



Australian Government

AHCPLY204A Collect and pack eggs for human consumption

Release 2

AHCPLY204A Collect and pack eggs for human consumption

Modification History

Release	TP Version	Comments
2	AHC10v8	Corrected typographical error
1	AHC10	Initial release

Unit Descriptor

Unit descriptor	This unit covers the process of assessing, grading and storing eggs and defines the standard required to: clean and sanitise the equipment used for handling the eggs; collect and handle eggs in commercial quantities in a hygienic fashion; assess and grade eggs for storage or packing; pack and store eggs according to enterprise procedures; check eggs are fit for human consumption and meet shelf life requirements.
------------------------	---

Application of the Unit

Application of the unit	This unit applies to the processes of collecting and handling eggs for human consumption and is usually conducted within established routines, methods and procedures.
--------------------------------	--

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units	

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
-----------------------------	--

Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Collect eggs	1.1.Eggs are collected using either hand or mechanical means. 1.2.Eggs are placed in egg trays with the pointed end down. 1.3.All lifting and bending is done according to safe working practices and using the available safety and lifting equipment. 1.4.Records of all collections are completed clearly and accurately to monitor production levels. 1.5.Vertebate and invertebrate pests are controlled in egg grading and storage areas.
2. Assess and grade eggs	2.1.Equipment to be used is calibrated according to manufacturer's instructions. 2.2.Eggs are sorted according to industry standards and organisation quality assurance program. 2.3.Eggs are candled using appropriate equipment in a light proof area. 2.4.Eggs are graded into appropriate weight and quality grades according to industry standards. 2.5.Cage marked and dirty, cracked or weak shelled eggs removed. 2.6.Grading, cleaning, and packing machine problems and abnormal noises are recognised and reported to the supervisor according to organisation procedures. 2.7.Grading records are completed clearly and accurately according to organisation requirements. 2.8.Eggs are washed using equipment approved by appropriate industry Quality Assurance (QA) program. 2.9.Eggs are oiled when required according to legislative requirements and organisational practice.
3. Pack and store eggs	3.1.Eggs are placed in correct cartons or trays and assembled, packed, and labelled. 3.2.All labelling is clear and accurate and contains all information required by the industry and organisation. 3.3.Cool room and equipment is cleaned, sanitised and checked for efficient operation. 3.4.Cool room operates with strict temperature and humidity ranges. 3.5.Records are maintained of cool room temperature,

ELEMENT	PERFORMANCE CRITERIA
	and if required, the humidity. 3.6. Eggs are transferred to storage and positioned in order of age, grade or dispatch.
4. Clean and disinfect equipment	4.1. All machines, equipment, and egg handling areas used are cleaned hygienically and disinfected or sanitised according to organisations quality assurance program and health regulations. 4.2. All chemicals used in the cleaning process are handled safely and measured according to occupational health and safety requirements and organisation procedure. 4.3. Samples are taken and prepared for testing as required by organisation procedures and analysing body. 4.4. 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 apply safe work practices
- operate an egg wash machine
- perform routine hygiene maintenance activities as required by the employer or unit manager and more frequently on demand
- 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 numeracy skills to estimate, calculate and record routine workplace measures
- 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 grading and sizes

REQUIRED SKILLS AND KNOWLEDGE

- hazard analysis and quality assurance
- sanitisers and activity, and measurement
- the need to maximise hygiene practices and awareness
- Occupational Health and Safety (OHS), food safety and environment legislative and enterprise requirements
- the national Code of Practice for Shell Egg Production, Grading, Packing and Distribution Production of Egg Products.

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:

- clean and sanitise the equipment used for handling the eggs
- collect and handle eggs in commercial quantities in a hygienic fashion
- assess and grade eggs for storage or packing
- pack and store eggs according to enterprise procedures
- check eggs are fit for human consumption and meet shelf life requirements.

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.

Eggs may include:

- all eggs from any commercial egg producing enterprise.

Unit Sector(s)

Unit sector	Poultry
--------------------	---------

Co-requisite units

Co-requisite units		

Competency field

Competency field	
-------------------------	--