



**Australian Government**

**Assessment Requirements for  
FBPEGG2002 Operate egg grading and  
packing floor equipment**

**Release: 1**

# Assessment Requirements for FBPEGG2002 Operate egg grading and packing floor equipment

## 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 the individual has operated grading and packing floor equipment at least once, including:

- confirming availability of materials required for specialist egg washing, grading and packaging
- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on machinery used for egg receipt, washing, packing and grading
- starting, operating, monitoring and adjusting equipment to achieve required orders and quality outcomes
- monitoring sorting of eggs into different size lots
- taking corrective action in response to jams, other typical faults and inconsistencies in washing, weighing, faulty egg identification and packing
- undertaking quality checks of egg grading, washing and packing process
- correctly changing denester side operation between different size packs
- correctly identifying and matching trays to outer packaging for orders
- correctly weighing, recording and disposing of inedible egg waste product
- completing workplace records in required format
- applying safe work practices and identifying work health and safety hazards and controls
- applying food 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:

- grading floor layout, including conveyors, washing, drying, weighing and checking equipment, lanes, denester side, backpack side, lane boards and other instruction boards, store rooms and cool rooms

- basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- operating requirements and parameters and corrective action required where operation is outside specified operating parameters
- typical equipment faults and related causes, including signs and symptoms of faulty equipment and early warning signs of potential problems
- inspection or test points (control points) and the related procedures and recording requirements
- requirements for different types of eggs including cage, barn laid, free range and organic
- common causes of variation in mechanical settings and corrective action required
- workplace health and safety and food safety hazards and controls
- method used for communicating daily orders including lane boards
- purpose of best before dates for egg packaging
- method of setting best before date printer for egg packaging
- type and implication of cracks in eggs
- location and contents of all material safety data sheets (MSDS) for chemicals used in washing and cleaning processes
- types of trays, outer packaging, buckets and other containers used on grading floor and system used to identify containers used for first grade, seconds and defective eggs
- determining first grade, seconds and defective eggs
- maximum collection times for seconds and defective eggs from grading floor collection points
- quality checks, including checks on outer quality, date printing, eggs weights, cleanliness, Haugh unit reading and misshapen and cracked eggs in cartons.

## 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 to be processed
- specifications:
  - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
  - information on equipment capacity and operating parameters
  - production schedule/batch instructions
  - documentation and recording requirements and procedures
  - cleaning procedures, materials and equipment as required, including MSDS

- 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>