



Australian Government

Assessment Requirements for AHCPLY209 Grade and pack eggs for human consumption

Release: 1

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Modification History

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 9.0.

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 safely and efficiently graded and packed at least two different batches of eggs to be sold for human consumption. Each batch must include at least 30 eggs.

For each batch, the individual must have, according to enterprise requirements:

- confirmed and applied enterprise health and safety, food safety, biosecurity and environmental protection procedures related to handling, processing and storing eggs
- followed personal hygiene requirements
- identified at least two health and safety hazards, and assessed and controlled and/or reported associated risks
- selected, checked and correctly fitted appropriate personal protective equipment (PPE)
- checked work areas, equipment and consumables are ready for operation
- matched egg flow rate to egg grader rate
- graded eggs by weight and quality requirements
- operated egg washing and oiling equipment, as required
- correctly packed and labelled eggs
- transferred and/or stored eggs to cool room
- safely handled and mixed cleaning products and prepared cleaning equipment
- cleaned and/or sanitised work areas and equipment, including:
 - egg grading, washing, oiling and packing equipment, including conveyors
 - cool room surfaces.

For at least one batch, the individual must also have, according to enterprise procedures:

- correctly operated egg storage facility or cool room
- checked work area for pests and implemented at least two appropriate control measures
- processed eggs not for retail sale

- removed and disposed of waste
- accurately completed records and reported issues.

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:

- key features of state/territory legislation, regulations and codes of practice for worker health and safety, food safety, biosecurity and environmental protection that apply to working with poultry and grading and packing eggs to be sold for human consumption
- enterprise procedures and requirements for worker health and safety, animal welfare, infection control, biosecurity and environmental protection that apply to working with poultry and grading and packing eggs to be sold for human consumption
- industry standards and codes of practice, and enterprise procedures for sorting, candling, grading, washing, oiling, packing and storing eggs sold for human consumption
- commonly used methods of pest control in poultry and egg production
- egg labelling requirements, including regulatory and enterprise requirements
- types, uses, cleaning and maintenance of machinery and equipment used to collect, grade, clean, sanitise, label, pack, transport and store eggs sold for human consumption
- criteria for determining non-conforming eggs
- temperature, humidity, cleaning and operation for cool rooms
- egg washing and oiling processes and equipment
- procedures for handling, measurement and usage of egg washing and cleaning chemicals, and sanitisers
- procedures for handling, measurement and usage of cleaning chemicals, disinfectants and sanitisers, including those used in egg washing machines
- procedures for taking and handling swab and egg samples for testing
- enterprise procedures for disposal and management of waste, including biosecurity and environmental requirements
- enterprise documentation, records and reports required for grading, packing and storage of eggs to be sold for human consumption.

Assessment Conditions

Assessment of the skills in this unit of competency must take place under the following conditions:

- physical conditions:
 - a commercial poultry egg production site or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - poultry eggs specified in performance evidence
 - poultry egg grading and packing infrastructure, materials, resources, tools and equipment, including PPE
 - safety data sheets

- specifications:
 - enterprise health and safety, food safety, infection control, biosecurity and environmental protection procedures related to egg handling, grading, washing, processing, packing and storing activities.

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=c6399549-9c62-4a5e-bf1a-524b2322cf72>