

PROCESS BEE VENOM

UNIT CODE: 0811 341 06 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/06/4/MA

UNIT DESCRIPTION

This unit specifies the competencies required to process bee venom. It involves preparing materials for processing bee venom, preparing processing equipment, processing bee venom 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 bee venom	1.1 Materials for processing bee venom are identified as per the workplace procedures 1.2 Materials for processing bee venom are assembled and sorted as per the workplace procedures
2. Prepare processing equipment	2.1 Processing equipment are identified as per the workplace procedures 2.2 Processing equipment are assembled as per the workplace procedures 2.3 Processing equipment are set up as per the workplace procedures 2.4 Hygienic and safety measures are considered as per the workplace procedures
3. Process bee venom	3.1 Right processing steps initiated as per guidelines
4. Perform post processing procedures	4.3 Bee venom is packaged and labelled as per the workplace procedures 4.4 Waste materials are 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 Includes but not limited to:
	•

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:

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

Required Knowledge

The individual needs to demonstrate knowledge of:

- Bee products
- Processing equipment
- Food grade materials
- Work place safety precautions
- Public health
- Food grade materials
- Differentiation of Honey bee combs

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	Assessment requires evidence that the candidate: 1.1 Identified bee products 1.2 Identified processing equipment 1.3 Assembled processing equipment 1.4 Considered hygienic and safety measures 1.5 Identified state of honey based on
-----------------------------------	---

	1.6 Initiated right processing steps as per guidelines
2. Resource Implications	<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 workplace assessment environment</p> <p>2.3 Resources relevant to the proposed assessment activity or tasks</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Written tests</p> <p>3.2 Third party reports</p> <p>3.3 Oral questioning</p> <p>3.4 Interview</p> <p>3.5 Observation</p>
4. Context of Assessment	<p>Assessment could be conducted:</p> <p>4.1 On-the-job</p> <p>4.2 Off-the –job</p> <p>4.3 During Industrial attachment</p>
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.