

**Modification history**

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

<b>FBPEGG2001</b>	<b>Work on an egg grading floor</b>
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to determine basic egg characteristics and quality principles in egg production and packing.</p> <p>This unit applies to individuals who work in egg grading and packing facilities in a poultry production environment in either an operations or quality role.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	Nil
<b>Unit Sector</b>	Egg (EGG)

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for egg grading operation	1.1 Identify key work locations and egg grading and packaging equipment on egg grading floor 1.2 Identify grades of eggs packed by the workplace 1.3 Identify trays and packaging used for all orders and location of best before dates on trays and cartons 1.4 Identify storage locations for packed orders prior to despatch 1.5 Identify work health and safety procedures for egg grading, including use of personal protection equipment 1.6 Identify workplace environmental guidelines for egg grading floor operations
2. Recognise egg grades and common egg faults	2.1 Identify different grades of fresh eggs 2.2 Recognise gross, hairline, star cracks, black rot, dirt and other faults in eggs 2.3 Identify defects through the candling process
3. Operate on the egg grading floor	3.1 Confirm method for egg cleaning 3.2 Identify key risks to food safety on egg grading floor, including hazard analysis critical control points (HACCP) plan and egg grading floor critical control points 3.3 Confirm steps and locations for detecting eggs with gross defects 3.4 Identify quality system, including sampling program and tests conducted both on and off the grading floor 3.5 Identify and confirm steps and requirements for the packaging process, including process for printing best before date 3.6 Confirm temperature and humidity requirements for storing eggs

**Foundation Skills**

*This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.*

Skill	Description
Reading	<ul style="list-style-type: none"> <li>Interprets standard operating procedures required for working on an egg grading floor</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Identifies grades of eggs by weight and size</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Applies workplace procedures to own role and responsibilities</li> <li>Understands main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements</li> <li>Maintains hygiene standards</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Discuss operational and safety information with relevant personnel using required communication method</li> </ul>

**Unit Mapping Information**

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPEGG2001 Work on an egg grading floor	FDFPO2009A Work in an egg grading floor	Updated to meet Standards for Training Packages	Equivalent unit

**Links**

Companion Volumes, including Implementation Guides, are available at VETNet:  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

<b>TITLE</b>	<b>Assessment requirements for FBPEGG2001 Work on an egg grading floor</b>
<b>Performance Evidence</b>	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit. There must be evidence that, on at least one occasion, the individual has:</p> <ul style="list-style-type: none"> <li>• identified egg receiving, denester, backpack, pulping and storage equipment and workstations</li> <li>• identified types and grades of eggs packed within the organisation</li> <li>• recognised gross, hairline and star cracks, black rot, dirt and other faults in eggs</li> <li>• identified defects in eggs using the candling process</li> <li>• identified food safety risks on egg grading floor and critical control points</li> <li>• identified order control system and trays and cartons used for orders</li> <li>• identified temperature, humidity and other storage requirements for eggs</li> <li>• applied food safety procedures to work practices</li> <li>• followed work health and safety procedures.</li> </ul>	
<b>Knowledge Evidence</b>	
<p>An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:</p> <ul style="list-style-type: none"> <li>• functions of key work areas, including washing equipment, weighing and automatic fault detection equipment, lanes, denesters, backpack side, quality room and cool rooms</li> <li>• egg components and purpose, including shell, shell membranes, yolk, albumen and air cell</li> <li>• common and difference between egg grades</li> <li>• importance of early grading and packing eggs on freshness</li> <li>• key egg faults, including types of cracks, faulty colouring, faulty shapes and blood and other inclusions, and the methods used to detect faults</li> <li>• purpose and methods for egg cleaning</li> <li>• temperature and humidity requirements for storing eggs and effects of variation from these requirements</li> <li>• contamination and food safety risks, and related control measures</li> <li>• environmental issues and controls relevant to the process, including waste or rework collection and handling procedures related to the process</li> <li>• work health and safety procedures for egg grading, including the use of personal protection equipment</li> <li>• workplace cleaning and sanitation procedures relevant to the egg grading process.</li> </ul>	
<b>Assessment Conditions</b>	
<p>Assessment of skills must take place under the following conditions:</p> <ul style="list-style-type: none"> <li>• physical conditions: <ul style="list-style-type: none"> <li>• an egg grading and packing workplace setting or an environment that accurately represents workplace conditions</li> </ul> </li> <li>• resources, equipment and materials: <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• egg washing, grading and packing equipment</li> <li>• eggs of different grades and condition including eggs demonstrating most common faults</li> </ul> </li> <li>• specifications: <ul style="list-style-type: none"> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> </ul> </li> <li>• relationships: <ul style="list-style-type: none"> <li>• interactions with team members and supervisors.</li> </ul> </li> </ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	
<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>