

Benjamin Kolber

Fundamentals of Italian Pasta Sauces

Domain: Cooking

Topic: The Italian Tree of Pasta Sauces

Expert: Benjamin, a trained chef with working experience in restaurants in Tel Aviv, before finding out he actually enjoys programming and switched to data science

User: Silvia Vlachou is a Masters student in the MS track at Columbia. Silvia loves cooking, and understands that sauces are complex but fundamental to a good pasta dish. Sylvia knows how to make pasta, but lacks the clarity of the bigger image of what makes a dish of pasta truly unique. The nuances are small, and having some clarity on the ingredients and differences between a variety of simple, pasta dishes will allow Silvia more creative freedom in the kitchen.

Media: I will be using still images and snapshots from live cooking, and ingredients, as well as interactive graphs (trees would be the most relevant), as well as slideshows and step by step reveals.

Quiz: In order to assess whether the users have learned the material I plan to ask questions about different processes during cooking, and how adding as little as a single ingredient completely changes the pasta dish. In essence I will be quizzing about the different “sauce” families, and how to get from one sauce “sibling” to another, with simple additions to the recipe.

Positive piece of feedback: interesting topic, good focus on French cooking specifically (changed to Italian post critique)

Cautionary piece of feedback: Make sure the tutorials don't require special equipment and make sure not to skew too widely into “french cooking”. In short, be focused and accessible in what you plan to teach. (focused more on pasta sauces per the TA)

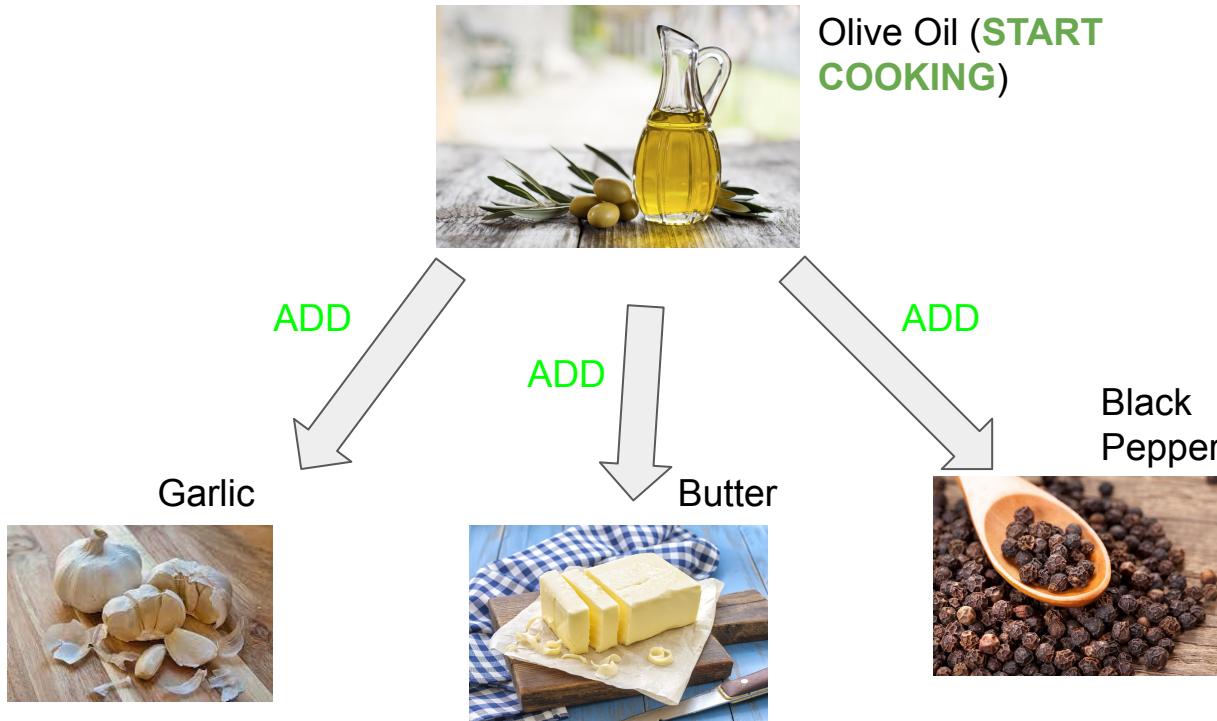
Teaching Component

Home Page

The Tree of Italian Pasta Making. Start with Olive oil, scale up and down the tree, and once you reach a leaf node explore the recipe you reached.



