

PERFORM BEE PRODUCT VALUE ADDITION

UNIT CODE: 0811 341 07 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/07/4/MA

UNIT DESCRIPTION

This unit specifies the competencies required to perform bee product value addition. It involves preparing the equipment, materials and supplies for value addition, processing wax-based value-added products, processing honey-based value-added products and processing propolis-based value-added products. It also includes processing royal jelly-based value-added products, processing bee venom-based value-added products; packaging and storing value added bee products.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function .	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 the equipment, materials and supplies for value addition	1.1 Equipment and materials for value addition are prepared as per the workplace procedures. 1.2 PPE are worn according to Occupational Health and Safety procedures. 1.3 Value added products are identified based on workplace procedures and market demand.
2. Process wax-based value-added products	2.1 Wax based value added products are processed as per workplace procedures
3. Process honey-based value-added products	3.1 Honey based value added products are processed as per as per workplace procedures
4. Process propolis based value added products	4.1 Propolis based value added products are processed as per workplace procedures
5. Process royal jelly-based value-added products	5.1 Royal jelly-based value-added products are processed as per workplace procedures
6. Process bee venom-based value-added products	6.1 Bee venom-based value-added products are processed as per workplace procedures

7. Package, brand and market value added bee products	7.1 Bee products packaged as per industry standards 7.2 Bee products labelled and branded as per industry standards 7.3 Bee products marketed as per industry regulations
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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:
1. Equipment and materials for value addition may include but are not limited to:	<ul style="list-style-type: none"> • Honey extractor • Uncapping knife • Processing, straining and settling tanks • Packaging materials • Bottles and jars • Labels • Weighing scales • Perfumes • Buckets • Ginger • Hibiscus • Medicinal plants • Propolis capsules • Vegetable oils
2. Value added products may include but are not limited to:	<ul style="list-style-type: none"> • Wax based • Honey based • Propolis • Royal jelly • Bee venom
3. Wax based value added products may include but are not limited to:	<ul style="list-style-type: none"> • Candles • Body cream • Soaps • Sandal cream • Cosmetics • Pharmaceutical capsule covers

4. Honey based value added products may include but are not limited to:	<ul style="list-style-type: none"> • Honey juice • Concussion • Honey cakes and bread • Peanuts • Cough syrups
5. Propolis based value added products may include but are not limited to:	<ul style="list-style-type: none"> • Propolis tincture • Propolis ointments • Propolis cream • Propolis capsules
6. Royal jelly-based value-added products may include but are not limited to:	<ul style="list-style-type: none"> • Royal jelly syrup • Cream capsules • Ointment • Jelly • Lotion
7. Bee venom-based value-added products may include but are not limited to:	<ul style="list-style-type: none"> • Bee venom capsules • Anti-wrinkle cream • Mask/ anti-ageing • Cleansing balm

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:

- Food quality materials.
- Design of processing premises

- Recipes for value added bee products.
- Processing of bee products
- Consumer behavior
- Marketing of consumer products

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> <ol style="list-style-type: none"> 1.1 Prepared equipment and materials for value addition as per the workplace policy. 1.2 Used PPE according to Occupational Health and Safety procedures. 1.3 Processed wax based, honey based, propolis based, royal jelly-based, bee venom-based value-added products as per workplace guidelines 1.4 Packaged, labelled, branded and marketed bee products as per industry standards
2. Resource Implications	<p>The following resources should be provided:</p> <ol 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> <ol 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> <ol 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>