

## Modification history

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0.

FBPEGG2002	Operate egg grading and packing floor equipment
<b>Application</b>	<p>This unit of competency describes the skills and knowledge required to operate and monitor specialist egg washing, grading and packaging equipment.</p> <p>This unit applies to individuals who apply basic operating principles to the operation and monitoring of equipment directly in contact with eggs including washing station, denester and backpack workstations.</p> <p>All work must be carried out to comply with workplace procedures, in accordance with State/Territory work health and safety, and food safety regulations, legislation and standards that apply to the workplace.</p> <p>No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
<b>Prerequisite Unit</b>	FBPEGG2001 Work on an egg grading floor
<b>Unit Sector</b>	Egg (EGG)

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 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 Supply the correct number of size and grade of egg pallets and packs to each lane according to customer order 2.3 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 2.4 Undertake mechanical setting of the lane machinery for different size trays where required 2.5 Check setting of best before date printer 2.6 Monitor lanes to ensure that lanes do not run out of egg trays

<b>Elements</b>	<b>Performance Criteria</b>
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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 rectify 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 faulty eggs	4.1 Collect and transport containers of faulty eggs from washers and 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

<b>Foundation Skills</b>	
<i>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.</i>	
<b>Skill</b>	<b>Description</b>
Reading	<ul style="list-style-type: none"> <li>Interpret standard operating procedures for operating egg grading and packing floor equipment</li> </ul>
Writing	<ul style="list-style-type: none"> <li>Complete records according to workplace guidelines</li> </ul>
Numeracy	<ul style="list-style-type: none"> <li>Monitor supply and flow of eggs through washing and packing equipment</li> </ul>
Navigate the world of work	<ul style="list-style-type: none"> <li>Apply workplace procedures to own role and responsibilities</li> <li>Understand main tasks, responsibilities and boundaries of own role, including use of personal protective clothing and equipment, housekeeping standards and environmental care requirements</li> <li>Maintain a clean and hazard free work area</li> <li>Maintain hygiene standards</li> </ul>
Interact with others	<ul style="list-style-type: none"> <li>Report operational information to relevant personnel using required communication method</li> </ul>
Get the work done	<ul style="list-style-type: none"> <li>Solve routine problems according to workplace guidelines and using experience of past solutions</li> </ul>

<b>Unit Mapping Information</b>			
<b>Code and title current version</b>	<b>Code and title previous version</b>	<b>Comments</b>	<b>Equivalence status</b>
FBPEGG2002 Operate egg grading and packing floor equipment	FDFPO2010A Operate egg grading and packing floor equipment	Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity.	Equivalent unit

<b>Links</b>	Companion Volumes, including Implementation Guides, are available at VETNet: <a href="https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4">https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4</a>
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<b>TITLE</b>	<b>Assessment requirements for FBPEGG2002 Operate egg grading and packing floor equipment</b>
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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 at least once, including:

- confirming availability of materials required for specialist egg washing, grading and packaging
- selecting, fitting and using appropriate personal protective equipment
- conducting pre-start checks on machinery used for egg receipt, washing, packing and grading
- starting, operating, monitoring and adjusting equipment to achieve required orders and quality outcomes
- monitoring sorting of eggs into different size lots
- taking corrective action in response to jams, other typical faults and inconsistencies in washing, weighing, faulty egg identification and packing
- undertaking quality checks of egg grading, washing and packing process
- correctly changing denester side operation between different size packs
- correctly identifying and matching trays to outer packaging for orders
- correctly weighing, recording and disposing of inedible egg waste product
- completing workplace records in required format
- applying safe work practices and identifying work health and safety hazards and controls
- 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
- 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
- workplace health and safety and food safety hazards and controls
- 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
- type and implication of cracks in eggs
- location and contents of all material safety data sheets (MSDS) 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.

**Assessment Conditions**

Assessment of skills must take place under the following conditions:

- physical conditions:

<b>Assessment Conditions</b>	
<ul style="list-style-type: none"><li>• an egg grading and packing workplace setting or an environment that accurately represents workplace conditions</li><li>• resources, equipment and materials:<ul style="list-style-type: none"><li>• personal protective clothing and equipment</li><li>• egg washing, grading and packing equipment</li><li>• eggs to be processed</li></ul></li><li>• specifications:<ul style="list-style-type: none"><li>• work procedures, including advice on safe work practices, food safety, quality and environmental requirements</li><li>• information on equipment capacity and operating parameters</li><li>• production schedule/batch instructions</li><li>• documentation and recording requirements and procedures</li><li>• cleaning procedures, materials and equipment as required, including MSDS</li></ul></li><li>• relationships:<ul style="list-style-type: none"><li>• interactions with team members and supervisors.</li></ul></li></ul> <p>Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.</p>	

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