

La Crosse County 4-H Fryer Duties



UW-MADISON EXTENSION
LA CROSSE COUNTY

The primary responsibility of anyone assigned to the Fryer is to prepare cheese curds and fries. Here is more information to help you do just that!

- At the start of your shift, check in with the day chair on the west side of the food stand. Put on a nametag, a white apron, and hair net (if needed – otherwise wear a hat).
- Wash your hands and put on gloves.
- If you use your gloved hands to touch something dirty, replace your gloves.

The Fryer is next to the big grill in Stand 2. It can get really warm there, plan to get grimy!

- Cook French Fries and Cheese Curds in separate bins, according to instructions.
- If you notice the product not coming out well, or the oil looking foamy, consult a day chair for assistance.
- It's okay to have a few of each option prepared ahead of time and put in the warmer.
- Shake the basket a little (just above the oil) to disperse some of the oil from the product (but not to spray anyone or yourself with hot oil). Dump basket onto cooling racks. Scoop fries into the container/envelope, cheeses curds into their container. Hand over to Food Wrapper or put in warmer.
- The food wrapper can then help assemble into the appropriate boats. Serving size for cheese curds can vary year to year.
- Exercise caution with the fryer area and hot oil. Additional instructions may vary (we may need to shake the curds before putting into oil to keep oil cleaner, etc).
- Follow the direction from the Food Stand Managers on food usage as necessary.
- When your shift is done, you get a coupon for a free beverage from the Food Stand. Throw away your gloves, apron and hair net, grab your personal items from the cupboard, and thank you for donating your time and talents to help us have a successful Fair!

TIPS FOR THE FRYER

FRENCH FRIES

- **TEMP 350 = 360**
- **Fill Basket 1/2 full**
- **Fryer time 90-110 seconds**
 1. Fry fries until they float
 2. Drain
 3. Put fries in pan
 4. Loosely scoop into an envelope

CHEESE CURDS

- **TEMP 300**
 1. Fry either 1-2 orders at a time
 2. Takes about 2 minutes to fry
 3. Remove when they begin to float
 4. Drain
 5. 10 curds/serving size to an order
 6. Put in to-go box