



## Unit F2KT 04 (309)

## Deposit and Fry Craft Hot Plate Products

### Unit Summary

This Unit is about depositing and frying a range of bakery products using a hot plate in a non-automated bakery production environment. Hot plate bakery products typically include; crumpets, muffins, scotch pancakes, and hot plate scones.

You need to show that you can correctly deposit hot plate bakery mixtures. You will need to demonstrate that you can fry products on the hot plate 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:*

#### Communication Access 3

- ◆ Read and understand simple written communication.

#### Numeracy Access 3

- ◆ Apply simple numerical skills in everyday contexts.

#### 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>1 Deposit hot plate mixtures</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check the condition of hot plate mixtures according to your instructions and specifications.</li> <li>(b) Select and prepare rings or hoops for the hot plate.</li> <li>(c) Check and adjust hot plate settings and set up the condition of the frying surface.</li> <li>(d) Deposit hot plate mixtures for frying and avoid mixture contamination.</li> <li>(e) Work to minimise waste and you correctly deal with scrap material.</li> <li>(f) Comply with health, safety, food safety, and organisational requirements throughout depositing operations.</li> </ul>	<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> <p>Evidence of depositing hot plate mixtures according to workplace procedures.</p> <p>This must include three different hotplate mixtures/products.</p>	

You must be able to	Evidence Requirements	
<p>Fry hot plate products</p> <p>This means you:</p> <p>2 (a) Check and monitor the baking of hot plate products according to instructions and specifications.</p> <p>(b) Adjust hot plate settings and maintain the condition of the frying surface to meet baking needs.</p> <p>(c) Correctly remove fried hot plate products from the hot plate when the product specification for frying has been met, and remove rings or hoops.</p> <p>(d) Correctly position fried hot plate products for cooling, store rings or hoops and take prompt action to isolate substandard products.</p> <p>(e) Comply with health, safety, food safety and organisational requirements throughout hot plate operations.</p> <p>(f) Operate within the limits of your own authority and capabilities.</p>	<p>Evidence of frying hotplate products according to workplace procedures.</p> <p>This must include three different types of hotplate mixtures/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

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

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<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 and 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:** \_\_\_\_\_