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|---|--------------------------------------|---------------------|--|------------|-----------|
| <b>Title</b>  | <b>Monitor oil frying operations</b> |                     |  |            |           |
| <b>Ofqual unit ref</b>  | <b>L/504/5848</b>                    |                     |  |            |           |
| <b>Level</b>  | <b>3</b>                             | <b>Credit value</b> | <b>3</b>   | <b>GLH</b> | <b>18</b> |
| <b>Learning Outcomes</b>  |                                      |                     | <b>Assessment Criteria</b>   |            |           |
| The learner will:   |                                      |                     | The learner can:   |            |           |
| <p>1 Establish procedures for monitoring oil frying operations</p> <p>2 Monitor oil frying operations</p> |                                      |                     | <p>1.1 Select criteria to determine the suitability of the oil for the intended frying operation</p> <p>1.2 Establish procedures for oil frying operations, to include</p> <ul style="list-style-type: none"> <li>• selecting the correct oil</li> <li>• measuring the quality of oil</li> <li>• safety of operations</li> <li>• ensuring operations comply with organisational criteria</li> <li>• quality of fried prod</li> </ul> <p>1.3 Ensure monitoring records and documents are completed to organisational requirements.</p> <p>2.1 Confirm that staff carrying out frying operations are trained and/or supervised according to organisational requirements</p> <p>2.2 Monitor oil frying operations, to include</p> <ul style="list-style-type: none"> <li>• selecting the correct oil</li> <li>• checking the quality of oil</li> <li>• safety of operations</li> <li>• ensuring operations comply with organisational criteria</li> </ul> <p>2.3 Monitor procedures to ensure effectiveness of quality assessments carried out</p> <p>2.4 Monitor routine maintenance of frying and oil handling equipment</p> <p>2.5 Ensure monitoring records and documents are completed to organisational requirements.</p> |            |           |

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| Unit purpose and aim(s) | <p>This unit is designed to assess the skills of learners in the workplace, monitoring oil frying operations. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p> |  |