



## Unit F2LP 04 (302)

## Fry Craft Dough Products

### Unit Summary

This Unit is about frying a range of dough products in a bakery production environment. Products which are fried typically include a range of fermented doughnuts and powder aerated doughnuts.

You need to show that you can correctly prepare for frying which will include the checking of fryer settings, and the filling of frying oil/fat. You will need to demonstrate that you can fry products to the required standards using the correct procedures as described in a product specification. Complying with health and safety, food safety and organisational requirements are essential features of this Unit.

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.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

#### Problem Solving Access 3

- ◆ Analyse a simple situation or issue.
- ◆ Plan, organise and complete a simple task.

***I have completed the requirements of this Unit.***

**Candidate name::** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

	Evidence Requirements	Evidence/ Activity Ref No.
<p><b>You must be able to</b></p>	<p><b>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.</b></p> <p>Your evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i></p>	
1	<p>Prepare for frying dough</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check and adjust fryer settings and ventilation according to your instructions and specifications.</li> <li>(b) Check frying oil levels and correctly add oil or fat to the fryer as required.</li> <li>(c) Check the condition of doughs available for frying.</li> <li>(d) Work to minimise waste and you correctly deal with scrap material.</li> <li>(e) Comply with health and safety, food safety and organisational requirements throughout frying preparation operations.</li> </ul>	<p>Evidence of preparing for frying dough according to workplace procedures.</p> <p>This must include four types of dough products.</p>

You must be able to	Evidence Requirements	
<p>Fry dough</p> <p>This means you:</p> <p>2 (a) Check the operating condition of the fryer and ventilation.</p> <p>(b) Correctly load the fryer according to your instructions and specifications.</p> <p>(c) Check and monitor the frying of doughs.</p> <p>(d) Correctly unload the fryer when the product specification for frying has been met.</p> <p>(e) Correctly position fried doughs for cooling, and take prompt action to isolate substandard products.</p> <p>(f) Correctly shut down the fryer on completion of frying.</p> <p>(g) Comply with health and safety, food safety and organisational requirements throughout frying operations.</p> <p>(h) Operate within the limits of your own authority and capabilities.</p>	<p>Evidence of frying dough according to workplace procedures.</p> <p>This must include four types of dough products.</p>	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

**Unit F2LP 04 (302)****Fry Craft Dough Products**

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

**Unit F2LP 04 (302)****Fry Craft Dough Products**

<b>You need to know and understand</b>		<b>Evidence</b>
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.		
K1	To what standards of health & safety and food safety you are required to work during frying, why it is important that you do so and what might happen if they are not met.	
K2	How to source and read work instructions and specifications to check and monitor required fryer and hot plate settings.	
K3	Common sources of product contamination during rack transfer and frying.	
K4	How to avoid contamination during transfer and frying of products and what might happen if this is not done.	
K5	How to recognise and report products that do not meet specification.	
K6	The procedure for rejecting and isolating failed products.	
K7	The basic changes that take place within products and the absorption of fats into the surface of products during the frying process.	
K8	How heat is transferred from the frying oil to deep fry a product.	
K9	How heat is transferred to mixtures on a hot plate surface and why it is important to keep the hot plate surface clean, lightly greased and free from scratches.	
K10	The meaning of the term 'slip point' for a fat or oil and its importance for the operating temperature of the fryer or hot plate.	
K11	The importance of correctly positioning fried products for draining and cooling and what might happen if this is not done correctly.	

Notes/Comments
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**Assessor signature:** \_\_\_\_\_**Date:** \_\_\_\_\_