

Domain

**COMMERCIAL COOKERY AND
CATERING**

Title:

**Operate a deep fat fryer in a
hospitality establishment**

Level: 3

Credits: 5

Purpose

This unit standard specifies the competency required to cook and present food using a deep fat fryer in a hospitality establishment, particularly a quick or fast food outlet. People credited with this unit standard can be expected to: demonstrate knowledge of using a deep fat fryer; and cook food using a deep fat fryer.

Special Notes

1. Entry information

Prerequisites:

- Unit 42 *Follow workplace health, safety and hygiene procedures in a hospitality establishment* or demonstrated equivalent knowledge and skills
- Unit 292 *Practice food safety methods in a hospitality establishment* or demonstrated equivalent knowledge and skills.

2. Assessment evidence may be collected from a real workplace or simulated workplace in which there is a high degree of realism that replicates a commercial workplace setting. Where a simulated workplace is used, candidates must:

- be placed under realistic time pressures
- use commercial equipment for both training and assessment
- encounter realistic customer/staff ratios.

While the end user in the assessment activity need not be a guest, there must be documented evidence of multiple occasions where the candidate has produced product or similar for guests who have the expectations of a paying guest.

3. The conduct of training and assessment activities related to this unit standard is recommended to take place in conjunction with other relevant, technical unit standards in this Domain.
4. All establishment orders and production cost control systems must be used in accordance with systems requirements and establishment procedures.

5. Glossary of terms
 - *Mise en place* means the setting out of food items and utensils required for the preparation of food items for deep frying.
 - The term *establishment requirements* or procedures refers to any policy, procedure, recipe, or agreed requirement, either written or oral, that is made known to the worker in the kitchen for use in their work.
 - *Safe working practices* include day to day observation of safety policies and procedures, legislative requirements and professional requirements.
 - '*Specifications*' refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.
6. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.
7. Regulations and legislation relevant to this unit standard include the following:
 - Labour Act No 11 2007 as amended
 - Tobacco Products Control Act No 1 of 2010
 - The Employee Compensation Amendment Act 5 of 1995
 - Public Health Amendment Act 45 of 1976
 - The International Health Regulation Act 28 of 1974
 - Regulations relating to the Health and Safety of employees at work, 1997 and all subsequent amendments to any of the above.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority and the Namibia Training Authority. All approved unit standards, qualifications and national assessment arrangements are available on the Namibia Training Authority website www.nta.com.na

Elements and Performance Criteria

Element 1: Demonstrate knowledge of using a deep fat fryer

Range

The demonstration of *techniques of extinguishing fires* may be simulated.

Performance Criteria

- 1.1 The techniques and principles of achieving low fat absorption are described in terms of avoidance of excessive greasiness of cooked food items.
- 1.2 Common causes of unpleasant tastes in deep fat-fried food are explained.
- 1.3 Indicators of deterioration of the frying medium are identified in terms of sensory observations.
- 1.4 Start-up and shut down procedures for the deep fat fryer are explained in accordance with specifications and establishment procedures.
- 1.5 Hazards associated with deep fat frying of food are identified in line with safety and establishment requirements.
- 1.6 Techniques for extinguishing a fire associated with the frying medium are demonstrated in accordance with establishment procedures.
- 1.7 Food safety and food hygiene issues associated with deep fat frying of food are identified in line with establishment requirements.

Element 2: Cook food items by deep and shallow frying, including using low fat absorption techniques

Range

Food items suitable for deep fat frying include but are not limited to meat, vegetables, fish, doughs, cheese.

Requirements of food items include but are not limited to appearance, smell, expiry date and appearance.

Equipment for deep fat frying includes digital thermometer, manual catering thermometer. The deep fat fryer may be a fryer, chip pan, pressure fryer or vacuum fryer.

Quality requirements of fried dishes include but are not limited to flavour, aroma, degree of cooking, appearance, temperature.

Cleaning of deep fat fryer includes fryer interior, fryer exterior, range hood.

Performance Criteria

- 2.1 Work area, utensils and ingredients are cleaned and prepared in line with establishment procedures.
- 2.2 Food items and any other ingredients are selected in line with recipe and/or establishment procedures.

- 2.3 Equipment needed for cooking food items by deep fat frying are selected in line with recipe and establishment requirements.
- 2.4 Cooking times and temperatures for deep fat frying of food items are identified in line with dish requirements and/or establishment procedures.
- 2.5 Where low fat absorption is required, oil temperature is measured and compared with the thermostat setting, and where thermometer reading differs from the thermostat setting, the temperature control is adjusted until thermometer is at correct setting in line with establishment requirements.
- 2.6 Where low fat absorption is required, calibration date and data are reported and recorded in line with establishment requirements.
- 2.7 *Mise en place* for food items is prepared for deep fat frying in line with the recipe and establishment requirements.
- 2.8 Cooking faults commonly associated with deep fat frying of food are prevented and/or minimized in line with establishment procedures.
- 2.9 Food items are deep fried as required to meet recipe, guest or customer requests, and establishment procedures.
- 2.10 Food is deep fried using low fat absorption techniques where required, with the temperature of initial frying medium, weight and volume of product complying with recipe and establishment requirements.
- 2.11 Cooking equipment used for deep fat frying of food is safely operated in line with safety and establishment requirements.
- 2.12 Fried food is drained at completion of cooking to remove exterior fat in line with establishment procedures.
- 2.13 Hazards associated with deep fat frying of food are avoided and/or minimized in line with safety and establishment requirements.
- 2.14 Food safety and food hygiene issues associated with deep fat frying of food are applied in line with establishment requirements.
- 2.15 Deep fried food items are finished, portioned, plated where required, and presented according to recipe requirements and/or establishment procedures.
- 2.16 Frying medium is filtered manually in accordance with specifications and establishment procedures.
- 2.17 Deep fat fryer is cleaned, machine filter cleaned where applicable, and fryer vat area and surrounds cleaned effectively in line with establishment procedures.
- 2.18 Filtered frying medium is returned to a clean and dry frying vat in line with establishment procedures.

Registration Data

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