

Fish Frying Skills



Practical Assessment Checklist

<u>Candidate's Name</u> (BLOCK CAPITALS)	
<u>Module Number</u>	
<u>Assessor's Name</u> (BLOCK CAPITALS)	
<u>Date</u>	

This practical assessment checklist is to be completed by an approved assessor for the Fish Frying Skills flexible training programme.

Activities relevant to the Introduction to Fish Frying Skills Module

Fish Preparation
<p>Selects clean equipment of correct type for fish preparation.</p> <p>Comments.</p>
<p>Demonstrates ability to assess fish quality by:</p> <ul style="list-style-type: none">• checking the colour (blemishes);• checking for parasites;• the odour;• 'springiness' of flesh (applicable to part de-frosted fish);• checking for 'freezer burn' (applicable to frozen fish). <p>Comments.</p>

Demonstrates ability to skin safely and correctly (where applicable).

Comments.

Demonstrates ability to bone safely and correctly (where applicable).

Comments.

Demonstrates ability to portion: (where applicable)

- safe and correct use of the knife;
- wastage kept to a minimum;
- accurate use of weigh scales.

Comments.

Batter Preparation

Selects clean equipment of correct type for batter preparation.

Comments.

Demonstrates ability to prepare a usable batter by:

- using very cold water;
- adding the flour/proprietary brand to the water;
- allowing batter to stand for at least 30 minutes.

Comments.

Selects suitable storage conditions until the batter is required.

Comments.

Chip Preparation

Selects clean equipment of correct type for chip preparation (where applicable).

Comments.

Demonstrates ability to use the peeler/rumbler safely (where applicable)

Comments.

Demonstrates ability to use the chipper safely (where applicable).

Comments.

Selects suitable storage for chips until required.

Comments.

Frying Skills

Carries out the procedure for lighting the frying range correctly and safely.

Comments.

Demonstrates ability to operate the range facilities safely and correctly:

- operates main burner controls;
- operates display cabinets;
- sets thermostats;
- sets alarms.

Comments.

Performs correctly and safely the practices necessary to keep the frying medium continually clean.

Comments.

Demonstrates ability to cook chips 'straight through' safely and correctly.

Comments.

Demonstrates ability to blanch chips correctly (where applicable).

Comments.

Demonstrates ability to fry fish safely and correctly:

- fills batter tin correctly;
- prepares fish correctly;
- sets the correct temperature;
- places fish in the pan safely;
- cooks fish for the required time;
- transfers fish to cabinet;
- sieves pan thoroughly after cooking.

Comments.

Activities relevant to the Introduction to Food Hygiene and Health & Safety in Fish Frying Module

Presents smart appearance by wearing correct, clean and well maintained protective clothing and footwear.

Comments.

Maintains a high standard of personal hygiene.

Comments.

Demonstrates safe and correct methods of working.

Comments.

Demonstrates approved hygienic work practices.

Comments.

Demonstrates ability to store food at the correct temperature, after delivery, after preparation and after cooking.

Comments.

Selects appropriate materials for cleaning: (where applicable)

- rumbler and chipper;
- food preparation surfaces;
- food handling equipment;
- frying range;
- glass surfaces;
- counter services;
- floors;
- walls.

Comments.

Demonstrates correct and safe methods for dealing with removal of wastage.

Comments.

Compares delivery of goods against supporting documentation to check both quantity and description.

Comments.

Demonstrates the correct placement of deliveries to ensure correct stock rotation.

Comments.

Is able to state fire and other emergency procedures to be followed in the establishment.

Comments.

Demonstrates the ability to spot and report potential health and safety hazards.

Comments.

Demonstrates correct and safe methods of cleaning: (where applicable)

- rumbler and chipper;
- food preparation surfaces;
- food handling equipment;
- frying range;
- glass surfaces;
- counter services;
- floors;
- walls.

Comments.

Demonstrates correct and safe methods for dealing with spillages and breakages (where applicable).

Comments.

Demonstrates organised and tidy methods of work.

Comments.

Summary Box (Assessor's overall comments)

- Have the exercises at the end of each segment in the two workbooks been checked and completed satisfactorily? Yes/No (delete as applicable)
- Has the outcome of the practical assessment been issued to the candidate with verbal feedback provided? Yes/No (delete as applicable)

Achieved required standards/Not achieved required standards (delete as applicable)

Assessor's signature