





Back-to-Basics
How to prepare tomato sauce

Subject:	Details:
<p>1. What is a Tomato Sauce?</p> 	<p>This Sauce is prepared on a tomato product base with flavorings and seasonings, plus liquid added. The Tomato Sauce is slightly coarser than any other of the Mother Sauces because of the degree of texture that remains even after pureeing and straining the Tomatoes. The Sauce will have a deep, rich tomato flavor.</p>
<p>2. How to make a Tomato Sauce?</p>	<p>Onion and garlic are sweated or sautéed at the beginning before the tomato is added. Water (or another, more flavorful liquid such as stock or wine) is added to keep it from drying out too much. Other seasonings such as basil, oregano, parsley, and possibly some spicy red pepper or black pepper.</p>
<p>3. Usage of Tomato Sauce</p> 	<ul style="list-style-type: none">•• A Tomato Sauce can be used as an individual plain sauce such as used for:• <i>Penne Pasta with Tomato Sauce</i>• <i>Pizza Margherita</i>• It can be used also as a stew base where other ingredients are added such as:• <i>Meat balls or Vegetables are added inside the sauce</i>



Training Notes:

Introduce <ul style="list-style-type: none">- Yourself, the task, what trainee will learn and how testing is conducted
Demonstrate When To Start and Materials <ul style="list-style-type: none">- Getting prepared immediately when the duty starts- Materials: Pot, stove, listed ingredients and equipments-
Demonstrate Actions <ul style="list-style-type: none">- Explain why each step is performed in a certain way.- Explain what team members should notice when doing each step and any safety precautions
Demonstrate the Result and Task Standards <ul style="list-style-type: none">- Tools and equipments should be clean before usage
Practice <ul style="list-style-type: none">- Trainee explains each step of task during practice. Check for errors and remind Trainee to correct them immediately, Task performed independently of trainer and to standard
Test for knowledge <p>Q. Why the Tomato Sauce is thicker than any other Sauce? A. Due to the texture of the Tomatoes</p> <p>Q. Name one dish that can be created with plain Tomato Sauce? A. Penne with Tomato Sauce (or Pizza Margherita, Meat Balls in Tomato Sauce)</p>
Follow-up <ul style="list-style-type: none">- Task performed to standard in actual job conditions; observed by manager of dept.- Dept. Quiz completed to 100% accuracy