



Australian Government

Department of Education, Employment and Workplace Relations

AHCPLY201A Collect store and handle eggs from breeder flocks

Release: 1

AHCPLY201A Collect store and handle eggs from breeder flocks

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of assessing, grading, cleaning, storing and fumigating fertile eggs and defines the standard required to: collect eggs and monitor quality; wash eggs and sort by grade and shell quality; assemble, stack, and label eggs and place in correct trays as required by organisation procedures; fumigate eggs and maintain correct temperature and humidity in storage; clean and disinfect egg handling equipment and areas.
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Application of the Unit

Application of the unit	This unit applies to the collection, storage and handling of eggs from breeder flocks and is usually conducted within established routines, methods and procedures.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to handle eggs	1.1.Occupational Health and Safety (OHS) hazards are identified, risk assessed and suitable controls implemented. 1.2.Suitable personal protective equipment is selected, used and maintained. 1.3.Egg machinery is operated according to manufacturers instructions. 1.4.All required information recorded and reported accurately and promptly in accordance with organisational requirements. 1.5.Egg collection times and frequency required by the enterprise are noted.
2. Prepare eggs	2.1.Eggs are collected and quality monitored. 2.2.Eggs are collected according to workplace requirements. 2.3.Eggs are washed using approved equipment. 2.4.All lifting and bending is done according to safe working practices and using the available safety and lifting equipment. 2.5.Records of all collections are completed clearly and accurately to monitor production levels.
3. Assess and grade eggs	3.1.Eggs are sorted according to industry standards and organisation quality assurance program. 3.2.Eggs graded into appropriate weight according to enterprise practices. 3.3.Handling problems are recognised and reported to the supervisor according to organisation procedures.
4. Pack and store eggs	4.1.Eggs are placed in correct trays and assembled, stacked, and labelled as required by organisation procedures. 4.2.Labels are clear and accurate and contain all information required by the industry and organisation. 4.3.Eggs are transferred to storage in order of age, grade or dispatch. 4.4.Cool room and equipment is cleaned, sanitised and checked for efficient operation if appropriate. 4.5.Eggs are fumigated according to approved industry practice. 4.6.Temperature and humidity are recorded to ensure optimum storage conditions are maintained.

ELEMENT	PERFORMANCE CRITERIA
	4.7. Where appropriate packing, labelling and cleaning problems are recognised and reported to the supervisor according to organisation procedures.
5. Clean and disinfect equipment	5.1. All machines and equipment used are cleaned hygienically and disinfected or sanitised according to organisations quality assurance program and health regulations. 5.2. All chemicals used in the cleaning process are handled safely and measured according to occupational health and safety requirements and organisation procedures. 5.3. Egg handling areas and structures are cleaned hygienically and disinfected or sanitised according to organisations quality assurance program and health regulations. 5.4. Samples are taken and prepared for testing as required by organisation procedures and analysing body. 5.5. All waste containers, fluids and run-off are disposed of, or managed, according to organisation environmental management requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

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

Required skills

- identify hazards and implement safe work procedures
- observe small differences in shell quality and relate this to specific instructions for grading
- perform routine hygiene maintenance activities as required by the employer or unit manager and more frequently on demand
- record readings and observations using workplace systems and procedures
- observe, identify and react appropriately to environmental implications and occupational health&safety hazards
- calculate figures for stocktakes and quantities of eggs in storage at any specific time
- maintain premises in a hygienic condition both structurally and operationally

REQUIRED SKILLS AND KNOWLEDGE

- use literacy skills to follow sequenced written instructions and record information accurately and legibly
- 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
- use interpersonal skills to relate to people from a range of social, cultural and ethnic backgrounds and with a range of physical and mental abilities.

Required knowledge

- egg hygiene
- hygiene in egg cool rooms
- the need to maximise hygiene practices and awareness
- importance of temperature and humidity with egg storage
- environmental controls and codes of practice applicable to the enterprise
- relevant procedures relating to waste and environment management and animal health and welfare
- egg grading and sizes
- hazard analysis and quality assurance
- sanitisers and activity, and measurement
- the need to maximise hygiene practices and awareness
- OHS requirements
- environmental impacts and procedures.

Evidence Guide

EVIDENCE GUIDE

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.

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:

- collect eggs and monitor quality
- wash eggs and sort by grade and shell quality
- assemble, stack, and label eggs and place in correct trays as required by organisation procedures
- fumigate eggs and maintain correct temperature and humidity in storage
- clean and disinfect egg handling equipment and areas.

Context of and specific resources for assessment

Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole.

Breeder flocks may include:

- all poultry species and breeds produced in all types of breeder systems.

Unit Sector(s)

Unit sector

Poultry

Co-requisite units

Co-requisite units		

Competency field

Competency field	
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