

BEE PRODUCTS VALUE ADDITION

UNIT CODE: 0811 341 07A

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

Relationship to Occupational Standards

This unit addresses the unit of competency: Perform bee product value addition

Duration of Unit: 50 hours

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.

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 the equipment, materials and supplies for value addition	10
2.	Process wax-based value-added products	10
3.	Process honey-based value-added products	5
4.	Process propolis based value added products	5
5.	Process royal jelly-based value-added products	5
6.	Process bee venom-based value-added products	5
7.	Package, brand and market value added bee products	10
Total		50

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare the equipment, materials and supplies for value addition	1.1 Meaning of term value addition. 1.2 Identification of bee products for value addition 1.3 Equipment's and materials used for value addition 1.4 Procedure for setting up equipment's and materials for value addition	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
2. Process wax-based value-added products	2.1 Types of wax-based value-added products and their uses.(candles, soap, body cream) 2.2 Benefits of wax-based value-added products 2.3 Methods of preparing wax-based value-added products 2.4 Waste disposal	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
3. Process honey-based value-added products	3.1 Types of honey-based value-added products (vinegar, honey wine, cough syrup, body cream) 3.2 Benefits of honey-based value-added products 3.3 Methods of processing honey-based value-added products 3.4 Processing waste disposal	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
4. Process propolis based value added products	4.1 Types of propolis based value added products 4.2 Benefits of propolis based value added products 4.3 Methods of preparing propolis based value added products 4.4 Waste disposal	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
5. Process royal jelly-based value-added products	5.1 Types of royal jelly-based value-added products 5.2 Benefits of royal jelly-based value-added products	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning

Learning Outcome	Content	Suggested Assessment Methods
	5.3 Methods of preparing royal jelly-based value-added products 5.4 Waste disposal	<ul style="list-style-type: none"> • Interviews
6. Process bee venom-based value-added products	6.1 Types of bee venom-based value-added products 6.2 Benefits of bee venom-based value-added products 6.3 Methods of preparing bee venom-based value-added products 6.4 Waste disposal	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
7. Package and store value added bee products	7.1 Types of packaging materials 7.2 Proper packaging of value-added products 7.3 Branding and labelling 7.4 Storage conditions 7.5 Storage of tools and equipment	<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

- Bee products
- Packaging equipment
- Honey extractor
- Uncapping knife
- Packaging moulds
- Thermometer
- Processing, straining and settling tanks
- Packaging materials
- Bottles and jars
- Labels
- Weighing scales

- Perfumes
- Buckets
- Medicinal plants
- Vegetable oils
- Hand towels
- Refractometer