

Overview

This standard is about the skills needed to monitor the use of oil or fat 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 or fat 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 standard 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 or fat for frying operations in the frying of fish and/or shellfish.

Performance criteria

You must be able to:

1. select criteria for the selection of oil or fat for the frying operation
2. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
3. establish procedures for oil or fat frying operations
4. monitor the completion of records and documents
5. check that staff carrying out frying operations are trained to organisational requirements
6. confirm that staff are working under the appropriate supervision
7. monitor the oil or fat frying operation
8. check that quality assessments are implemented at the appropriate time
9. monitor maintenance routines for frying and oil or fat handling equipment
10. review the accuracy of records relating to the frying operation

Monitor frying operations

Knowledge and understanding

You need to know and understand:

1. the organisational standards that need to be followed and what might happen if they are not adhered to
2. the purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to carry out the necessary pre-start checks and why it is important to do so
6. how to follow the start up procedures for the process and why it is important to do so
7. how to select appropriate criteria for monitoring oil or fat frying operations
8. how procedures for use by staff members, when frying with oil or fat , should be established
9. how the type of oil or fat used for different frying operations should be selected
10. the actions that should be followed to monitor the oil or fat frying operations
11. the potential impacts of the loss of oil or fat quality
12. the impact of selecting the incorrect oil or fat for the task
13. how routine maintenance of frying and oil or fat handling operations should be monitored
14. the range of factors and conditions that impact on the quality of the fried product and the frying medium
15. how the storage of raw materials may impact on the frying process
16. the meaning of the terms; slip point, smoke point and flash point for a fat or oil and their importance for the operating temperature of the fryer
17. how to operate, regulate and shut down the relevant equipment
18. how to deal with items that can be re-cycled or re-worked
19. how to dispose of waste and why it is important to do so
20. how to make equipment ready for future use
21. what the organisational requirements are for staff training related to oil or fat frying operations
22. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so
23. the limits of your own authority and competence and why it is

important to work within those limits

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