



Food Manufacture

Palletising

Lesson 1

Master the role of palletising in food manufacture, paying particular attention to the importance of health and safety, by completing this course.





Learning Objectives

- Recognise the role of palletisation in a food factory
- List the different types of pallets
- Describe the different features of types of pallets
- Identify the best ways to stack a pallet





Learning Objectives

- Explain how to stack a pallet safely
- Compare the column stack to the interlocking stack method
- Identify the main ways of protecting product in a stack





Learning Objectives

- Understand how to secure a pallet stack safely
- Recognise how to move pallet stacks safely
- State the types of equipment used to move pallets





A pallet is a flat transport structure which can stably support goods so there isn't any damage to the product, equipment or people.





**Pallets are used
to store,
protect and
transport
goods.**





In a food factory pallets are commonly used to transport finished products to their destination.

Pallets allow products to be handled safely.





They are also used in factories to store products off the floor or can be used in storage areas to store equipment.





For goods which are awkward to lift, or weigh more than 25kg it is recommended to use a structure that enables the goods to be lifted using equipment. A pallet is an ideal structure to use for this purpose.





Revision Activity 1

Name three things pallets are used for?