



Community Education Winter 2025

Pasta Making Basics

Instructor: Chef R. Earl Frederick Jr.

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Course Description: *If you've ever tried handmade pasta, you know it's vastly superior to the store-bought variety in both flavor and texture. But did you know that pasta consists of just two ingredients — eggs and flour — and that it's quite easy to make by hand?*

During this hands-on pasta-making class, Chef Earl will share the techniques and knowledge on how to make superior handmade pasta. We will also explore an eggless pasta, as well.

Learning Outcomes:

- Students will learn how to make pasta dough, use a pasta machine, and hand-cut noodles
- Students will learn how to make specific types of pasta, such as ravioli, pappardelle, or fettucine

Course Schedule: Friday 02/07/2025 3p.m. to 5p.m.

Selected Bibliography/Resources: <https://www.amazon.com/Ultimate-Pasta-Machine-Cookbook-Recipes/dp/1592339484>

Class Evaluation: Class evaluations are sent by email. Sometimes the email will be delivered to your “junk mail,” but we can assure you it’s from Clark College only. Your responses are completely anonymous. If you do not see your evaluation immediately after class, look in your junk mail and send it to your email address. If you do not receive an evaluation, please email Continuingeducation@clark.edu or call 360.992.2939.

Inclement Weather:

If the College cancels due to icy conditions, you can find this on the college website www.clark.edu. If Community Education concludes that the weather is too hazardous, we may also decide to cancel this class. In that case you will receive both a phone call and email. Make certain that we have your correct contact information by viewing the class roster.

Looking for classes? Visit our Community Education webpage: www.clark.edu/cce/