Example 1 - Start at the top of the tree and select a node



Let's Select Garlic and scale down the tree



Olive Oil (**START COOKING**)



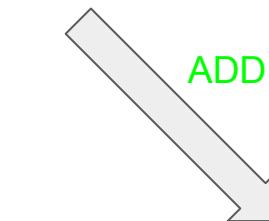
ADD

Garlic



ADD

Butter

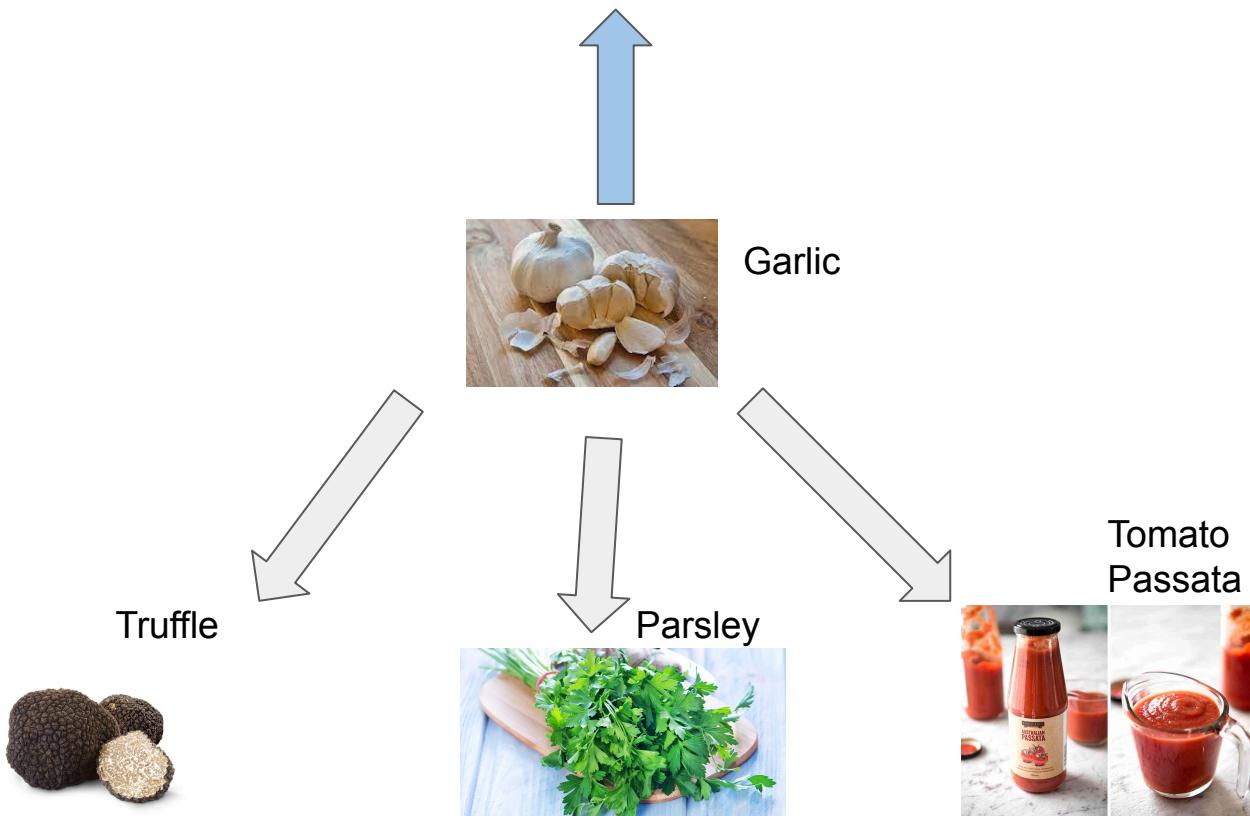


ADD

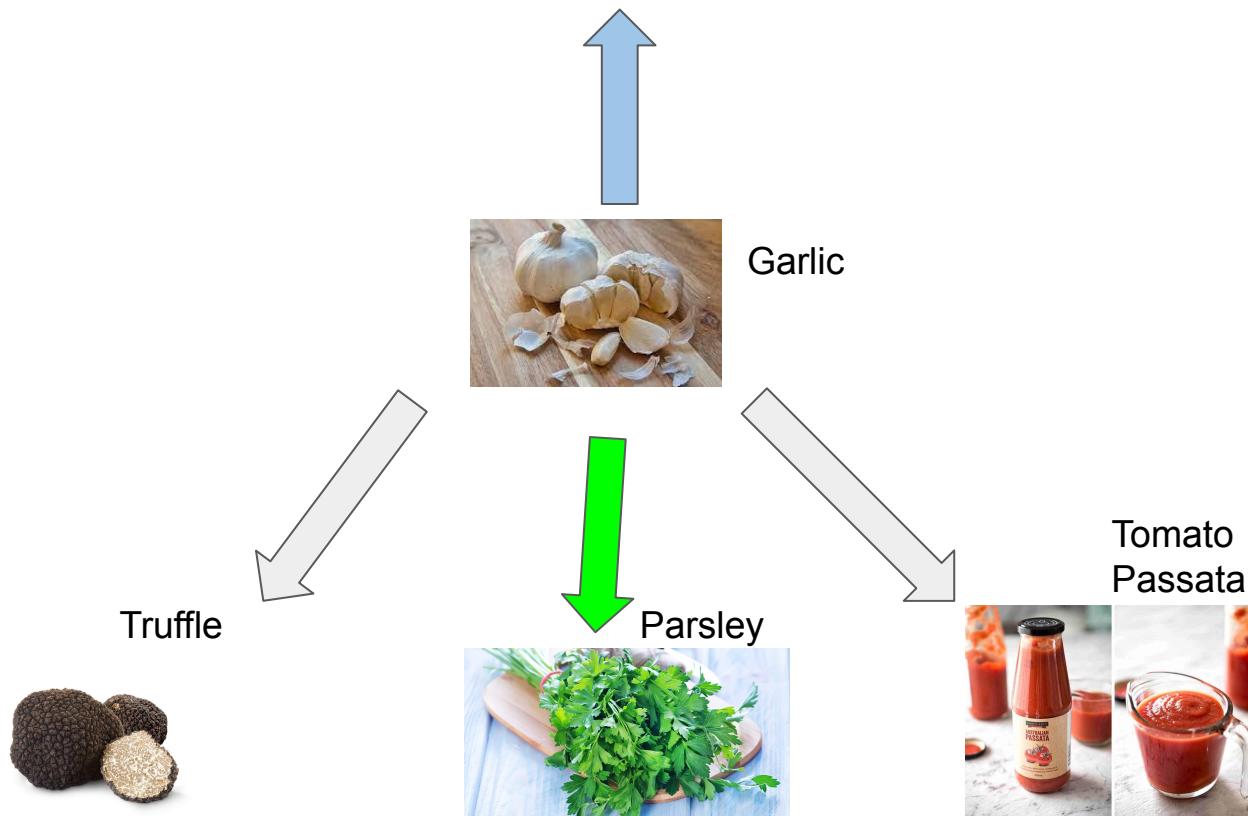
