

Station Training Aid: Fryer



Safety

- Walk new Crew through things to look out for such as spills, unsafe conditions, or items in need of repair
- Look out for food safety hazards
 - Wear blue gloves when handling raw proteins and loading the basket
 - Use dedicated tools for the fryer station
 - Ensure all items in reach in freezer are solidly frozen (temp should be maintained at or below 0 to -10F)
 - Look out for undercooked product – **If a product does not look cooked, do not serve it**
- Be careful when loading baskets.
 - Load **AWAY** from the oil
 - **NEVER** load baskets over a vat
 - Wait at least 30 seconds before lowering another basket in the same vat

Stocking & Cleaning

- Wash hands and role model good hygiene
- Check and maintain stock levels during shift
- Station & floor cleanliness during shift
- Use the Station Guide as a visual during training
- Check temperature settings, oil levels & quality, eProduction UHC Monitor and discuss how to discard expired product

UHC and eProduction

- Familiarize new Crew with the UHC and eProduction monitors
- eProduction
 - Explain that the UHC monitor indicates how much product is to be cooked and held at any given time and is the

production system for UHC management

- UHC
 - Review UHC holding time, temperature, as well as maximum quantity in the tray
 - Vertical Cabinet Management (VCM) - All the items in the UHC should be set up vertically to show how many slots are dedicated to each ingredient.
 - The waste bin for expired products, when and what it is used for

The Frying Process

- Walk new Crew through the fryer process
- Follow eProduction UHC monitor levels for each product
- Prepare the fryer by selecting the correct basket and setting
- Cook the product by placing into the assigned vat – once submerged in oil, start the cook cycle by pressing the button
- Once the timer sounds, remove the basket from the vat, drain for 5-10 seconds, and place into dedicated UHC tray
- Place cooked product into an empty UHC slot and start the timer
- Maintain oil quality by skimming the vats every 30 minutes and more often through peak periods – **Do not skip auto filtering**

Cleaning

- Walk new Crew through Clean As You Go (CAYG): vats, oil, area floor

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald's restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.

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- ❑ Fryer equipment
 - 4-Step Sanitization (wash, rinse, sanitize, and air dry) of fryer tools and UHC trays
 - The skimmer can

NOTE: By washing equipment every 4 hours, it removes both debris and bacteria. Making it safe and hygienic. **Safety tip** – Let items dry thoroughly before returning them to the vats to prevent water from getting in oil

Oil Quality

- ❑ Oil can affect the color, texture, and taste of our fried products
- ❑ To extend the life of oil, protect it from the 6 enemies of oil: water, air, heat, carbon, salt and soap

**This is a resource to use in addition to the Crew Academy Fryer [Crew Trainer/Coach Guide](#) and the PQRG.*

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