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| **Title** | **Demonstrate skills in frying fish and chips** |
| **Level** | **2** |
| **Credit value** | **2** |
| **Learning Outcomes** | **Assessment Criteria** |
| **The learner will:** | **The learner can:** |
| 1. Prepare to fry fish and chips | 1. Prepare chipped potatoes for frying according to specification
2. Prepare fish fillets for frying according to specification
3. Prepare a suitable quantity of batter according to specification
4. Store fish, chipped potatoes and batter prior to frying
5. Prepare the range and frying medium for frying
6. Ensure that the materials, equipment and services are available for use when required.
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| 2. Fry chips | 1. Ensure the frying medium is at the correct temperature and is ready for frying chipped potatoes
2. Place the specified quantity of chipped potatoes into the frying medium
3. Monitor the frying process, taking appropriate action as required
4. Remove the chips from fryer when cooked
5. Store cooked chips so that quality is maintained.
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| 3. Fry fish | 1. Ensure the frying medium is at the correct temperature and is ready for frying fish
2. Coat fish in batter and place into the frying medium
3. Monitor the frying process, taking appropriate actions as required
4. Remove batter scraps as required
5. Remove the fish from the fryer when cooked
6. Store cooked fish so that quality is maintained
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| 4. Control the frying medium | 1. Check the depth of the frying medium is fit for the anticipated throughput of fried fish and chips
2. Maintain frying medium temperatures at all times during frying
3. Ensure that chips are dry before adding them to the frying medium
4. Sieve and filter the frying medium to avoid the build up of carbon
5. Minimise breakdown of the frying medium
6. Check the condition of the frying medium to maintain its quality.
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| 5. Understand how to select and fry fish and chips | 1. Outline the criteria used to select fish, potatoes and frying medium for frying
2. Describe the physical changes that take place in fish, chips and frying medium during frying
3. Describe problems that could occur during frying, and actions to deal with them, to include problems with;
* fish
* potato chips
* frying medium
1. Describe the factors that can contribute to frying medium breakdown.
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| Additional information about the unit |
| Unit purpose and aim(s) | This unit supports vocational development for those who need to demonstrate skills and knowledge in frying fish and chips in a learning environment.The unit is designed for use primarily by those who plan to enter the food and drink industry, in a fish and chip frying role. It is designed to assess skills and knowledge demonstrated in a learning environment and it does not confirm competence in the workplace.  |
| Unit expiry date |  |
| Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula (if appropriate) | This unit of assessment relates directly to Improve Sector Performance Standards (approved as National Occupational Standard) units FP.103S Process fish by hand and FP.104K Understand how to process fish by hand. |
| Assessment requirements or guidance specified by a sector or regulatory body (if appropriate) | This unit is designed to assess the skills and understanding of learners when demonstrating skills in frying fish and chips. It can be assessed off the job in the learning environment.The learner must demonstrate their skills, 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. |
| Support for the unit from a SSC or appropriate other body (if required) | The National Skills Academy for Food and Drink |
| Location of the unit within the subject/sector classification system | 04 Engineering and Manufacturing Technologies |
| Name of the organisation submitting the unit | Improve |
| Availability for use | Shared |
| Unit available from |  |
| Unit guided learning hours | 19 |
| Unit Category | Vocational Skill (VS) |
| SPS Reference | FP.103S  |
| WBA Reference | J/503/2919 |

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**Accepted by Lee Cooper 23 May 2011**