

Pasta Making Lesson

FACS Standard 11.4.6.F, G

Objective: Students will explore the history of pasta and learn to make the recipe from scratch.

History of pasta link-

(<http://www.thenibble.com/reviews/main/pastas/history-of-pasta.asp>)

After viewing a short video clip of eggless pasta-making (some of my students have egg allergies), they will be instructed to properly use the pasta machine. In their “kitchen teams”, they will measure out and adjust the recipe to accommodate the number of students in their group.

Materials- Recipe, Measuring equipment, bowls, dishes, pasta machine, drying rack, pots and ingredients (ATTACHED)

Students will wear gloves to mix and knead dough to demonstrate proper kitchen hygiene. Students will combine their dough with other team members’ dough to put through the pasta machine. Pasta is put through the machine using the folding technique used in the video clip.

Every student will have a specific job (Kneaders, cutters, hangers, etc.), to keep the group organized. Pasta is cut and hung on the drying rack. Pasta will be dried and frozen until next class, where students will cook and enjoy their hard work!

Pasta making video

<http://www.bing.com/videos/search?q=eggless+pasta+making&view=detail&mid=2DB45B1A9A8CE75FF3A32DB45B1A9A8CE75FF3A3&FORM=VIRE>

Assessment- Kitchen Rubric

Second class- Students will boil salted water, and cook their pasta for 4 minutes and sauces will be provided by teacher (Pesto, Alfredo and Marinara).

Each students has a specific job. Each kitchen team consists of the following jobs to keep things organized: The **Chef** cooks and drains the pasta. **Prep person** collects ingredients, Safety Crew looks for safety concerns, **Clean-up Crew** does dishes, sweeps floor, and washes table, **Servers** set the table. Every student gets graded with a rubric (see attached) for that specific job.

***Since every student strives to be the chef, I pick chefs in various ways each time we cook. Some examples include: First four students in the door receive a chef hat. Red yarn is tied to four random chairs and the student that sits in that particular seat is picked to be chef. Students count off numbers and all the number 4's are awarded the job of the chef. Jobs are placed in a canning jar and picked at random. Randomly picking chefs assures every student has the opportunity to cook throughout the year.

They will taste test after properly setting the table. Clean up will be done by all students.

Assessment- Rubric, teacher observation. This will be used as a test grade.

Pasta Recipe

Ingredients:

1 2/3 cup All Purpose or Semolina flour

2/3 cup of water

1/2 to 3/4 tsp salt

1 tsp oil

