



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to operate and monitor specialist egg washing, grading and packaging equipment.

This unit applies to individuals who work under general supervision, and who apply basic operating principles to the operation and monitoring of equipment directly in contact with eggs, including washing station, denester and backpack workstations.

All work must be carried out to comply with workplace procedures, in accordance with state/territory health and safety and food safety regulations, legislation and standards that apply to the workplace.

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

Pre-requisite Unit

Nil

Unit Sector

Egg (EGG)

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. Operate and monitor egg receiving equipment	1.1 Check production schedules for egg type requirements 1.2 Wear appropriate personal protective equipment, and ensure correct fit 1.3 Conduct pre-start checks on egg receiving equipment according to

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	operator instructions 1.4 Place eggs requiring manual loading onto conveyor 1.5 Check conveyor, finger sorter and other egg receiving equipment for jams and faults 1.6 Check primary and secondary wash and rinse machines and dryers for correct operation 1.7 Check passage of eggs through crack and leak detectors and weighing stations to confirm that faulty eggs are being identified and dropped out 1.8 Monitor sorting of eggs into different size lots for conformance to enterprise and job specification
2. Operate and monitor denester side egg packing lanes	2.1 Load printed packaging onto lane take off holders according to production instructions or orders 2.2 Ensure ink in egg stamper is correct temperature 2.3 Supply the correct number of size and grade of egg pallets and packs to each lane according to customer order 2.4 Enter packing order requirements, including number of eggs per carton or tray, and number of cartons or trays per order type, into each lane through key pad terminal 2.5 Ensure individual eggs are stamped with weight, in line with Food Standards Code 2.6 Undertake mechanical setting of the lane machinery for different size trays where required 2.7 Check setting of best before date printer 2.8 Monitor lanes to ensure that lanes do not run out of egg trays
3. Operate and monitor backpack side egg packing lanes	3.1 Determine number of cartons per order from lane boards or other job instructions 3.2 Monitor packing lanes to ensure trays are being packed into correct outer packaging, and adjust or report any out-of-specification outcomes according to workplace requirements 3.3 Stack trays not requiring packing into outer containers 3.4 Undertake quality checks of eggs throughout all stages of process for compliance with food safety standards and workplace requirements
4. Process damaged and	4.1 Collect and transport containers of faulty eggs from washers, and

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
faulty eggs	damaged eggs from packing machines, to liquid egg processing station 4.2 Sort eggs into edible and inedible waste product according to food safety standards and workplace requirements 4.3 Weigh and record edible waste product within specified time intervals 4.4 Feed faulty and damaged edible eggs to egg breaking or egg pulping machine 4.5 Start egg pulping machine according to workplace procedures 4.6 Monitor temperature of egg pulping machines and report any over-temperatures 4.7 Monitor and adjust speed of pumps to suit pulping and container filling operations 4.8 Weigh, record and dispose of inedible egg waste product according to workplace procedures

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 standard operating procedures for operating egg grading and packing floor equipment - Interpret safety data sheets for cleaning chemicals
Writing	Complete processing records using digital and/or paper-based formats
Numeracy	- Monitor supply and flow of eggs through washing and packing equipment - Check egg weights and best before dates - Interpret Haugh unit readings

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPEGG2004 Operate egg grading and packing floor equipment	FBPEGG2002 Operate egg grading and packing floor equipment	Prerequisite unit removed Minor edits to Performance Criteria to clarify requirements of job task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions	Equivalent

Links

Companion Volumes, including Implementation Guides, are available at VETNet: -
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPEGG2004 Operate egg grading and packing floor equipment

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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 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.

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