



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **FDFPO2010A Operate egg grading and packing floor equipment**

**Revision Number: 2**

## FDFPO2010A Operate egg grading and packing floor equipment

### Modification History

November 2011: minor typographical error corrected.

### Unit Descriptor

<b>Unit descriptor</b>	This unit of competency covers the skills and knowledge required to operate and monitor specialist egg washing, grading and packaging equipment.
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### Application of the Unit

<b>Application of the unit</b>	<p>This unit applies to operators working in an egg grading and packing floor who are operating and monitoring equipment directly in contact with eggs. These positions will generally be washing station, denestor and backpack work stations. Work stations and positions, such as those dealing with movement and placement of empty trays or filled outer packaging, are covered by more generic units such as:</p> <ul style="list-style-type: none"> <li>• FDFOP2022A Operate a high speed wrapping process</li> <li>• FDFOP2023A Operate a packaging process</li> <li>• TLID207C Shift a load using manually-operated equipment.</li> </ul> <p>Where liquid egg products are manufactured from damaged and faulty eggs the following units may be required depending on the type of liquid egg products being produced:</p> <ul style="list-style-type: none"> <li>• FDFOP2008A Operate a bulk liquid transfer process</li> <li>• FDFOP2034A Operate an evaporation process</li> <li>• FDFOP2040A Operate a heat treatment process (for pasteurisation).</li> </ul>
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## Licensing/Regulatory Information

Not applicable.

## Pre-Requisites

<b>Prerequisite units</b>		
	FDFO2009A	Work in an egg grading floor

## Employability Skills Information

<b>Employability skills</b>	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
<p>1. Operate and monitor egg receiving equipment</p>	<p>1.1. Production schedules are checked for egg type requirements, for example, cage, barn laid, free range and organic</p> <p>1.2. Eggs requiring manual loading are placed onto conveyor</p> <p>1.3. Conveyor, finger sorter and other egg receiving equipment are checked for jams and faults</p> <p>1.4. Primary and secondary wash and rinse machines and dryers are checked for correct operation</p> <p>1.5. Passage of eggs through crack and leak detectors, weighing stations is checked to make sure that faulty eggs are being identified and dropped out</p> <p>1.6. Sorting of eggs into different size lots is monitored for conformance to enterprise and job specification</p>
<p>2. Operate and monitor denestor side egg packing lanes</p>	<p>2.1. Correctly printed packaging is loaded onto lane take off holders according to production instructions or orders</p> <p>2.2. The correct number of size and grade of egg pallets and packs according to customer order are supplied to each lane</p> <p>2.3. Packing order requirements, including number of eggs per carton or tray, and number of cartons or trays per order type are entered into each lane through key pad terminal</p> <p>2.4. Mechanical setting of the lane machinery for different size trays is undertaken where required</p> <p>2.5. Setting of best before date printer is undertaken or checked</p> <p>2.6. Lanes are monitored to ensure that lanes do not run out of egg trays</p>
<p>3. Operate and monitor backpack side egg packing lanes</p>	<p>3.1. Number of cartons per order are determined from lane boards or other job instructions</p> <p>3.2. Packing lanes are monitored to ensure trays are being packed into correct outer packaging</p> <p>3.3. Trays not requiring packing are stacked into outer containers</p> <p>3.4. Quality checks are undertaken according to standard operating procedures, including checks on outer quality, date printing on all, eggs weights, cleanliness, Haugh unit reading, and misshapen and</p>

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b>
	<p>cracked eggs in cartons</p> <p>3.5. Work is conducted in accordance with workplace environmental guidelines</p>
<p>4. Process damaged and faulty eggs</p>	<p>4.1. Containers of faulty eggs from washers and damaged eggs from packing machines are collected and transported to liquid egg processing station</p> <p>4.2. Eggs are sorted into edible and inedible waste product</p> <p>4.3. Edible waste product are weighed and recorded within specified time intervals</p> <p>4.4. Faulty and damaged edible eggs are fed to egg breaking or egg pulping machine</p> <p>4.5. Egg pulping machine is started according to standard operating procedure</p> <p>4.6. Temperature of egg pulping machines are monitored and any over-temperatures reported</p> <p>4.7. Speed of pumps are monitored and adjusted to suit pulping and container filling operations</p> <p>4.8. Inedible egg waste product is weighed, recorded and disposed of according to procedures</p>

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

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

#### Required skills

##### *Ability to:*

- access workplace information to identify processing requirements
- select, fit and use personal protective clothing and/or equipment
- conduct pre-start checks, such as inspecting equipment condition to identify any signs of wear, selecting appropriate settings and/or related parameters, cancelling isolation or lock outs as required, confirming that equipment is clean and correctly configured for processing requirements, positioning sensors and controls correctly, ensuring any scheduled maintenance has been carried out, and confirming that all safety guards are in place and operational
- correctly start and stop egg washing, packing and grading machines
- monitor supply and flow of eggs through washing and packing equipment
- identify visually faulty eggs, including dirty eggs after washing, cracked eggs, leaking eggs and misshaped eggs
- use yolk colour test card
- conduct Haugh unit checking
- fix simple jams and blockages
- locate emergency stop functions on equipment
- monitor machine performance for above average egg damage, incompletely filled trays and outer packaging, obvious misses of faulty and damaged eggs, and over temperature equipment
- detect abnormal noise or vibration
- match orders to inner and outer packaging materials
- conduct changeovers to different capacity cartons and catering trays including mechanical adjustments using claw or other specialised tool
- prepare equipment for cleaning
- respond to and/or report equipment failure within level of responsibility
- complete workplace records as required
- maintain work area to meet housekeeping standards
- 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:*

