

Carry out fresh produce packaging and preservation

Overview

This standard is about the skills and knowledge needed for you to carry out fresh produce packaging and preservation.

You will need the skills and knowledge to carry out the production of packs both using relevant equipment and tools and by hand to maintain product quality and safety. You will need to check packing and the tools and equipment used, while following manual handling and health and safety procedures.

You will need to understand the principles of packaging and preservation so that the techniques and methods you apply avoid damaging the product and maintain the quality demanded by customers and consumers. Understanding the principles of the packaging and how it protects and preserves product will help you understand how your own organisation produces its products to service the needs of its customers.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in production operations.

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Performance criteria

You must be able to:

Prepare to produce individual packs

1. prepare to produce individual packs following health, safety and hygiene standards
2. check packing specifications within agreed timescales
3. set up equipment according to specification
4. check that there is sufficient packing material available and that it is fit for use
5. check that services meet requirements
6. check that the product to be packed is available and fit for use
7. take action in response to operating problems
8. maintain communication with the relevant people

Carry out production of individual packs

9. carry out production of individual packs following health, safety and hygiene standards
10. use equipment in accordance with health and safety procedures and check that it is supplied with materials
11. monitor pack quality and quantity and take action in response to defects
12. achieve the required quality and quantity of output within the specified time
13. check that there is minimal waste
14. maintain communication with the relevant people

Finish production of individual packs

15. finish production of individual packs following health, safety and hygiene standards
16. dispose of surplus consumables in compliance with company procedures
17. deal with waste, scrap and non-standard products
18. stop the packaging run at agreed time
19. make equipment ready for future use after the completion of the process
20. maintain communication with the relevant people
21. complete all documentation and records within agreed timescales and in compliance with company procedures

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Knowledge and understanding

You need to know and understand:

1. the types of packaging available in the fresh produce sector
2. what the properties are of each type of packaging and their benefits
3. how packaging is used at point of harvest and in support of transportation
4. how packaging can damage fresh produce
5. which type of packaging is used for each type of fresh produce
6. how different packaging aids the preservation of fresh produce
7. why it is important to match packaging material to product type
8. the advantages of the different packaging materials used with fresh produce
9. the disadvantages of the different packaging materials used with fresh produce
10. how to assess if packaging is fit for purpose
11. why it is important to use process packaging when handling fresh produce
12. how fresh produce packaging methods optimise product quality
13. the storage requirements of packaging materials
14. the use of controlled environment as a method of preservation and conditioning of fresh produce
15. the use of Modified Atmosphere Packaging as a method of preservation
16. the use of heat as a method of preservation for fresh produce
17. the effects of the gases used in fresh produce packaging and preservation
18. the effects of chilled environments used in fresh produce packaging and preservation
19. the effects of freezing in fresh produce packaging and preservation
20. what are the possible hazards of preservation systems
21. the packaging requirements used in high risk zones
22. how the stability and shelf life of fresh produce is affected in packaging
23. how the different forms of packaging are formed from packaging materials
24. how to use packaging machinery in the fresh produce sector
25. why automation of packing machinery is important in the packing

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process

26. how packaging techniques have an impact on the environment
27. what environmental implications are of preservation techniques
28. the legislative requirements on labelling for the fresh produce sector
29. the voluntary requirements on labelling for the fresh produce sector
30. the packaging regulations and legislation including WRAP
31. the key drivers of packaging costs
32. the advantages and disadvantages of consumer packs
33. how the consumer packs have a role in marketing the product

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