Black Pepper



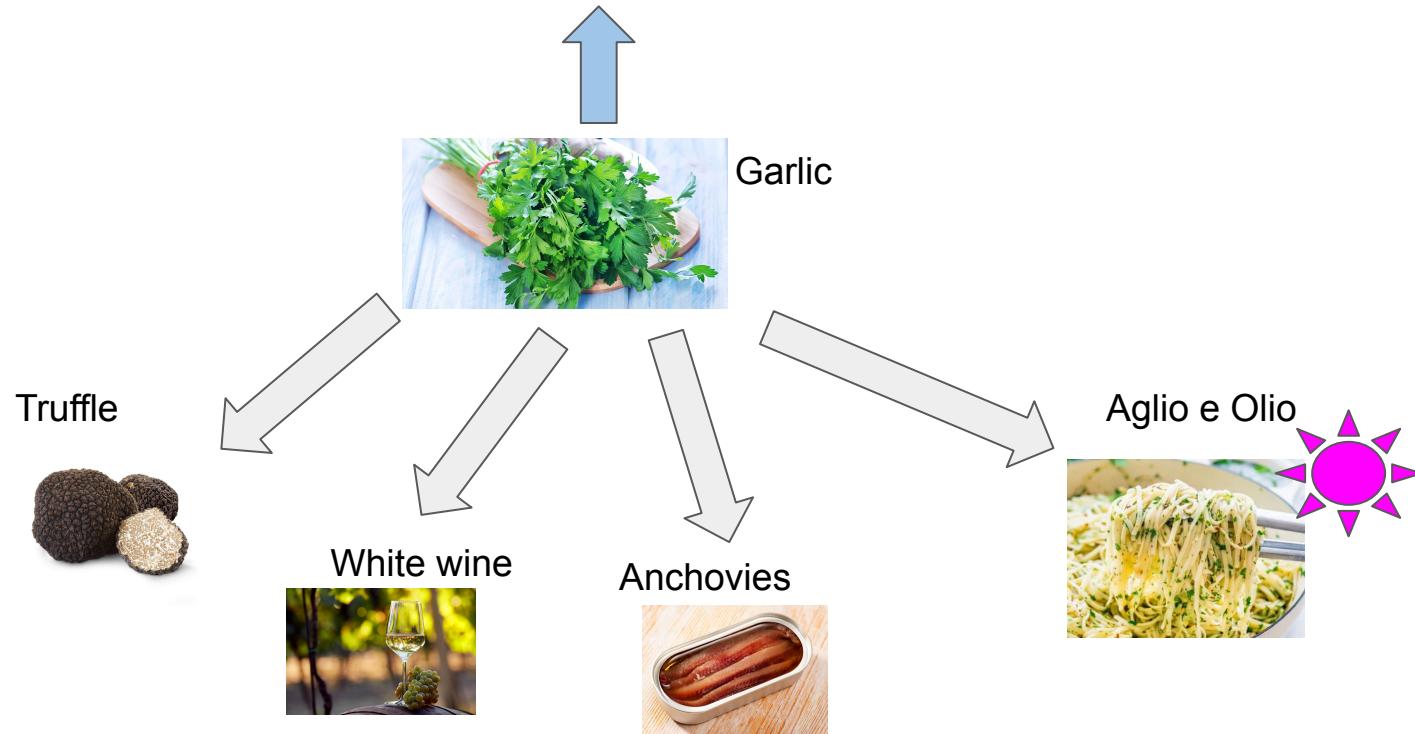
At this stage we can continue scaling down, or revert back up our tree.



