

Title		<b>Principles of sterile processing in food technology</b>			
Ofqual unit ref		<b>M/602/3013</b>			
Level	<b>3</b>	Credit value	<b>4</b>	GLH	<b>30</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Understand the aim and principles of sterile processing technology</p> <p>2 Understand heat and pH treatments as sterile processing technologies</p> <p>3 Understand the affect of osmotically active substances on sterile processing technologies</p> <p>4 Understand the structure and use of glass and sterilisable pouches</p>			<p>1.1 Describe the aims of sterile processing</p> <p>1.2 Explain the scientific principles involved in the destruction of micro-organisms and their spores, and the inactivation of enzymes</p> <p>1.3 Distinguish between absolute sterility and commercial sterility.</p> <p>2.1 Justify the use of heat treatment as the most commonly used method of sterilisation</p> <p>2.2 Explain the range and application of methods for food sterilisation</p> <p>2.3 Explain how the acidity levels of food can affect the use of heat treatment or sterilisation methods</p> <p>2.4 Explain how pH levels impact on inhibiting spoilage organisms from pH</p> <p>2.5 State the definitions and examples of:</p> <ul style="list-style-type: none"> <li>• low acid foods</li> <li>• acid foods</li> <li>• high acid foods</li> </ul> <p>3.1 Explain how the presence and levels of osmotically active substances can affect the use of heat treatment or other sterilisation methods</p> <p>3.2 Explain how osmotically active substances biochemically perform within food mixtures</p> <p>3.3 Explain the function of sugars, starches and salts as osmotically active substances.</p> <p>4.1 Evaluate the uses of glass and sterilisable pouches for packaging sterile food and drink</p> <p>4.2 Explain the structure and use of sterilisable pouches.</p>		

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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 sterile processing 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>	