

BEE PRODUCT QUALITY CONTROL

UNIT CODE: 0811 341 08A

TVET CDACC UNIT CODE: AGR/CU/APIPR/CR/08/4/MA

Relationship to Occupational Standards

This unit addresses the unit of competency: Control quality of bee products

Duration of Unit: 50 hours

Unit Description

This unit specifies the competencies required to control quality of bee products. It involves establishing bee products safety and quality systems, managing quality operations, preparing for raw material and product analyses and carrying out raw material, packaging materials and finished products analyses.

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.	Establish food safety and quality systems	10
2.	Manage quality operations	10
3.	Prepare for bee product analyses	10
4.	Carry out bee products analyses	20
Total		50

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1 Establish bee products safety and quality systems	1.1 Legal issues related to food handling 1.2 Bee products safety and quality systems 1.3 Designing and establishing bee product safety and quality systems	<ul style="list-style-type: none">• Written test• Observation• Third party report• Oral questioning• Interviews

Learning Outcome	Content	Suggested Assessment Methods
	1.4 Setting up workplace Standard Operating Procedures (SOPs) 1.5 Documentation of food quality and safety procedures	
2 Participate in quality operations	2.1 Identification and mobilization of operational resources 2.2 Development of work schedules for quality operations 2.3 Organization and coordination of quality operations 2.4 Staff welfare /personal public health 2.5 Phytosanitary measures 2.6 Monitoring and evaluation of quality operations 2.7 Development of quality/safety management system 2.8 Emerging trends in food quality and inspection 2.9 Plant maintenance 2.10 Integrated pest and rodent management 2.11 Laboratory waste management and disposal 2.12 Internal quality auditing systems	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
3 Prepare bee product analyses	3.1 Bee product analyses tools and equipment 3.2 Laboratory code of practice 3.3 Development of laboratory standards 3.4 Methods of sample collection 3.5 Sampling procedures 3.6 Development of laboratory standard operating procedures	<ul style="list-style-type: none"> • Written test • Observation • Third party report • Oral questioning • Interviews
4 Carry out bee products analyses	4.1 Physical and chemical properties of bee product 4.2 Types of bee product analysis 4.3 Sample preparation	<ul style="list-style-type: none"> • Written test • Observation • Third party report

Learning Outcome	Content	Suggested Assessment Methods
	4.4 Interpretation and reporting of analyses results 4.5 Making decisions based on outcomes and workplace standards 4.6 Rejected product disposal	<ul style="list-style-type: none"> • Oral questioning • Interviews

Suggested Methods of Instruction

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

Recommended Resources

- Bee products
- Equipment
- Reagents
- Refractometer pipettes
- Standards manual
- Thermometer
- Distiller