

HARVEST BEE PRODUCTS

UNIT CODE: 0811 341 01 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/01/4/MA

UNIT DESCRIPTION

This unit specifies the competencies required to harvest bee products. It involves preparing to harvest bee products, conducting bee product harvesting, extracting bee products and performing post-harvest practices.

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 to harvest bee products	1.1 <i>Bee products</i> to be harvested are identified as per the apiary records 1.2 Colonies to be harvested are identified as per workplace procedures. 1.3 <i>Materials and equipment</i> are identified as per workplace procedures. 1.4 Materials and equipment's are assembled as per workplace procedures 1.5 Personal protective equipment is worn as per the occupational health and safety procedures
2. Conduct bee product harvesting	2.1 Hive is opened as per the workplace procedures 2.2 Ripe honey is harvested as per the workplace procedures 2.3 Propolis is harvested as per workplace procedures 2.4 Pollen is trapped and collected as per workplace procedures 2.5 Bee broods are harvested as per workplace procedures 2.6 Royal jelly harvested as per workplace procedures
3. Extract bee products	3.1 Bee venom is extracted as per workplace procedures 3.2 Honey is extracted as per workplace procedures 3.3 Bee's wax is extracted as per workplace procedures
4. Perform post-harvest	4.1 Bee products are sorted as per workplace procedures

practices	4.2 Bee products are graded as per the workplace procedures 4.3 Bee products are weighed based on workplace procedures 4.4 <i>Bee products production records</i> are prepared as per the workplace procedures 4.5 Bee products are transported as per the workplace procedures 4.6 <i>Bee products</i> are stored as per health and storage specifications
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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
1. Bee products may include but not limited to:	<ul style="list-style-type: none"> • Bee's wax • Pollen • Royal jelly • Bee venom • Bee broods • Honey
2. Materials and equipment may include but not limited to:	<ul style="list-style-type: none"> • Harvesting and storage containers • Smokers • PPE kit • Bee brush • Bee escape • Bee venom collection frame • Electro-stimulator • Glass sheet
3. Bee production records may include but not limited to:	<ul style="list-style-type: none"> • Quality • Classification • Quantity per hive records

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

- Computer
- Organizing
- Analytical
- Negotiation
- Interpersonal
- Communication
- Evaluation
- Problem solving
- Critical thinking
- Harvesting techniques
- Extraction techniques
- Appropriate use of tools and equipment
- Bee products handling

Required Knowledge

The individual needs to demonstrate knowledge of:

- Types of bee products
- Equipment and techniques in bee product harvesting
- Types of PPEs
- 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.

1. Critical Aspects of Competency	<p>Assessment requires evidence that the candidate:</p> <p>1.1 Identified colonies to be harvested as per workplace procedures.</p> <p>1.2 Identified and assembled materials and equipment for bee products harvesting</p> <p>1.3 Used personal protective equipment as per the occupational health and safety procedures</p> <p>1.4 Opened hive as per the workplace procedures</p> <p>1.5 Harvested ripe honey, propolis, pollen, bee broods and royal jelly as per the workplace procedures</p>
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	<p>1.6 Extracted bee venom, honey, bees wax and pollen as per workplace procedures</p> <p>1.7 Weighed and graded bee products based on the workplace procedures</p> <p>1.8 Prepared bee products production records as per the workplace procedures</p> <p>1.9 Stored bee products as per health and storage specifications</p>
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	<p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>