



Australian Government

**Assessment Requirements for
FBPEGG2003 Work on an egg grading
floor**

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 6.0.

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 worked on an egg grading floor to grade eggs over a period of one shift, including:

- identifying and addressing food safety risks
- recognising eggs faults
- ensuring eggs are stamped and washed in line with food safety standards.

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
- Food Standards Code requirements for eggs and egg products
- commonalities and differences between egg grades
- importance of early grading and packing eggs on freshness
- purpose and methods for egg cleaning
- the need to separate dirty/unwashed eggs from clean/washed eggs
- key egg faults, including types of cracks, faulty colouring, faulty shapes, and blood and other inclusions, and the methods used to detect faults
- contamination and foreign bodies likely to be present in eggs and egg products
- food safety risks present in egg pulp and egg products, including biological, chemical, physical and allergenic risks
- measures used to control food safety risks
- temperature and humidity requirements for storing eggs, and effects of variation from these requirements

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

Assessment Conditions

Assessment of the skills in this unit of competency 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 equipment
 - egg washing, grading and packing equipment
 - eggs of different grades and condition, including eggs with common faults
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements.

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>