

## PROCESS POLLEN

UNIT CODE0811 341 05 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/05/4/MA:

### UNIT DESCRIPTION

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

### ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the <b>key outcomes</b> which make up <b>workplace function</b> .	These are <b>assessable</b> statements which specify the required level of performance for each of the elements. <i><b>Bold and italicized terms are elaborated in the Range</b></i>
1. Prepare materials for processing pollen	1.1 Materials for processing pollens are identified as per the workplace procedures 1.2 Materials for processing pollen are assembled and sorted as per the workplace procedures
2. Prepare processing equipment	2.1 <b>Processing equipment</b> 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 pollen	3.1 Pollen are removed from pollen traps or combs as per the workplace procedures 3.2 Pollen are sorted as per the workplace procedures 3.3 Pollen are dried as per the workplace procedures 3.4 Pollen are stored as per the workplace procedures
4. Perform post processing procedures	4.1 Pollen is packaged and labelled as per the workplace procedures 4.2 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.

<b>Variables</b>	<b>Range</b>
Processing equipment may include but not limited to:	<ul style="list-style-type: none"> <li>• Sieve</li> <li>• Spatula</li> </ul>

## **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

## **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"> <li>1.1 Identified bee products</li> <li>1.2 Identified processing equipment</li> <li>1.3 Assembled processing equipment</li> <li>1.4 Considered hygienic and safety measures</li> <li>1.5 Removed Pollen from pollen traps or combs</li> <li>1.6 Sorted Pollen</li> </ul>
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	<p>1.7 Dried Pollen 1.8 Stored Pollen 1.9 Initiated right processing steps as per guidelines</p>
2. Resource Implications	<p>The following resources should be provided:</p> <p>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</p>
3. Methods of Assessment	<p>Competency may be assessed through:</p> <p>3.1 Written tests 3.2 Third party reports 3.3 Oral questioning 3.4 Interview 3.5 Observation</p>
4. Context of Assessment	<p>Assessment could be conducted:</p> <p>4.1 On-the-job 4.2 Off-the -job 4.3 During Industrial attachment</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>