

Title		Principles of aseptic packaging in food technology			
Ofqual unit ref		L/602/4556			
Level	3	Credit value	3	GLH	20
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the definition and hermetic sealing of aseptic packaging</p> <p>2 Understand the UHT milk processing as an example of aseptic packaging technology</p> <p>3 Understand the factors influencing support for transport efficiency</p>			<p>1.1 Explain the definition of aseptic packaging</p> <p>1.2 Explain the importance of hermetically sealing aseptic products</p> <p>1.3 Describe how hermetic sealing is carried out</p> <p>2.1 Describe how Ultra-High Temperature (UHT) milk is processed</p> <p>2.2 Critically compare the advantages of UHT milk treatments over traditional in-bottle long process sterilisation techniques</p> <p>2.3 Explain how Uperization achieves rapid milk sterilisation</p> <p>3.1 Explain how sterilisation is carried out in the production of • aseptic soups• ice-cream mixtures• custards</p> <p>3.2 Explain how sterilisation is carried out in the production of aseptic soft drinks</p> <p>3.3 Evaluate the use of micro-filters for the sterilisation of heat sensitive food products</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 aseptic packaging 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.</p>		