



Australian Government

AHCPLY205 Grade and pack eggs for human consumption

Release: 1

AHCPLY205 Grade and pack eggs for human consumption

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to grade and pack eggs for human consumption.

All work must be carried out to comply with workplace procedures, work health and safety and biosecurity legislation and codes of practice and sustainability practices.

This unit applies to individuals who work under general supervision and exercise limited autonomy with some accountability for own work. They undertake defined activities and work in a structured context.

No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication.

Pre-requisite Unit

Nil.

Unit Sector

Poultry (PLY)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare for work	1.1 Follow enterprise biosecurity requirements 1.2 Follow enterprise personal hygiene requirements such as washing and sanitising hands 1.3 Select, use and maintain appropriate personal protective equipment and clothing 1.4 Check & clean work area

Element	Performance criteria
	1.5 Check equipment is working correctly 1.6 Follow enterprise work health and safety policies
2. Assess and grade eggs	2.1 Load eggs onto grader 2.2 Control flow of eggs to match grader flow rate 2.3 Remove very dirty, cracked and leaking eggs 2.4 Candle eggs accurately 2.5 Grade eggs into appropriate weight and quality grades 2.6 Stamp eggs 2.7 Wash eggs using approved sanitisers and equipment as required 2.8 Check wash and rinse water temperature 2.9 Check egg washer sanitiser level and application rate 2.10 Oil eggs when required 2.11 Check oil type and application rate 2.12 Take and prepare samples for testing if required
3. Pack and store eggs	3.1 Pack eggs into cartons or trays and into boxes and assemble as required onto pallets and wrap pallets 3.2 Ensure eggs, trays, cartons, boxes and pallets are stamped and labelled correctly 3.3 Ensure correct separation of non-conforming products and saleable products 3.4 Check cool room temperature and humidity 3.5 Transfer eggs to cool room
4. Clean and sanitise equipment and sites	4.1 Report problems and abnormal equipment operations such as noises to supervisor 4.2 Clean and sanitise egg conveyors, cool room, all equipment and work areas 4.3 Monitor and report sightings or activities of pests in egg collection, grading, and storage areas 4.4 Handle and measure chemicals used in the egg washing and cleaning process safely 4.5 Dispose of useless eggs and waste according to enterprise environmental policies 4.6 Complete records clearly and accurately

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is not equivalent to AHCPLY204A Collect and pack eggs for human consumption.
No unit equivalent.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Assessment Requirements for AHCPLY205 Grade and pack eggs for human consumption

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Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- follow personal hygiene requirements
- match egg feed rate to grading equipment flow rate
- assess and grade eggs
- pack and store eggs
- clean and sanitise equipment, cool rooms and work area
- check equipment is working correctly
- follow enterprise work health and safety policies and biosecurity requirements

Knowledge Evidence

The candidate must demonstrate knowledge of:

- industry standards, codes of practice, and enterprise procedures for sorting, candling, grading, washing, oiling, packing and storing eggs
- commonly used methods of pest and vermin control
- egg labelling requirements
- relevant documentation and records that are required
- types, uses, cleaning and maintenance of equipment and machines
- criteria for determining non-conforming eggs and disposal methods
- temperature, humidity, cleaning and operation for cool rooms
- temperatures, cleaning and sanitising and operation of the egg washing process
- procedures for handling, measurement and usage of egg washing and cleaning chemicals, and sanitisers
- procedures for taking and handling egg samples for testing
- relevant environmental and sustainability requirements, and procedures for disposal and management of wastes, debris and run-offs

- relevant work health and safety and biosecurity requirements

Assessment Conditions

Competency is to be assessed in the workplace or workplace and simulated environment that accurately reflects performance in a real workplace setting.

Assessors must satisfy current standards for RTOs.

Links

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