



Australian Government

Department of Education, Employment and Workplace Relations

FDFPO2009A Work in an egg grading floor

Revision Number: 1

FDFPO2009A Work in an egg grading floor

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit of competency covers the skills and knowledge to work in an egg grading floor in either an operating or quality role. It covers basic egg characteristics, purpose of grading floor, and quality principles in egg production and packing.
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Application of the Unit

Application of the unit	The unit is an introductory unit that provides the basic knowledge and skills for working in egg grading and packing facilities and is intended to support induction programs for operators and other staff.
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Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Identify key features of the egg grading operation	1.1. Key work locations and egg grading and packaging equipment on egg grading floor are identified 1.2. Grades of eggs packed by the enterprise are identified 1.3. Trays and packaging used for all orders and location of best before dates on trays and cartons are identified 1.4. Storage locations for packed orders prior to despatch are identified 1.5. Key workplace information sources are identified
2. Recognise key characteristics of eggs	2.1. Recognise egg components are recognised 2.2. Identify differences between egg grades are identified
3. Recognise common egg faults	3.1. Gross, hairline, star cracks, black rot, dirt and other faults in eggs are recognised 3.2. Candling process and defects identified through candling are explained
4. Understand role of egg grading floor	4.1. Importance of early grading and packing on freshness is explained 4.2. Method and purpose of egg cleaning is explained 4.3. Key risks to food safety on egg grading floor are identified, including Hazard Analysis and Critical Control Point (HACCP) plan egg grading floor critical control points 4.4. Workplace environmental guidelines and implications for egg grading floor operations are identified 4.5. Common grades of fresh eggs are recognised 4.6. Steps and locations for detecting eggs with gross defects are explained 4.7. Quality system is explained, including sampling program and tests conducted both on and off the grading floor 4.8. Key steps of packaging process are identified, including process for printing best before date 4.9. Temperature and humidity requirements for storing eggs are identified

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

Ability to:

- identify grading floor layout, including conveyors, washing drying, weighing and checking equipment, lanes, denestor side, backpack side, lane boards and other instruction boards, store rooms and cool rooms
- identify grades of eggs by weight, size and shell colour characteristics
- identify packaging types used within the enterprise including those for all customers
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge

Knowledge of:

- functions of key work areas including washing equipment, weighing and automatic fault
- detection equipment, lanes, denestors, backpack side, quality room and cool rooms
- egg components and purpose, including shell, shell membranes, yolk, albumen and air cell
- key egg faults, including types of cracks, faulty colouring, faulty shapes and blood and other inclusions
- temperature and humidity requirements for storing eggs and effects of variation from these requirements

Evidence Guide

EVIDENCE GUIDE	
<p>The Evidence Guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.</p>	
<p>Overview of assessment</p>	<p>Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work being performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p>Critical aspects for assessment and evidence required to demonstrate competency in this unit</p>	<p>Evidence of the ability to:</p> <ul style="list-style-type: none"> • identify egg receiving, denestor, backpack, pulping and storage equipment and work stations • identify type and grades of eggs packed within the enterprise • ability to recognise types of faults in eggs and methods used to detect each fault • identify food safety risks on egg grading floor and critical control points • identify order control system and trays and cartons used for orders • identify temperature, humidity and other storage requirements for eggs.
<p>Context of and specific resources for assessment</p>	<p>Assessment must occur in the workplace where there the assessee has access to:</p> <ul style="list-style-type: none"> • personal protective clothing and equipment • work procedures, including advice on safe work practices, food safety, quality and environmental requirements • egg washing, grading and packing equipment • documentation and recording requirements and procedures • eggs of different grades and condition including eggs demonstrating most common faults.
<p>Method of assessment</p>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role.</p>
<p>Guidance information for assessment</p>	<p>When used for induction purposes, assessment of competency should be demonstrated on more than one occasion over a period of time in order to ensure</p>

EVIDENCE GUIDE

consistency and equity and in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

RANGE STATEMENT	
<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.</p>	
Policies and procedures	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
Workplace information	<p>Workplace information may include:</p> <ul style="list-style-type: none"> • standard operating procedures (SOPs) • specifications • production schedules and instructions • floor layout diagrams • manufacturers' advice • standard enterprise forms and reports
Key egg components	<p>Key egg components include:</p> <ul style="list-style-type: none"> • shell • albumen • yolk • shell membranes • air cell
Egg grading and packaging equipment	<p>Equipment may be:</p> <ul style="list-style-type: none"> • manual or automatic with central controls or operator set controls, including controls for printing best before dates
Best before dates	<p>Best before dates are printed on packaging to advise consumers of the best period for consumption of the packed eggs. The date period may vary by:</p> <ul style="list-style-type: none"> • species • type of egg • region
Haugh score	<p>Haugh score is:</p> <ul style="list-style-type: none"> • a comparison of the height of the albumen

RANGE STATEMENT	
	midway between the yolk and the edge of the albumen with the weight of the egg
HACCP plan	<p>The principles of HACCP are:</p> <ul style="list-style-type: none"> • hazard analysis • identifying critical control points • establishing critical limits • monitoring • taking corrective action • keeping record • verifying results <p>The HACCP plan for egg production enterprise will identify the critical control points on the egg grading floor.</p>
Factors affecting egg quality	<p>Factors affecting egg quality may include:</p> <ul style="list-style-type: none"> • age and health of the hen • time between laying and consumption • storage at low temperatures and required humidity as soon as possible after laying • strain of chicken • texture, colour, shape, soundness and cleanliness of shell
Candling process	<p>The candling process may be automatic or manual and is used to detect shell cracks and defects not normally visible and internal defects, including:</p> <ul style="list-style-type: none"> • blood spots • meat spots • mottled and glassy shells • rotten eggs • stale eggs (large air cells) • cracks • misshapen shells

Unit Sector(s)

Unit sector	Poultry
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Competency field

Competency field	
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Co-requisite units

Co-requisite units		