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| **Ref. STCCS07/08** | Task/Activity: **Use and Cleaning of Deep Fat Fryers**  |
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| HOT OIL QUIZ |
| **Unit Name:** | **Unit No.** |
| **Employee Name:** | **Date:** |
|  | **QUESTION** | **ANSWER** |
| **1** | What is the safe maximum temperature of oil to be manually drained or filtered from a deep fat fryer? |  |
| **2** | How long does a deep fat fryer take (from cold) to heat the oil to this temperature? |  |
| **3** | What is the normal operating temperature of a deep fat fryer? |  |
| **4** | How long (from cold) does it take for the oil to heat to the normal operating temperature? |  |
| **5** | How long does it take for oil to cool from operating temperature to the safe temperature for manual draining? |  |
| **6** | What do you do if hot oil touches the skin? |  |
| **7** | What do you do if a foreign object falls into the oil? |  |
| **8** | What do you do if water or ice particles get into the oil? |  |
|  | **WHAT IS YOUR SCORE FOR THE HOT OIL QUIZ?**Score 8 – you are authorised to use and clean the deep fat fryer once you are trained in the safe system of work.If any of the answers are wrong - you are not yet competent to use or clean the deep fat fryer and must retake the quiz after further training in the safe system of work | **YOUR SCORE** |
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| **ADDITIONAL INFORMATION** |
| **The power output of an electrical deep fryer is equivalent to 6 – 8 electric kettles.** **If you burned 35% to 40% percent of your body skin area, this would leave you fighting for your life.** **35% to 40% percent of your total body skin area is on your legs.** |

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| **HOT OIL QUIZ – ANSWERS** |
|  | **QUESTION** | **ANSWER** |
| **1** | What is the safe maximum temperature of oil to be manually drained or filtered from a deep fat fryer? | **40°C** |
| **2** | How long does a deep fat fryer take (from cold) to heat the oil to this temperature? | **1 minute** |
| **3** | What is the normal operating temperature of a deep fat fryer? | **180°C** |
| **4** | How long (from cold) does it take for the oil to heat to the normal operating temperature? | **6 – 7 minutes** |
| **5** | How long does it take for oil to cool from operating temperature to the safe temperature for manual draining? | **7 hours** |
| **6** | What do you do if hot oil touches the skin? | **Run under cold tap and do not apply ice under any circumstance** |
| **7** | What do you do if a foreign object falls into the oil? | **Switch off the fryer until the oil has completely cooled****Inform your manager****Use tongs to remove object, if required drain the oil in order to safely remove the object** |
| **8** | What do you do if water or ice particles get into the oil? | **Step away from the fryer, warn other staff the that the oil is spitting and stay clear of fryer until it has stopped spitting** |
|  | **WHAT IS YOUR SCORE FOR THE HOT OIL QUIZ?**Score 8 – you are authorised to use and clean the deep fat fryer once you are trained in the safe system of work.If any of the answers are wrong - you are not yet competent to use or clean the deep fat fryer and must retake the quiz after further training in the safe system of work | **YOUR SCORE** |