

HARVEST BEE PRODUCTS

UNIT CODE: 0811 341 06 A

TVET CDACC UNIT CODE: AGR/OS/API/CR/03/4/MA

UNIT DESCRIPTION

This unit covers the competencies required; it involves in conduct pre-harvesting practices, perform bee product harvesting, extract bee honey and perform post-harvest practices.

ELEMENT AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
<p>These describe the key outcomes which make up workplace function</p>	<p>These are assessable statements which specify the required level of performance for each of the elements.</p> <p><i>Bold and italicized terms are elaborated in the Range</i></p>
<p>1. Conduct pre-harvesting practices</p>	<p>1.1 <i>Personal protective equipment (PPEs)</i> are worn as per work requirement</p> <p>1.2 Tools and equipment are assembled as per work requirement</p> <p>1.3 Bee colonies to be harvested are identified and marked as per National Bee Keeping Manual</p> <p>1.4 Bee products to be harvested are identified as per National Bee Keeping Manual</p> <p>1.5 Bee products harvesting schedule is prepared as per workplace requirement</p> <p>1.6 Bee products pre-harvesting records are maintained as per work requirement</p>
<p>2. Perform bee product harvesting</p>	<p>2.1 Personal protective equipment (PPEs) are worn as per work requirement</p> <p>2.2 Tools and equipment are assembled as per work requirement</p> <p>2.3 Ripe honey is harvested as per National Bee Keeping Manual</p> <p>2.4 Harvesting records are maintained as per work requirement</p> <p>2.5 Harvesting waste is managed as per Environmental protection regulations</p>

<p>3. Extract bee honey</p>	<p>3.1 Personal protective equipment (PPEs) are worn as per work requirement</p> <p>3.2 Tools and equipment are assembled as per work requirement</p> <p>3.3 Harvested combs are decapped as per National Bee Keeping Manual</p> <p>3.4 Bee honey is extracted as per National Bee Keeping Manual</p> <p>3.5 Honey production records are maintained as per work requirement</p> <p>3.6 Honey extraction waste is managed as per Environmental protection regulations</p>
<p>4. Perform post-harvest practices</p>	<p>4.1 Personal protective equipment (PPEs) are worn as per work requirement</p> <p>4.2 Bee handling tools and equipment are assembled as per work requirement</p> <p>4.3 Langstroth super boxes are returned and installed as per National Bee Keeping Manual</p> <p>4.4 Extracted bee honey is sieved as per National Bee Keeping Manual</p> <p>4.5 Sieved bee honey is stored as per National Bee Keeping Manual</p> <p>4.6 Post-harvest records are maintained as per work requirement</p> <p>4.7 Post-harvest waste is managed as per Environmental protection regulations</p>

RANGE

This section provides a work environment and conditions to which the performance criteria apply. It allows for a different work environment and situations that will affect performance.

Variable	Range
<p>1. Personal Protective Equipment (PPEs) may include but not limited to:</p>	<p>1.1 Gumboots</p> <p>1.2 Gloves</p> <p>1.3 Dust coat</p> <p>1.4 Overall</p>

	1.5 Bee suit
2. Bee products may include but not limited to:	2.1 Honey 2.2 Propolis 2.3 Royal jelly 2.4 Bee venom 2.5 Bee wax
3. Bee handling tools and equipment includes but not limited to:	3.1 Hive tool 3.2 Swarm net 3.3 Bee brush 3.4 Bee smoker 3.5 Honey extractor 3.6 Queen excluder

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Numeracy
- Digital literacy
- Organizing skills
- Analytical skills
- Negotiation skills
- Interpersonal skills
- Communication skills
- Evaluation skills
- Problem solving
- Critical thinking

Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of bee products
- Harvesting techniques
- Extraction techniques
- Appropriate use of tools and equipment.
- Bee products handling

- Equipment and techniques in bee product harvesting
- Types of PPE
- Safe use of tools and equipment
- Bee behavior
- Equipment for extraction
- Bee products harvesting, grading and storage.
- Bee products uses

EVIDENCE GUIDE

This provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge and range.

<p>1. Critical aspects of Competency</p>	<p>1.1 Identified bee colonies to be harvested and marked as per National Bee Keeping Manual</p> <p>1.2 Identified bee products to be harvested and marked as per National Bee Keeping Manual</p> <p>1.3 Smoked bees as per National Bee Keeping Manual</p> <p>1.4 Opened bee hive as per National Bee Keeping Manual</p> <p>1.5 Harvested ripe honey as per National Bee Keeping Manual</p> <p>1.6 Decapped harvested combs as per National Bee Keeping Manual</p> <p>1.7 Extracted bee honey as per National Bee Keeping Manual</p> <p>1.8 returned and installed Langstroth super boxes as per National Bee Keeping Manual</p> <p>1.9 Sieved extracted bee honey as per National Bee Keeping Manual</p>
<p>2. Resource Implications</p>	<p>The following resources should be provided:</p> <p>2.1 Appropriately simulated environment where assessment can take place.</p> <p>2.2 Access to relevant assessment environments.</p> <p>2.3 Resources relevant to the proposed assessment activity or tasks.</p>
<p>3. Methods of Assessment</p>	<p>Competency in this unit may be assessed through:</p> <ul style="list-style-type: none"> • Practical • Project

	<ul style="list-style-type: none"> • Written tests • Third party report • Portfolio of evidence • Oral questions
4. Context of Assessment	This competency maybe assessed in a workplace or in a simulated workplace.t
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.