



LEARNING HOW TO MAKE PASTA

The Year 12 Hospitality students have been preparing recipes to acquire competency in Basic Methods of Cookery. As part of their practical competency task, they successfully made pasta dough and rolled it out using both traditional and technological methods. The students then created a tasty ravioli, filling them with a mixture of pumpkin and ricotta.

Taking advantage of the freshly grown vegetables from the Grange Garden, the Hospitality class incorporated the produce into their pasta sauces. Students roasted eggplants and tomatoes, which they added to their Napolitana sauce.



Miss

Michala Georges

Senior School Teacher - TAS & Carmichael House Patron
