abbreviations

1. tbsp - cucchiaio da tavola (tablespoon)
2. tsp - cucchiaino da tè (teaspoon)
3. g - grammo (gram)
4. kg - chilogrammo (kilogram)
5. ml - millilitro (milliliter)
6. L - litro (liter)
7. °C - grado Celsius (degree Celsius)
8. min - minuto (minute)
9. h - ora (hour)
10. gr - grammo (gram)
11. kg - chilogrammo (kilogram)
12. dl - decilitro (deciliter)
13. cl - centilitro (centiliter)
14. pt - pizzico (pinch)
15. qb - quanto basta (as much as is needed)
16. q.s. - quanto serve (as needed)
17. c - tazza (cup)
18. c/s - cucchiaio da cucina (tablespoon)
19. cuc - cucchiaino (teaspoon)
20. pan. - pane (bread)

References

1. "Essentials of Classic Italian Cooking" by Marcella Hazan Publisher : Alfred A. Knopf; First Edition (January 1, 2012)
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3. Gennaro's Verdure: The new 2024 cookbook from Jamie Oliver's mentor – delicious Italian recipes that help you to eat more healthy vegetables Hardcover – 14 Mar. 2024 by Gennaro Contaldo (Author)
4. Gennaro's Pasta Perfecto!: The essential collection of fresh and dried pasta dishes Hardcover – 5 Sept. 2019 by Gennaro Contaldo (Author)
5. Italian Grandma cookbook: 100 authentic recipes of Nonna Lucia Paperback – 2 Oct. 2023 by Lucia Proietti (Author)
6. https://www.academia.edu/40432649/Introduction_Food_Foodways_and_Italianicity
7. https://www.researchgate.net/publication/316322899_Food_and_Foodways_in_Italy_from_1861_to_the_Present