

BEE PRODUCTS HARVESTING

UNIT CODE: 0811 341 01A

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

Relationship to Occupational Standards

This unit addresses the unit of competency: Harvest Bee Products

Duration of Unit: 30 hours

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.

Summary of learning outcomes

By the end of this unit of learning, the trainee should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Prepare to harvest bee products	10
2.	Conduct bee product harvesting	5
3.	Extract bee products	5
4.	Perform post-harvest practices	10
Total		30

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare to harvest bee products	1.1. Meaning of terms honey, propolis, bees wax, royal jelly, bee venom, bee brood, pollen, bee bread <ul style="list-style-type: none">• Uses of bee products 1.2. Materials, tools and equipment for harvesting bee products	<ul style="list-style-type: none">• Written test• Observation• Third party report• Oral questioning• Interviews

Learning Outcome	Content	Suggested Assessment Methods
	1.3.Bee harvest timing and weather conditions 1.4.Occupational health and safety procedures in bee products harvesting 1.5.Smoker lighting and types of smoker fuel 1.6.Protective dressing for bee products harvesting	
2. Conduct bee product harvesting	2.1 Procedure for hive opening 2.2 Characteristics of ripe honey 2.3 Handling honey and brood combs 2.4 Honey harvesting techniques 2.5 Propolis harvesting techniques 2.6 Procedure for harvesting royal jelly 2.7 Pollen harvesting techniques	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
3. Extract bee products	3.1 Materials and tools for extracting bee products i.e. honey, propolis, bees wax, royal jelly,bee venom, bee brood, pollen 3.2 Procedure for extracting bee products i.e. honey, propolis, bees wax, royal jelly, bee venom, bee brood, pollen 3.3 Hygienic handling harvested bee products 3.4 Occupational health and safety procedures in bee products extraction	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
4. Perform post-harvest practices	4.1 Sorting of bee products 4.2 Grading of bee products 4.3 Weighing and grading equipment 4.4 Types of bee production records and their preparation 4.5 Transportation methods for bee products 4.6 Bee products storage equipment and conditions	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews

Suggested Methods of Instruction

- Projects

- Demonstration by trainer
- Practice by the trainee
- Discussions
- Direct instruction

Recommended Resources

- Propolis collector
- Pollen trap
- Honey extractor
- Venom collector
- Harvesting containers
- Smokers
- PPE kit
- Bees wax extractor
- Bee brush
- Bee escape
- Food grade storage equipment