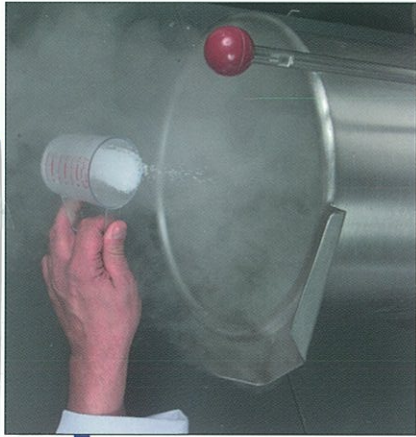


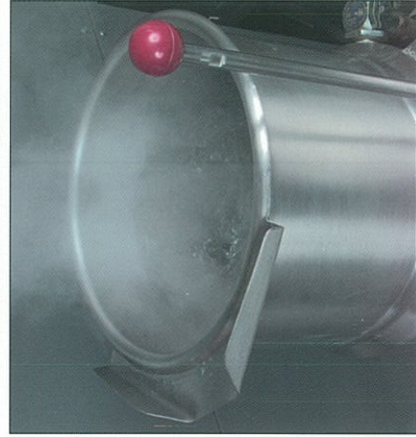
Steaming/Boiling

Cooking Pasta



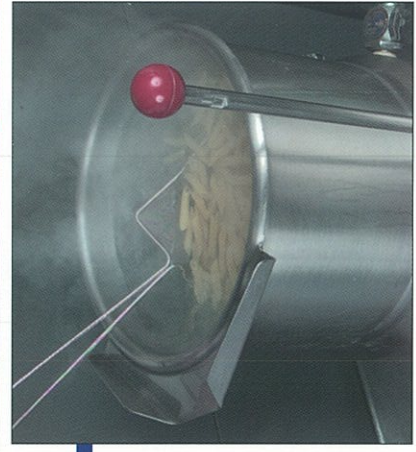
1

Add salt according to recipe.



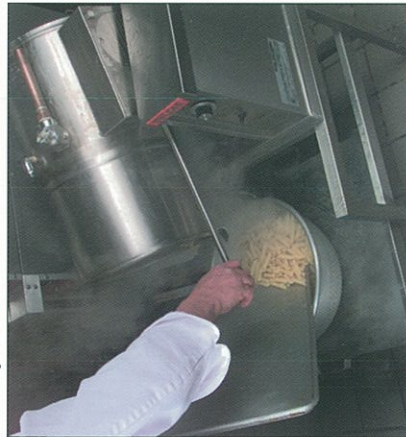
2

Bring water to a boil.



3

Add pasta and separate with utensil. Stir occasionally.



4

Drain pasta.



5

Rinse pasta with cold running water. Store to use for cold service.



6

Reheat for service by dipping into simmering water for 1-2 minutes.

HACCP
Hazard Analysis Critical Control Points

- Cool and hold at 40°F (4°C) or below.
- Never use leftover pasta after a service period.
- Handle cooked pasta with utensils or gloves—it is ready-to-eat food once cooked.

TIPS
Clients, Customers and Quality

- Cook pasta al dente—slightly firm to the bite.
- Never hold pasta in water.
- Add a little vegetable oil to pasta to prevent it from sticking together.
- Cook pasta in small batches and use immediately.