

3247 Principles of packaging in bakery

SQA Unit Code

H3J3 04

Level 3

SCQF Level 6

SCQF Credit value 6

Unit Summary

This unit is about understanding the types of packaging used, their purpose and functions for bakery products. Packaging types typically include; paper and board, waxed paper, cellulose films and polypropylene/polythene/pvc bags and wrappings.

You need to understand the differences between the packaging types and the reasons for their application to specific products. You need to know the limitations and restrictions on the use of packaging types. You also need to know packaging can support advertising, labelling and bar coding for products.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of packaging to support your role.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

You need to know and understand:

1. the purpose and functions of packaging bakery products
2. what the sources are of paper, board and cellulose film packaging material
3. how paper, board and cellulose film is processed into packaging material
4. how board is treated for use in direct contact with food
5. what the business and sustainable advantages are in using paper and board packaging material
6. the typical uses for paper, waxed paper and board packaging material for bakery products
7. the structure of cellulose and its properties in providing a packaging medium
8. the grades of cellulose film available, their functionality and use of codes
9. how polythene films are made
10. the properties and functionality of low density and high density polythene films
11. how polypropylene films are made
12. the properties and functionality of cast, oriented and coated oriented polypropylene films

13. the properties and functionality polyvinylchloride and polyvinylidenechloride films and their use as shrink wrap films
14. the technical demands of bakery products and the most suitable wrapping application for product categories; pastries, high sugar cake, high liquor/low sugar cakes, sponges, low moisture confectionery, decorated cakes, savoury and meat goods, morning goods, soft breads, crusty breads
15. the most suitable packaging for freezing bakery products
16. what the limitations and regulations are in the use of 'food safe' packaging material
17. the role of packaging material in promoting and advertising bakery products
18. the role of packaging material in providing a substrate for labelling and bar coding

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written