

# AHCPLY204 Collect and pack eggs for human consumption

Release: 1

# AHCPLY204 Collect and pack eggs for human consumption

## **Modification History**

Release	TP Version	Comment
1	AHCv1.0	Initial release

## **Application**

This unit of competency describes the skills and knowledge required to collect and pack eggs intended for human consumption *to be* ready for transfer to the grading and packing floor.

All work must be carried out to comply with workplace procedures, work health and safety, animal welfare and biosecurity legislation and codes of practice and sustainability practices.

This unit applies to individuals who work under general supervision and exercise limited autonomy with some accountability for own work. They undertake defined activities and work in a structured context.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

## Pre-requisite Unit

Nil.

#### **Unit Sector**

Poultry (PLY)

#### **Elements and Performance Criteria**

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for work	<ul> <li>1.1 Follow biosecurity requirements</li> <li>1.2 Follow personal hygiene requirements such as washing and sanitising hands</li> <li>1.3 Follow enterprise work health and safety policies</li> <li>1.4 Select, use and maintain appropriate personal protective equipment and clothing</li> </ul>

Approved Page 2 of 4

Element	Performance criteria
	1.5 Check & clean work area
	1.6 Check equipment is clean and working correctly
2. Collect eggs	2.1 Ensure that nests and egg belts are free of sick or injured birds, carcasses and other obstructions in line with enterprise animal welfare policies
	2.2 Control flow of eggs to match handling rate
	2.3 Remove heavily marked, dirty, cracked, leakers or weak shelled eggs and useless eggs
	2.4 Collect eggs by placing eggs onto trays or into baskets
3. Pack and store eggs	3.1 Pack eggs, keeping production categories separate and wrap pallets as required ready for transport
	3.2 Label packed eggs, pallets and all packing requirements correctly
	3.3 Check cool room temperature and humidity
	3.4 Transfer eggs to cool room or grading floor
4. Clean and sanitise equipment and sites	4.1 Clean and sanitise egg belts/conveyors and all equipment and work areas
	4.2 Clean and sanitise cool room and equipment
	4.3 Control pests in egg collection, packing and storage areas
	4.4 Handle and measure chemicals used in the washing and cleaning equipment safely
	4.5 Take samples for testing if required
	4.6 Dispose of non-conforming eggs and waste according to enterprise environmental management requirements
	4.7 Complete records clearly and accurately

## **Foundation Skills**

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

# **Range of Conditions**

# **Unit Mapping Information**

This unit is not equivalent to AHCPLY204A Collect and pack eggs for human consumption. No unit equivalent.

Approved Page 3 of 4

### Links

Companion Volume implementation guides are found in VETNet - <a href="https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72">https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72</a>

Approved Page 4 of 4