



Australian Government

Assessment Requirements for FBPEGG2004 Operate egg grading and packing floor equipment

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 6.0.

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 operated grading and packing floor equipment over the period of at least one work shift, including:

- undertaking quality checks of egg grading, washing and packing process
- addressing routine processing issues
- applying safe work practices
- applying food safety procedures.

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:

- grading floor layout, including conveyors, washing, drying, weighing and checking equipment, lanes, denester side, backpack side, lane boards and other instruction boards, store rooms and cool rooms
- basic operating principles of equipment, including main equipment components, status and purpose of guards, equipment operating capacities and applications, and the purpose and location of sensors and related feedback instrumentation
- operating requirements and parameters, and corrective action required where operation is outside specified operating parameters
- Food Standards Code requirements for eggs and egg products
- typical equipment faults and related causes, including signs and symptoms of faulty equipment, and early warning signs of potential problems
- inspection or test points (control points) and the related procedures and recording requirements
- requirements for different types of eggs, including cage, barn laid, free range and organic
- common causes of variation in mechanical settings, and corrective action required

- food safety risks present in egg pulp and egg products, including biological, chemical, physical and allergenic risks
- measures used to control food safety risks
- method used for communicating daily orders, including lane boards
- purpose of best before dates for egg packaging
- method of setting best before date printer for egg packaging
- types and implication of cracks in eggs
- location and contents of all material safety data sheets (SDS) for chemicals used in washing and cleaning processes
- types of trays, outer packaging, buckets and other containers used on grading floor, and system used to identify containers used for first grade, seconds and defective eggs
- determining first grade, seconds and defective eggs
- maximum collection times for seconds and defective eggs from grading floor collection points
- quality checks, including checks on outer quality, date printing, eggs weights, cleanliness, Haugh unit reading and misshapen and cracked eggs in cartons
- procedures to record traceability of product.

Assessment Conditions

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

- physical conditions:
 - an egg grading and packing workplace setting or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - egg washing, grading and packing equipment
 - eggs to be processed
- specifications:
 - work procedures, including advice on safe work practices, food safety, quality and environmental requirements
 - production schedule/batch instructions
 - documentation and recording requirements and procedures
 - cleaning procedures, materials and equipment.

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=78b15323-cd38-483e-aad7-1159b570a5c4>