

HONEY PROCESSING

UNIT CODE: 0811 341 02 A

TVET CDACC UNIT CODE: AGR/CU/APIPR/CR/02/4/MA

Relationship to Occupational Standards

This unit addresses the unit of competency: Process honey

Duration of Unit: 70 hours

Unit Description

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

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 materials for processing honey	20
2.	Prepare processing equipment	20
3.	Process honey	20
4.	Perform post processing procedures	10
Total		70

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare materials for processing honey	1.1 Identification and assembling materials for processing honey 1.2 Sorting materials for processing honey	<ul style="list-style-type: none">• Written test• Observation• Third party report• Oral questioning• Interviews

Learning Outcome	Content	Suggested Assessment Methods
2. Prepare processing equipment	2.1 Identification of processing equipment 2.2 Assembling processing equipment 2.3 Setting up the processing equipment 2.4 Hygienic and safety measures in preparation of processing equipment	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
3. Process honey	3.1 Identification of the state, types and form of honey 3.2 Characteristics of honey 3.3 Methods of honey processing 3.4 Characteristics of processing facilities 3.5 Procedure for processing honey 3.6 Storage requirements/condition for raw and processed honey 3.7 Storage equipment for raw and processed honey 3.8 Procedure for storing processed honey	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
4. Perform post processing procedures	4.1 Identification of packaging materials and equipment 4.2 Procurement of packaging materials and equipment 4.3 Procedure for packaging processed honey 4.4 Branding and labelling of packaging materials 4.5 Storage of packaged honey	<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

- Processing facilities

- Refractometer
- Honey
- Packaging materials
- Labels
- Processing equipment
- Honey extractors
- Straining cloth
- Uncapping knives
- Uncapping tray
- Heaters and honey warmers
- PPE
- Settling tanks
- Containers
- Weighing balance