Description

Introduction to Fryer Safety for food service employees. Topics include how to handle and operate the Fryer.

By the end of this class participants will be able to:

1. Handle and operate the Fryer safely

Duration: 15 minutes

Materials

Fryer Safety Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html

- (one for each participant)
- Fryer Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Fryer Safety” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. What to do
   b. What not to do

4. Assess the participant's comprehension using the “Test” section in the Fryer Safety Assessment. (5 minutes)