



**Australian Government**

**Assessment Requirements for  
FBPEGG2001 Work on an egg grading  
floor**

**Release: 1**

# Assessment Requirements for FBPEGG2001 Work on an egg grading floor

## Modification History

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

## Performance Evidence

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:

- identified egg receiving, denester, backpack, pulping and storage equipment and workstations
- identified types and grades of eggs packed within the organisation
- recognised gross, hairline and star cracks, black rot, dirt and other faults in eggs
- identified defects in eggs using the candling process
- identified food safety risks on egg grading floor and critical control points
- identified order control system and trays and cartons used for orders
- identified temperature, humidity and other storage requirements for eggs
- applied food safety procedures to work practices
- followed work health and safety procedures.

## Knowledge Evidence

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:

- functions of key work areas, including washing equipment, weighing and automatic fault detection equipment, lanes, denesters, backpack side, quality room and cool rooms
- egg components and purpose, including shell, shell membranes, yolk, albumen and air cell
- common and difference between egg grades
- importance of early grading and packing eggs on freshness
- key egg faults, including types of cracks, faulty colouring, faulty shapes and blood and other inclusions, and the methods used to detect faults
- purpose and methods for egg cleaning
- temperature and humidity requirements for storing eggs and effects of variation from these requirements
- contamination and food safety risks, and related control measures

- environmental issues and controls relevant to the process, including waste or rework collection and handling procedures related to the process
- work health and safety procedures for egg grading, including the use of personal protection equipment
- workplace cleaning and sanitation procedures relevant to the egg grading process.

## Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
  - an egg grading and packing workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
  - personal protective clothing and equipment
  - egg washing, grading and packing equipment
  - eggs of different grades and condition including eggs demonstrating most common faults
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
- relationships:
  - interactions with team members and supervisors.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

## Links

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