



Australian Government

FBPEGG2003 Work on an egg grading floor

Release: 1

FBPEGG2003 Work on an egg grading floor

Modification History

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

Application

This unit of competency describes the skills and knowledge required to grade eggs, which requires knowledge of 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 health and safety and food safety regulations, legislation and standards that apply to the workplace.

No 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

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	best before dates on trays and cartons 1.4 Identify storage locations for packed orders prior to dispatch 1.5 Identify safe work procedures for egg grading, including use of personal protective equipment 1.6 Identify workplace environmental guidelines for egg grading floor operations, including disposal of waste
2. Recognise egg grades and common egg faults	2.1 Identify different grades of fresh eggs, including by size 2.2 Recognise gross, hairline and star cracks, black rot, dirt and other faults in eggs 2.3 Identify defects through 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 food safety 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 Ensure eggs are individually stamped in line with Food Standards requirements 3.6 Identify and confirm steps and requirements for the packaging process, including process for printing best before date 3.7 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.

Skill	Description
Reading	Interpret standard operating procedures required for working on an egg grading floor
Writing	Record processing data using digital and/or paper-based formats

Skill	Description
Numeracy	• Read and monitor gauges and scales • Identify grades of eggs by weight (g) and size (small, medium, large, extra large) • Identify appropriate best before dates

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPEGG2003 Work on an egg grading floor	FBPEGG2001 Work on an egg grading floor	Minor changes to Performance Criteria for clarity Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

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