

Monitor frying operations

Overview

This standard is about the skills needed to monitor the use of frying medium when frying foods in either food manufacturing or food service operations. This includes being able to monitor the quality and use of frying medium and the quality and consistency of fried products.

You will need to be able to apply a range of procedures that are needed to monitor both the quality of the frying medium, and to ensure that frying operations are carried out according to organisational and legal requirements. You must also know how to address problems and adhere to regulatory standards and standard operating procedures and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in food and drink manufacture and/or food service operations and are involved in monitoring the use of frying medium for frying operations

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Performance criteria

You must be able to:

1. select criteria for the selection of frying medium for the frying operation
2. obtain tools and equipment required to support planned operations, including hygiene and personal protective equipment
3. establish procedures for frying medium frying operations
4. monitor the completion of records and documents
5. check that staff carrying out frying operations are trained to organisational requirements
6. confirm that staff are working under the appropriate supervision
7. monitor the frying medium frying operation
8. check that quality assessments are implemented at the appropriate time
9. monitor maintenance routines for frying and frying medium handling equipment
10. review the accuracy of records relating to the frying operation

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Knowledge and understanding

You need to know and understand:

1. the organisational standards that need to be followed and what might happen if they are not adhered to
2. the purpose and importance of the process
3. what equipment and tools to use and their condition
4. what materials to use and in what quantity
5. how to carry out the necessary pre-start checks and why it is important to do so
6. how to follow the start-up procedures for the process and why it is important to do so
7. how to select appropriate criteria for monitoring frying medium frying operations
8. how procedures for use by staff members, when frying, should be established
9. how the type of frying medium used for different frying operations should be selected
10. the actions that should be followed to monitor the frying medium frying operations
11. the potential impacts of the loss of frying medium quality
12. the impact of selecting the incorrect frying medium for the task
13. how routine maintenance of frying and frying medium handling operations should be monitored
14. the range of factors and conditions that impact on the quality of the fried product and the frying medium
15. how the storage of raw materials may impact on the frying process
16. the meaning of the terms; slip point, smoke point and flash point for a frying medium and their importance for the operating temperature of the fryer
17. how to operate, regulate and shut down the relevant equipment
18. how to deal with items that can be recycled or reworked
19. how to dispose of waste and why it is important to do so
20. how to make equipment ready for future use
21. what the organisational requirements are for staff training related to frying operations
22. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so
23. the limits of your own authority and competence and why it is important to work within those limits

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