



**Australian Government**

# **FBPEGG2001 Work on an egg grading floor**

**Release: 1**

## 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.

### Application

This unit of competency describes the skills and knowledge required to determine basic egg characteristics and quality principles in egg production and packing.

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.

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.

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

### Pre-requisite Unit

Nil

### Unit Sector

Egg (EGG)

### Elements and Performance Criteria

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

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	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 though 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.*

<b>Skill</b>	<b>Description</b>
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,</li> </ul>

Skill	Description
	housekeeping standards and environmental care requirements <ul style="list-style-type: none"> <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.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>