- grading floor layout, including conveyors, washing drying, weighing and checking

**REQUIRED SKILLS AND KNOWLEDGE**

- equipment, lanes, denestor side, backpack side, lane boards and other instruction boards, store rooms and cool rooms
- method used for communicating daily orders (e.g. lane boards)
  - purpose of best before dates
  - method of setting best before date printer
  - understanding type and implication of cracks
  - 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 useless eggs
  - determining first grade, seconds and useless eggs
  - maximum collection times for seconds and useless eggs from grading floor collection points

## Evidence Guide

<b>EVIDENCE GUIDE</b>	
<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><b>Overview of assessment</b></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 performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.</p>
<p><b>Critical aspects for assessment and evidence required to demonstrate competency in this unit</b></p>	<p>Evidence of ability to:</p> <ul style="list-style-type: none"> <li>• conduct pre-start checks on machinery used for egg receipt, washing, packing and grading</li> <li>• start, operate, monitor and adjust equipment to achieve required orders and quality outcomes</li> <li>• take corrective action in response to jams, other typical faults and inconsistencies in washing, weighing faulty egg identification and packing</li> <li>• correctly change denester side operation between different size packs</li> <li>• correctly identify and match trays to outer packaging for orders</li> <li>• complete workplace records as required</li> <li>• apply safe work practices and identify OHS hazards and controls</li> <li>• safely shut down equipment</li> <li>• apply food safety procedures.</li> </ul>
<p><b>Context of and specific resources for assessment</b></p>	<p>Assessment must occur in the workplace where the assessee has access to:</p> <ul style="list-style-type: none"> <li>• personal protective clothing and equipment</li> <li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li> <li>• information on equipment capacity and operating parameters</li> <li>• production schedule, batch/recipe instructions</li> <li>• egg washing, grading and packing equipment</li> <li>• documentation and recording requirements and procedures</li> <li>• cleaning procedures, materials and equipment as required.</li> </ul>



<b>EVIDENCE GUIDE</b>	
<b>Method of assessment</b>	<p>This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be:</p> <ul style="list-style-type: none"> <li>• FDFOP2003A Clean equipment in place</li> <li>• FDFOP2004A Clean and sanitise equipment</li> <li>• FDFOP2011A Conduct routine maintenance</li> <li>• FDFOP2013A Apply sampling procedures</li> <li>• FDFOP2030A Operate a process control interface</li> <li>• MSL973001A Perform basic tests.</li> </ul>
<b>Guidance information for assessment</b>	<p>To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.</p>

## Range Statement

<b>RANGE STATEMENT</b>	
<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>	
<b>Policies and procedures</b>	Work is carried out according to company policies and procedures, regulatory and licensing requirements, legislative requirements, and industrial awards and agreements
<b>Legislative requirements</b>	<p>Legislative requirements are typically reflected in procedures and specifications. Legislation relevant to this industry includes:</p> <ul style="list-style-type: none"> <li>the Food Standards Code, including labelling, weights and measures legislation</li> <li>legislation covering food safety, environmental management, occupational health and safety (OHS), anti-discrimination and equal opportunity</li> </ul>
<b>Workplace information</b>	<p>Workplace information may include:</p> <ul style="list-style-type: none"> <li>standard operating procedures (SOPs)</li> <li>specifications</li> <li>production schedules and instructions</li> <li>manufacturers' advice</li> <li>standard forms and reports</li> </ul>
<b>Egg receiving equipment</b>	<p>Egg receiving equipment may include:</p> <ul style="list-style-type: none"> <li>conveyors bringing eggs directly from laying sheds or barns</li> <li>conveyors requiring manual loading of eggs from trays delivered to grading floor by trucks</li> </ul>
<b>Carton and tray size</b>	<p>Carton and tray size can vary from between enterprises and may include:</p> <ul style="list-style-type: none"> <li>six, twelve, fifteen and eighteen egg cartons</li> <li>twenty and thirty egg trays</li> </ul>
<b>Faulty eggs</b>	<p>Faulty eggs include:</p> <ul style="list-style-type: none"> <li>eggs rejected either automatically or manually because they are out of size, shape or weight</li> </ul>

<b>RANGE STATEMENT</b>	
	specification
<b>Damaged eggs</b>	<p>Damaged eggs include:</p> <ul style="list-style-type: none"> <li>eggs rejected either automatically or manually because of cracks or leaks or are eggs damaged during the washing and packing process</li> </ul>
<b>Denestor side</b>	<p>Denestor side work stations are:</p> <ul style="list-style-type: none"> <li>those positions working on the side of the egg packing machine lanes where eggs are received from the washing equipment and where empty trays are loaded into each lane for filling</li> </ul>
<b>Backpack side</b>	<p>Backpack side work stations are:</p> <ul style="list-style-type: none"> <li>those positions working on the side of the egg packing machine lanes where filled egg trays are either packed into outer containers or taken off as individual filled trays</li> </ul>
<b>Egg storage rooms</b>	<p>Storage of packed eggs prior to despatch may be:</p> <ul style="list-style-type: none"> <li>undertaken in temperature and humidity controlled storage rooms</li> </ul>
<b>Shutdown procedures</b>	<p>Shutdown procedures may include:</p> <ul style="list-style-type: none"> <li>cleaning (in some cases cleaning may be carried out by a dedicated cleaning crew)</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	Poultry
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### Competency field

<b>Competency field</b>	
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## Co-requisite units

Co-requisite units		