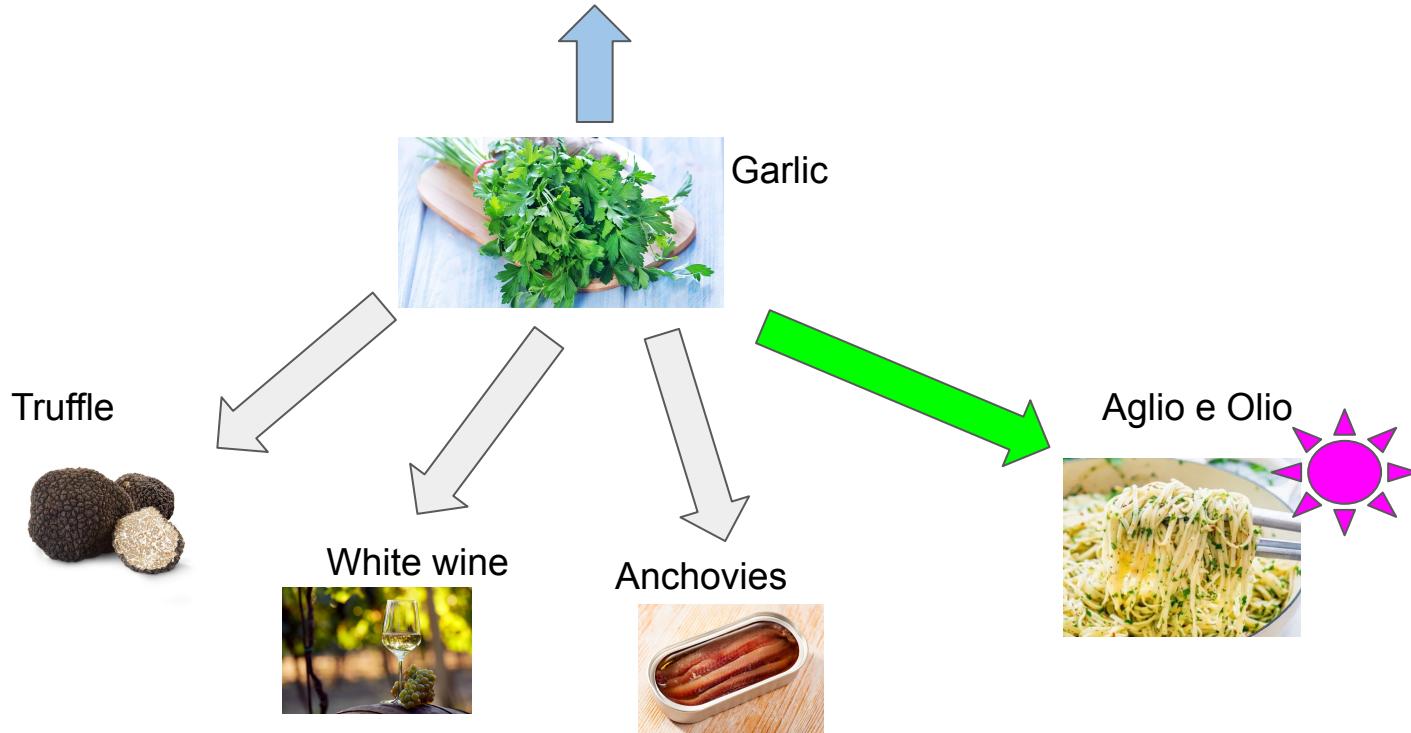
Let's select Parsley and scale down the tree.



At this point we notice we have reached our first leaf node, marked by a pink sun. This means we have parsed all the ingredients needed in order to make this pasta



Let's select the leaf node



This will open up a recipe for the user to learn how simple it is to make the pasta.

1. Prepare a pot of building water, and add a good amount of salt.
2. In a separate pan, add in your **Olive Oil**. Turn flame to medium
3. Mince your **garlic**, and saute in the olive oil for 3 minutes until fragrant. Turn off the flame once it's lightly golden.
4. Place your pasta in the cooking water and cook per instructions.
5. On a cutting board, chop up your **parsley**.
6. Once the pasta is cooked. Transfer it directly into the garlic olive oil, with two tablespoons of water. Turn the flame back on and mix vigorously.
7. Once the added water has evaporated, turn the flame off.
8. Toss in the parsley and mix. Add salt to taste.



