

PROCESS BEES WAX

UNIT CODE: 0811 341 03 A

TVET CDACC UNIT CODE: AGR/OS/APIPR/CR/03/4/MA

UNIT DESCRIPTION

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

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 materials for processing bees wax	1.1 Materials for processing bees wax are identified as per the workplace procedures 1.2 Materials for processing bees wax are assembled and sorted as per the workplace procedures
2. Prepare processing equipment	2.1 Processing equipment are identified as per the workplace procedures 2.2 Processing equipment assembled as per the workplace procedures 2.3 Processing equipment set up as per the workplace procedures 2.4 Hygienic and safety measures considered as per the workplace procedures
3. Process bees wax	3.1 Combs selected and assembled as per the workplace procedures 3.2 Right processing steps initiated as per workplace guidelines 3.3 Wax allowed to settle and stored appropriately
4. Perform post processing procedures	4.1 Bees wax is packaged, labeled and stored as per the workplace procedures 4.2 Waste material 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.

Variables	Range
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Processing equipment may include but not limited to:	<ul style="list-style-type: none"> • Steam wax extractor • Solar wax extractor • Wax straining bag • Wax squeezing rods • Sauce pans
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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
- Different forms of honey
- Food grade materials
- Differentiation of Honey bee combs
- Wax processing
- Wax storage 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	Assessment requires evidence that the candidate: 1.1 Identified bee products
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	<p>1.2 Identified processing equipment 1.3 Assembled processing equipment 1.4 Considered Hygienic and safety measures 1.5 Initiated correct processing steps as per guidelines 1.6 Stored processed honey in appropriate containers/materials 1.7 Settled and stored wax appropriately</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>