

Title	Principles of canning in food technology				
Ofqual unit ref	F/502/7430				
Level	3	Credit value	4	GLH	30
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the preparation for canning and the importance of canning</p> <p>2 Understand how canning is carried out and the acceptable standards of sterility required</p> <p>3 Understand heat penetration, cooling and labelling during canning</p>			<p>1.1 Explain the purpose of food washing/cleaning and food size reduction in preparation for canning</p> <p>1.2 Evaluate why some fruits and most vegetables are blanched before canning</p> <p>1.3 Summarise the importance of canning as a food preservation technique</p> <p>1.4 Explain why canning is a bacteriocidal process.</p> <p>2.1 Describe how to carry out and what equipment is used in the filling, vacuum treatment and sealing of cans</p> <p>2.2 Summarise how the toxin of <i>Clostridium botulinum</i> can be used as an indicator of heat resistant spores and toxins in the canning process</p> <p>2.3 Explain the standards of commercial sterility which are acceptable to canning of foods</p> <p>2.4 Explain the importance of the Decimal Reduction Time or D value, in the canning process</p> <p>2.5 Explain the definition and importance of the F value in canning different types of foods.</p> <p>3.1 Explain how heat penetration into cans differs in solid pack and liquid pack canning</p> <p>3.2 Explain how the heating process is carried out and what retort equipment is used</p> <p>3.3 Explain how the cooling process is carried out and what equipment is used</p> <p>3.4 Describe how cans are labelled, where the cans are not previously printed.</p>		

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4 Understand spoilage and the competition canning faces from other preservation technologies	4.1 Explain what the causes of spoilage are in canned foods	4.2 Analyse why the canning of foods has been affected by newer food preservation and packing technologies like freezing and the production of pouches of foil, plastics and laminates.
Unit purpose and aim(s)	This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of canning in food technology. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.	