

Title	Understand how to monitor oil frying operations				
Ofqual unit ref	R/504/5849				
Level	3	Credit value	3	GLH	21
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand how to establish procedures for monitoring oil frying operations</p> <p>2 Understand how to monitor oil frying operations</p>			<p>1.1 Outline how to determine criteria for monitoring oil frying operations</p> <p>1.2 Explain how to establish procedures for monitoring oil frying operations</p> <p>1.3 Outline the parameters to be included in oil monitoring procedures</p> <p>1.4 Explain how to choose the correct type of oil for different frying operations and products.</p> <p>2.1 Explain how to monitor oil frying operations, to include</p> <ul style="list-style-type: none"> • selecting the correct oil • measuring oil quality • safety • compliance with organisational criteria • product quality <p>2.2 Describe the potential impact of the following factors on the business</p> <ul style="list-style-type: none"> • excessive oil quality losses • poor quality oil • oil breakdown • incorrect choice of oil for operations <p>2.3 Explain how to monitor routine maintenance of frying and oil handling operations</p> <p>2.4 Outline the organisational procedures for staff training and supervision relating to oil frying operations</p> <p>2.5 Describe the organisational requirements for record keeping and documentation.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when understanding how to monitor oil frying operations. 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 for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	