

Title	Principles of cans and closing cans in food manufacture				
Ofqual unit ref	K/602/0630				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the requirements for canning</p> <p>2 Understand the canning process</p>			<p>1.1 Outline the regulatory requirements and the consequences if they are not followed</p> <p>1.2 State the organisational standards and instructions and the possible consequences if they are not followed.</p> <p>2.1 Describe the principle characteristics of a can, including• shape• dimensions• suitability for product• special features• wear and tear</p> <p>2.2 Outline why the dimensions of a can are important</p> <p>2.3 Describe the construction of a can, including a seamed end</p> <p>2.4 Outline the materials used to construct cans and their main differences, including widgets</p> <p>2.5 Describe how decoration is applied to cans and its importance</p> <p>2.6 State how cans are recycled.</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of canning and closing cans in food manufacture. 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.</p>		