

<b>Title</b>	<b>Principles of frying fish and chips</b>				
<b>Ofqual unit ref</b>	<b>R/602/0623</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>4</b>	<b>GLH</b>	<b>18</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
<p>1 Understand the principles of raw materials for frying fish and chips</p> <p>2 Understand the principles of fats and oils for frying fish and chips</p> <p>3 Understand the principles of heat transfer and frying of fish and chips</p>			<p>1.1 Describe the types of commercial frying fish, their characteristics and suitability from a business and customer aspect</p> <p>1.2 Summarise the variations in potato characteristics and the impact of season, storage and variety on the selection of potatoes for chipping</p> <p>1.3 Explain the advantages and disadvantages of using proprietary batter mixes</p> <p>1.4 Explain how to store fish, potatoes and other raw materials for frying.</p> <p>2.1 Describe the importance of choosing to use fats or oils of the correct type for frying</p> <p>2.2 Summarise the range of fats and oils available and the impact of UK regional preferences</p> <p>2.3 Explain the chemical structure of frying fats and oils</p> <p>2.4 Explain how the chemical structure of frying fats and oils are affected by heat over time</p> <p>2.5 Summarise why it is necessary to manage fats or oils to avoid deterioration in the quality of the frying medium and fried products</p> <p>2.6 Explain 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.</p> <p>3.1 Describe how heat is transferred from the frying media to a deep fry product</p> <p>3.2 Explain the physical changes that take place within products during the frying process</p>		

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<p>3 Understand the principles of heat transfer and frying of fish and chips</p> <p>4 Understand the principles of error avoidance, and the impact of sustainability and the environment on fish and chip frying</p>	<p>3.3 Describe how the absorption of fats into the surface of products during the frying process is important to the eating quality of the product and its resultant calorific value and perceived impact on diet and health</p> <p>3.4 Summarise the effects of frying with too low or too high a temperature</p> <p>3.5 Summarise the effects of frying for too short or too long a time.</p> <p>4.1 Summarise how to avoid common errors in frying fish and chips</p> <p>4.2 Describe the current state of fish stocks and issues of sustainability and the environment that impact upon the fish and chip sector.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, in the principles of frying fish and chips. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy sets out the overarching assessment requirements.</p>	