

D.T. Knowledge Organiser: Pasta Making

Key question: What are the techniques for making pasta?

Skills:

- Use their measuring skills to weigh and mix ingredient to make pasta dough.
- Use a rolling pin to roll the dough the correct thickness.
- Cutting and shaping the pasta.
- Combining fresh seasonal ingredients to make a sauce such as herbs grown on the embankment.

Things to know:

- Pasta is a type of food typically made from a dough of wheat flour mixed with water or eggs, and formed into sheets or other shapes, then cooked by boiling or baking.
- Although legend claims Marco Polo introduced pasta to Italy following his exploration of the Far East in the late 13th century, pasta can be traced back as far as the 4th century B.C., where group of natives were seen making what appeared to be pasta.
- Today, pasta remains a family favorite and is produced in countless shapes and sizes with wheat, veggie, and gluten-free options all available.



Fusilli



Spaghetti



Penne



Tagliatelle



Tortellini



Conchiglie



Farfalle



Macaroni

Key Vocabulary:

Pasta, flour, rolling pin, sauce, seasonal, elastic, roll, flour, boil, simmer