

Affiliated I-M3

SUMMER EXAMINATIONS 2024

EXAMINATION: UNIT 1 Fundamentals of Packaging Technology and

Packaging in the Supply Chain

COURSE: CPD Diploma in Packaging Technology

DATE: 9th May 2024

10am to 12pm

EXAMINERS: David Little, Anne Morrissey

TIME ALLOWED: 2 hours

INSTRUCTIONS: Please answer four questions. All questions carry equal

marks

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The use of programmable or text storing calculators, smart phones etc are expressly forbidden. Please note that where a candidate answers more than the required number of questions, the examiner will mark all questions attempted and then select the highest scoring ones.

Question 1 (25 marks)

a) Compare and contrast the difference in the supply chain hazards experienced if one is distributing fast moving consumer goods (FMCG) product to a warehouse, compared to the delivery of an on-line order of one item to someone's home.

(10 marks)

b) The Hazards of Distribution can have a major effect on packaging and product damage. Discuss five of the general impacts, experienced by packaging in the Supply Chain giving examples to illustrate your answer.

(15 marks)

Question 2 (25 marks)

a) Discuss the functions of packaging and why they are important for new product pack development.

(10 marks)

b) Describe the typical packaging and component layers used in a carton for liquid custard. Discuss how these layers / components perform the functions of packaging.

(15 marks)

Question 3 (25 marks)

a) Briefly discuss what you understand by the term "Carbon Footprint" and the reasons why you would consider it in the context of importing or locally sourcing goods.

(10 marks)

b) Discuss what you understand as an environmentally responsible pack and using examples, discuss what you should consider in designing such a pack.

(15 marks)

Question 4 (25 marks)

a) Describe the measures that can be taken to increase the stability of a pallet of product filled bags or flat outers or filled outer cases.

(10 marks)

b) Discuss the important factors that must be considered in the storage, loading and handling of palletised goods a warehouse.

(15 marks)

Question 5 (25 marks)

c) Describe the various methods of preserving cooked foods produced industrially. Pick one method and describe and illustrate the process in more detail.

(15 marks)

d) Identify and briefly describe FIVE abiotic mechanisms for product spoilage. Discuss how the effect of these spoilage mechanisms can be reduced with packaging.

(10 marks)