

IMPPO237Kv1

Principles of cans and closing cans in food manufacture



Overview

This unit is about understanding the principles of cans and the systems for closing cans in food manufacture. It covers regulatory and organisational standards, materials and characteristics of cans, seamed ends, can decoration and recycling.

This unit is for you if you require a broad knowledge and understanding of cans and closing cans in food manufacture.

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Performance criteria

See:

You must be able to:

IMPPO240S Control canning in food manufacture

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Knowledge and understanding

You need to know and understand:

- K1 what the regulatory requirements are and what may happen if they are not followed
- K2 what the organisational standards and instructions are and what may happen if they are not followed
- K3 what the principle characteristics of a can are including shape, dimensions, suitability for product, special features, wear and tear
- K4 the construction of a can including a seamed end
- K5 what materials are used to construct cans and their main differences, including widgets
- K6 the importance of can decoration and how it is applied
- K7 why the dimensions of a can is important
- K8 recycling of cans

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