

PROCESS HONEY

UNIT CODE: 0811 341 02 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/02/4/MA

UNIT DESCRIPTION

This unit specifies the competencies required to process honey. It involves preparing materials for processing honey, preparing processing equipment, processing honey and performing post processing procedures.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function .	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare materials for processing honey	1.1 Materials for processing honey are assembled as per the workplace procedures 1.2 Materials for processing honey are sorted as per the workplace procedures
2. Prepare processing equipment	2.1 Identification of processing equipment 2.2 Assemble processing equipment 2.3 Set up the processing equipment 2.4 Hygienic and safety measures considered
3. Process honey	3.1 <i>State/form of honey</i> is identified based on quality manual 3.2 Right processing steps are initiated as per guidelines 3.3 Processed honey is stored in appropriate containers/materials
4. Perform post processing procedures	4.1 Honey is packaged and labeled as per the workplace procedures 4.2 Waste material disposed as per workplace guidelines

RANGE

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

Variables	Range
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State/form of honey may include but not limited to:	<ul style="list-style-type: none"> • Raw honey • Semi processed • Decanted • Comb honey • Granulated
State may include but not limited to:	<ul style="list-style-type: none"> • Liquid • Solid

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:

- Organizing
- Analytical
- Negotiation
- Interpersonal
- Communication
- Evaluation
- Problem solving
- Critical thinking

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Required Knowledge

The individual needs to demonstrate knowledge of:

- Bee products
- Processing equipment
- Food grade materials
- Work place safety precautions
- Public health
- Different forms of honey
- Honey processing methods
- Food grade materials
- Differentiation of Honey bee combs
- Wax processing
- Wax storage materials

EVIDENCE GUIDE

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

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <ul style="list-style-type: none"> 1.1 Identified processing equipment 1.2 Assembled processing equipment 1.3 Considered Hygienic and safety measures 1.4 Identified state of honey based on 1.5 Initiated right processing steps as per guidelines 1.6 Stored processed honey in appropriate containers/materials 1.7 Identified and assembled Empty combs 1.8 Settled and stored wax appropriately
2. Resource Implications	<p>The following resources should be provided:</p> <ul style="list-style-type: none"> 2.1 Appropriately simulated environment where assessment can take place 2.2 Access to relevant workplace assessment environment 2.3 Resources relevant to the proposed assessment activity or tasks
3. Methods of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Written tests 3.2 Third party reports 3.3 Oral questioning 3.4 Interview 3.5 Observation
4. Context of Assessment	<p>Assessment could be conducted:</p> <ul style="list-style-type: none"> 4.1 On-the-job 4.2 Off-the –job 4.3 During industrial attachment
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>