



Australian Government

AHCPLY209 Grade and pack eggs for human consumption

Release: 1

AHCPLY209 Grade and pack eggs for human consumption

Modification History

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

Application

This unit of competency describes the skills and knowledge required to grade and pack eggs from a variety of poultry species intended for human consumption.

This unit applies to workers in commercial poultry production who undertake routine tasks under supervision. They perform defined activities according to enterprise procedures. Work environments may include poultry farms and packing sheds.

Commonwealth and/or state/territory health and safety, environmental protection and biosecurity legislation, regulations and codes of practice apply to keeping and working with poultry. Food safety regulations and codes also apply to eggs that are produced and sold for human consumption. Requirements vary between jurisdictions.

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

Pre-requisite Unit

Nil

Unit Sector

Poultry (PLY)

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 work	1.1 Confirm and follow personal hygiene and other biosecurity procedures that apply to entering and working on a poultry farm or facility 1.2 Identify health and safety hazards, assess risks, and control and/or

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	report risks for grading and packing eggs 1.3 Select and fit appropriate personal protective equipment (PPE) required for grading and packing eggs 1.4 Check work area and equipment are clean and ready for operation 1.5 Ensure sufficient supply of packing consumables
2. Grade eggs and prepare for packing	2.1 Load eggs onto grader according to enterprise procedures 2.2 Control flow of eggs to match grader flow rate 2.3 Remove very dirty, cracked and leaking eggs manually or mechanically 2.4 Candle eggs and remove eggs with faults 2.5 Grade eggs intended for human consumption according to weight and quality categories 2.6 Wash eggs, if required, using approved sanitisers and equipment according to enterprise requirements 2.7 Oil washed eggs according to food safety requirements 2.8 Ensure eggs are stamped according to food safety and enterprise requirements 2.9 Take and prepare egg or swab samples for testing 2.10 Ensure correct separation of non-conforming products and saleable products according to food safety requirements 2.11 Complete records and report issues promptly
3. Pack and store eggs	3.1 Pack eggs with pointed end down into cartons or trays and/or boxes according to customer requirements 3.2 Load trays or boxes onto pallets and wrap pallets to secure trays or boxes 3.3 Ensure trays, cartons, boxes and pallets are labelled correctly 3.4 Check cool room temperature and humidity, and adjust if required 3.5 Transfer eggs to cool room 3.6 Complete records accurately and report issues promptly
4. Clean and/or sanitise work areas and equipment	4.1 Identify health and safety hazards, assess risks, and control and/or report risks for cleaning and/ or sanitising work areas and equipment 4.2 Select and fit appropriate PPE required for cleaning and sanitising

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	work areas and equipment 4.3 Measure chemicals and prepare cleaning fluids safely according to supplier instructions and enterprise procedures 4.4 Check and prepare cleaning equipment 4.5 Clean and/or sanitise egg conveyors, cool room, all equipment and work areas, as required 4.6 Control pests in egg collection, packing and storage areas 4.7 Take swab samples of work and/or egg surfaces for testing if required 4.8 Process eggs not for retail sale according to enterprise requirements 4.9 Remove and dispose of waste according to enterprise biosecurity and environmental procedures 4.10 Complete records and report issues promptly

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 key information from enterprise biosecurity procedures and equipment cleaning and operation instructions
Writing	Use industry terminology to record information about eggs
Numeracy	- Measure and calculate quantity, time, weight, temperature, volume and ratio - Identify grades of eggs by weight (g) and size (small, medium, large) - Identify appropriate best before dates

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPLY209 Grade and pack eggs for human consumption	AHCPLY205 Grade and pack eggs for human consumption	Performance criteria removed, added or revised for clarity Foundation skills added Performance evidence, knowledge evidence and assessment conditions updated	Not equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Assessment Requirements for AHCPLY209 Grade and pack eggs for human consumption

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>