

Modification history

Release	Comments
Release 1	This version released with AHC Agriculture, Horticulture, Conservation and Land Management Training Package Version 9.0.

AHCPLY2X4	Collect and pack eggs for human consumption
Application	<p>This unit of competency describes the skills and knowledge required to collect and pack eggs from a variety of poultry species intended for human consumption to be ready for transfer to a grading and packing floor.</p> <p>This unit applies to workers in the poultry production who undertake routine tasks under supervision. They perform defined activities according to enterprise procedures. Work environments may include poultry farms and packing sheds.</p> <p>Commonwealth and/or state/territory health and safety, environmental protection and biosecurity legislation, regulations and codes of practice apply to keeping and working with poultry. Food safety regulations and codes also apply to eggs that are produced and sold for human consumption. Requirements vary between jurisdictions.</p> <p>No licensing, legislative or certification requirements apply to this unit at the time of publication.</p>
Prerequisite Unit	Nil
Unit Sector	Poultry (PLY)

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. Prepare for work	1.1 Confirm and follow personal hygiene and other biosecurity procedures which apply to entering and working on a poultry farm or facility 1.2 Identify health and safety hazards, assess risks and control and/or report risks 1.3 Select and fit appropriate personal protective equipment (PPE) required for the tasks 1.4 Check work area and equipment are clean and ready for operation
2. Collect eggs	2.1 Ensure that nests and egg conveyors are free of obstructions according to enterprise food safety and animal welfare procedures 2.2 Collect eggs by placing eggs onto trays 2.3 Operate egg handling equipment and control flow off eggs to match handling rate according to enterprise procedures. 2.4 Remove heavily marked, dirty, cracked, leaking eggs or weak shelled eggs manually or mechanically
3. Pack and store eggs	3.1 Pack eggs, keeping production categories separate and wrap pallets as required ready for transport 3.2 Label packed eggs, pallets and other packaging according to enterprise requirements 3.3 Check cool room temperature and humidity and adjust if required 3.4 Transfer eggs to cool room or grading floor 3.5 Complete records accurately and report issues promptly

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
4. Clean and/or sanitise work areas and equipment	4.1 Identify hazards, assess risks and control and/or report risks 4.2 Select and fit appropriate PPE required for the tasks 4.3 Measure chemicals and prepare cleaning fluids safely according to supplier instructions and enterprise procedures 4.4 Check and prepare cleaning equipment 4.5 Clean and sanitise egg conveyors, cool room, all equipment and work areas 4.6 Control pests in egg collection, packing and storage areas 4.7 Take swab samples of work and/or egg surfaces for testing if required 4.8 Process eggs not for retail sale according to enterprise requirements 4.9 Remove and dispose of waste according to enterprise procedures 4.10 Complete records accurately and report issues promptly

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Foundation Skills	
<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>	
Skill	Description
Reading	<ul style="list-style-type: none"> Interpret key information from enterprise biosecurity procedures and equipment cleaning and operation instructions
Writing	<ul style="list-style-type: none"> Use industry terminology to record information eggs
Numeracy	<ul style="list-style-type: none"> Measure and calculate quantity, time, weight, temperature, volume and ratio Read and monitor gauges and scales Identify grades of eggs by size (small, medium, large)

Unit Mapping Information			
Code and title current version	Code and title previous version	Comments	Equivalence status
AHCPLY2X4 Collect and pack eggs for human consumption	AHCPLY204Collect and pack eggs for human consumption	Application updated Performance criteria added, removed or revised for clarity Foundation Skills added Performance Evidence, Knowledge Evidence and Assessment Conditions updated	Not equivalent

Links	Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72
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TITLE	Assessment requirements for AHCPLY2X4 Collect and pack eggs for human consumption
Performance Evidence	
<p>An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.</p> <p>There must be evidence that the individual has safely and efficiently collected and packed at least two different batches of eggs to be sold for human consumption. Each batch must include at least 30 eggs.</p> <p>For each batch the individual must have, according to enterprise requirements:</p> <ul style="list-style-type: none"> • confirmed and applied enterprise health and safety, food safety, biosecurity and environmental protection procedures related to handling, processing and storing eggs • followed personal hygiene requirements • identified at least two health and safety hazards, and assessed and controlled and/or reported associated risks • selected, checked and correctly fitted appropriate personal protective equipment (PPE) • ensured nests and egg conveyors are free from obstructions • matched egg collection equipment flow rate to handling rate • removed eggs that do not meet quality requirements, including cracked, leaking, weak shelled or dirty • placed eggs on trays pointed end down • correctly packed and labelled eggs • transferred and/or stored eggs in cool room • safely handled and mixed cleaning products and prepared cleaning equipment • cleaned and sanitised work areas and equipment, including: <ul style="list-style-type: none"> • egg collection shed or facility • egg collection and packing equipment, including conveyors • cool room surfaces <p>For at least one batch, the individual must also have, according to enterprise procedures:</p> <ul style="list-style-type: none"> • correctly operated egg storage facility or cool room • checked work area for pests and implemented at least two appropriate control measures • processed eggs not for retail sale • removed and disposed of waste • accurately completed records and reported issues. 	
Knowledge Evidence	
<p>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:</p> <ul style="list-style-type: none"> • key features of state/territory legislation, regulations and codes of practice for worker health and safety, food safety, biosecurity and environmental protection that apply to working with poultry and collecting and packing eggs to be sold for human consumption • enterprise procedures and requirements for worker health and safety, biosecurity and environmental protection that apply to working with poultry and collecting and packing eggs to be sold for human consumption • government food safety regulations and codes also apply to eggs to sold for human consumption. • industry standards, codes of practice, and enterprise procedures for collecting, handling, sorting, packing and storing eggs to be sold for human consumption • commonly used methods of pest and vermin control in egg production • relevant documentation and records that are required • types, uses, cleaning, maintenance and servicing of machinery and equipment used to collect, sort, label, pack, transport and store eggs sold for human consumption • criteria for sorting and determining eggs that are unfit for retail sale • temperature, humidity, cleaning and operation for cool rooms • procedures for handling, measurement and use of cleaning chemicals, disinfectants and sanitisers • procedures for taking and handling swabs and egg samples for testing • enterprise environmental and sustainability requirements, and procedures for disposal and management of wastes 	

Knowledge Evidence

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| <ul style="list-style-type: none">• enterprise documentation, records and reports required for collection, processing, packing and storage of eggs to be sold for human consumption. |
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Assessment Conditions

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

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| <ul style="list-style-type: none">• physical conditions:<ul style="list-style-type: none">• a commercial poultry egg production site or an environment that accurately represents workplace conditions• resources, equipment and materials:<ul style="list-style-type: none">• poultry eggs specified in performance evidence• poultry egg collection and packing infrastructure, materials, resources, tools and equipment, including PPE specified in the performance evidence• specifications:<ul style="list-style-type: none">• enterprise health and safety, food safety, biosecurity and environmental protection procedures related to egg handling, packing and storing activities specified in the performance evidence |
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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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Links

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