Go Back

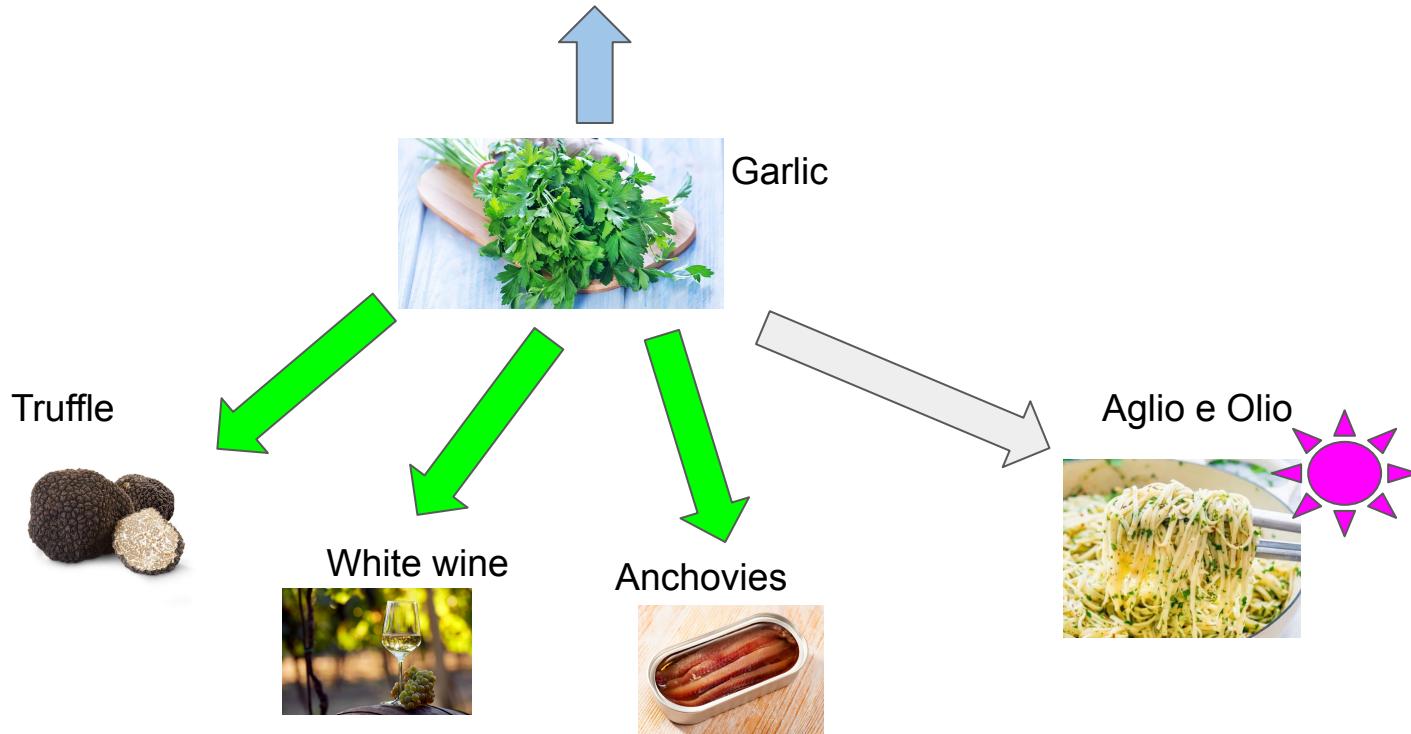
Select the “Go Back” arrow to return to the tree.

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[Go Back](#)

Continue scaling up and down the tree, discovering more recipes and learning how they are all related in one way or another.



Quizzing Component

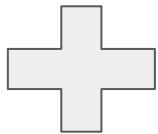
Main idea - Pasta addition and subtraction

Thesis: by understanding the ingredients in each pasta dish, and how similar some pasta dishes are to one another, we can simplify all the pasta's and cement the subtle differences between these iconic recipes.

Example 1: Addition



Cacio e Pepe



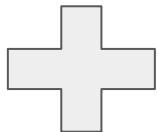
Tomato Passata



Example 1: Addition



Cacio e Pepe



Tomato Passata



all'amatriciana

Example 2: Subtraction



Alfredo



Cream



Example 2: Subtraction



Alfredo



Cream



Buro

Example 3: Fill in



Olive oil



Garlic



Parsley



E' Alici

Example 3: Fill in



Olive oil



Garlic



Parsley



Anchovies



E' Alici