

3299 Establish procedures for monitoring oil frying operations

SQA Unit Code

H65C 04

Level 3

SCQF Level 7

SCQF Credit value 4

Unit Summary

This unit is about the skills needed to monitor the use of oil when frying foods in food in either food manufacturing or food service operations. This includes being able to monitor the quality and use of frying oil and the quality and consistency of fried products.

You will need to be able to apply a range of procedures that are needed to monitor both the quality of the frying medium, and to ensure that frying operations are carried out safely.

This unit is for you if you work in food and drink manufacture and/or food service operations and are involved in monitoring the use of oil for frying operations in the frying of fish and/or shellfish.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show:
<p>1. Establish procedures for monitoring oil frying operations.</p> <p>This means you:</p> <p>Select criteria for the selection of oil for the frying operation.</p> <p>Establish procedures for oil frying operations.</p> <p>Monitor the completion of records and documents.</p>	<p>Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p> <p>Evidence of establishing procedures for monitoring oil frying operations in a food environment in accordance with workplace procedures.</p>
<p>2. Monitor oil frying operations</p> <p>This means you:</p> <p>Check that staff carrying out frying operations are trained to organisational requirements.</p>	<p>Evidence of monitoring oil frying operations in a food environment in accordance with workplace procedures.</p>

<p>Confirm that staff are working under the appropriate supervision.</p> <p>Monitor the oil frying operation.</p> <p>Check that quality assessments are implemented at the appropriate time.</p> <p>Monitor maintenance routines for frying and oil handling equipment.</p> <p>Review the accuracy of records relating to the oil frying operation.</p>	
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You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. How to select appropriate criteria for monitoring oil frying operations.
2. How procedures for use by staff members, when frying with oil, should be established.
3. How the correct type of oil used for different frying operations should be selected.
4. The actions that should be followed to monitor the oil frying operation.
5. The relevant legal and regulatory requirements, health and safety, hygiene and environmental standards and procedures that need to be monitored.
6. The potential impacts of the loss of oil quality.
7. The impact of selecting the incorrect oil for the task.
8. How routine maintenance of frying and oil handling operations should be monitored.
9. What the organisational requirements are for staff training related to oil frying operations.
10. What the documentation requirements are and why it is important to meet them.

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written