



Australian Government

AHCPLY211 Collect, store and handle eggs from breeder flocks

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.

Application

This unit of competency describes the skills and knowledge required to collect, store and handle fertile eggs from breeder flocks.

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 breeding facilities.

Commonwealth and/or state/territory health and safety, animal welfare, environmental protection and biosecurity legislation, regulations and codes of practice apply to keeping and working with poultry, including the handling of fertilised eggs. Food safety regulations and codes also apply to breeder eggs that are 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 to handle eggs	1.1 Confirm and follow personal hygiene and other biosecurity procedures that apply to entering and working on a poultry breeding farm or facility

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify health and safety hazards, assess risks, and control and/or report risks related to handling, collecting, sorting, packing and storing eggs 1.3 Select and fit appropriate personal protective equipment (PPE) required for handling, collecting, sorting, packing and storing eggs 1.4 Check work area and equipment are clean and ready for operation
2. Collect and sort eggs	2.1 Ensure nests and egg belts are free of sick, injured or dead birds and other obstructions using safe and low stress animal handling techniques 2.2 Collect eggs manually or mechanically from nesting system 2.3 Collect floor eggs and keep separate 2.4 Operate egg handling equipment and control flow of eggs according to enterprise procedures 2.5 Remove very dirty, cracked, leaking or weak-shelled eggs manually or mechanically 2.6 Wash eggs as required using approved sanitisers and temperatures 2.7 Sort eggs into settable and non-settable and categories within each
3. Pack and store eggs	3.1 Place eggs on appropriate trays with pointed end down 3.2 Assemble and stack trays in categories, and label according to enterprise procedures 3.3 Transfer eggs to storage in order of age, category or dispatch order 3.4 Operate egg storage facilities and/or cool rooms according to enterprise procedures 3.5 Fumigate eggs if required 3.6 Separate all eggs selected for human consumption according to state/territory legislative requirements 3.7 Complete records according to enterprise requirements
4. Clean and/or sanitise work areas and equipment	4.1 Identify health and safety hazards, assess risks, and control and/or report risks associated with cleaning and/or sanitising work areas and equipment 4.2 Select and fit appropriate PPE required for cleaning and/ or sanitising 4.3 Measure chemicals and prepare cleaning fluids safely according to

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	supplier instructions and enterprise procedures 4.4 Check and prepare cleaning equipment 4.5 Clean and disinfect or sanitise egg belts/conveyors, equipment and work area 4.6 Check, clean and sanitise cool room and related equipment if required 4.7 Take and prepare swab and/or samples for testing as required 4.8 Dispose of non-settable eggs and waste according to enterprise biosecurity and environmental procedures 4.9 Check for pests, vermin and/or predators and implement controls if required, according to enterprise 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 fertile and non-fertile eggs
Numeracy	Measure and calculate quantity, time, weight, temperature, volume and ratio

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPLY211 Collect, store and handle eggs	AHCPLY201 Collect store and handle eggs	Performance criteria removed, added or revised	Not equivalent

from breeder flocks	from breeder flocks	for clarity Foundation skills added Performance evidence, knowledge evidence and assessment conditions updated	
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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 AHCPLY211 Collect, store and handle eggs from breeder flocks

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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 collected, sorted and stored at least three different batches of fertile eggs from a breeder flock. Each batch must be at least 20 eggs.

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

- confirmed and applied enterprise health and safety, animal welfare, infection control, 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 nest boxes and egg belts and removed obstructions
- matched egg collection equipment flow rate to handling rate
- collected nest eggs
- collected and separated floor eggs
- assessed and sorted eggs into settable and non-settable and categories within each
- operated egg washing equipment according to manufacturer instructions
- placed eggs on trays pointed end down
- correctly packed and labelled eggs
- transferred and/or stored eggs
- safely handled and mixed cleaning products and prepared cleaning equipment
- cleaned and sanitised egg sorting equipment, egg washing equipment, cool rooms and work areas, including conveyors and shed surfaces.

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

- correctly operated egg storage facility or cool room
- fumigated eggs

- checked work area for pests, vermin and predators and implemented at least two appropriate control measures
- removed and/or disposed of non-settable eggs and waste products
- separated eggs selected for human consumption
- 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, animal welfare, infection control, biosecurity and environmental protection that apply to working with poultry, and handling, processing and storing settable eggs
- enterprise procedures and requirements for worker health and safety, animal welfare, infection control, biosecurity and environmental protection that apply to working with poultry, and handling, processing and storing settable eggs
- government food safety regulations and codes that apply to eggs produced and sold for human consumption
- industry standards and codes of practice, and enterprise procedures for collecting, handling, sorting, packing and storing settable eggs and eggs selected for human consumption
- types, uses, cleaning and maintenance of machinery and equipment used to collect, sort, label, pack, transport and store settable eggs and eggs selected for human consumption
- criteria for sorting and determining eggs that are unfit for setting or eggs selected for human consumption, and disposal methods
- procedures for egg handling, collection, washing, sorting, packing, labelling, storage and fumigation
- temperature, humidity, cleaning and operation for cool rooms
- procedures for handling, measurement and usage of cleaning chemicals, disinfectants and sanitisers
- procedures for taking and handling swab and egg samples for testing
- enterprise procedures for disposal and management of waste, including biosecurity and environmental requirements
- commonly used methods of pest, vermin and predator control in poultry and egg production
- enterprise documentation, records and reports required for collection, processing and storage of settable eggs and eggs selected 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 and egg production site or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - live poultry and eggs specified in performance evidence
 - poultry and fertile egg production shed, materials, resources, tools and equipment, including PPE
 - safety data sheets
- specifications:
 - enterprise health and safety, animal welfare, infection control, biosecurity and environmental protection procedures related to egg handling, processing 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

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