Modification history

| Release | Comments |
| --- | --- |
| Release 1 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 1.0. |

| AHCBEK305 | Extract honey |
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| Application | This unit of competency describes the skills and knowledge required to operate honey extraction equipment safely to extract honey fit for human consumption. The work may be carried out on hive, in a mobile processing facility or a purpose built fixed facility.  The unit applies to beekeepers who take responsibility for their own work and for the quality of the work of others. They use discretion and judgement in the selection, allocation and use of available resources.  No occupational licensing, legislative or certification requirements are known to apply to this unit at the time of publication. |
| Prerequisite unit | Nil |
| Unit sector | Beekeeping (BEK) |

| Elements | Performance criteria |
| --- | --- |
| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1.Prepare to extract honey | 1.1 Identify work health and safety hazards and take action to minimise risks to self and others  1.2 Select, ensure serviceability and use personal protective equipment (PPE)  1.3 Ensure all extraction equipment is clean, dry, sanitised and serviceable  1.4 Observe personal hygiene requirements according to workplace and food safety procedures |
| 2.Extract honey | 2.1 Comply with Quality Assurance (QA) and food safety requirements throughout the process of extracting honey  2.2 Inspect comb visually for areas of brood and uncap frames by hand avoiding brood  2.3 Prepare comb to assist the extraction process according to workplace procedures  2.4 Expose the honey avoiding damage to cells and hive components  2.5 Use appropriate extraction techniques according to type comb and extractor instructions  2,6 Operate the extractor according to equipment manufacture instructions |
| 3. What happens to the wax cappings, the comb if going back to the beekeeper or the wax if not? | Possible new element |
| 3.Handle extracted honey | 3.1 Ensure extracted honey is at correct temperature to assist in removing wax, air bubbles, pollen and bees  3.2 Check moisture content of honey and take action to maintain appropriate moisture according to workplace procedures  3.3 Take action to reduce risk of fermentation of honey |
| 4.Store honey | 4.1 Store cleaned honey in containers to meet food health regulations and customer requirements  4.2 Take a reference sample of honey, label and store according to workplace procedures  4.3 Clean, dry and sanitise all equipment according to workplace procedures. |
| 5. Are there mandatory or workplace records that need to be maintained? |  |

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| Foundation Skills  This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria. | |
| Skills | Description |
| Writing |  |
| Numeracy | * Tested honey samples and interpreted moisture level results to help determine further action |
| Navigate the world of work | * Takes responsibility for following policies, procedures and regulatory requirements for extracting honey and maintaining food safety standards |
| Get the work done | * Takes responsibility for planning, sequencing and prioritising tasks for operation of extraction equipment and collection and storage of extracted honey |

| Unit mapping information | | | |
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| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCBEK305 Extract honey | AHCBEK305A Extract honey | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity | Equivalent unit |

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| Links | Companion Volumes, including Implementation Guides, are available at VETNet: https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72 |

| Assessment requirements | |
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| AHCBEK305 | Extract honey |
| Performance evidence | |
| An individual demonstrating competency must satisfy all of the elements and performance criteria in this unit.  There must be evidence that on at least one occasion the individual has demonstrated that they have extracted honey from mature honey comb including:   * identified hazards and risks and implemented control measures and used equipment safely * selected and used appropriate personal protective equipment (PPE) * recognised the difference between honey cells and brood cells and uncapped them appropriately * identified and used tools and equipment after ensuring appropriate food hygiene procedures were performed on them * extracted honey in compliance with Quality Assurance (QA) and food safety requirements * prepared the comb for extraction according to the extraction methods and equipment being used * manipulated the comb to ensure honey extraction is achieved safely and effectively in accordance with manufacturer instructions * obtained and tested honey samples to meet Quality Assurance and food safety requirements * store extracted honey to reduce the risk of spoilage. | |

| Knowledge evidence |
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| An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:   * principles and practices of honey extraction * biosecurity protocols for honey extraction and movement * honey extraction techniques including: * removable frames * in-hive frames * top bar hive * raw comb * equipment commonly used to extract honey and the operation and maintenance requirements * food safety systems and requirements relevant to honey extraction * quality assurance requirements for the honey industry * the effect of heat and extraction processes on the quality of honey * work health and safety issues associated with extraction technologies.. |

| Assessment conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in either an apiary in the field, in a portable extraction unit or a dedicated extraction facility or an environment that accurately represents workplace conditions] * resources, equipment and materials: * mature honey comb ready for extraction * use of specific tools and equipment for the type of extraction method employed * use of specific items of personal protective equipment * sanitising chemicals and equipment * specifications: * use of specific workplace procedures and processes * use of manufacturer’s operating instructions for specific equipment, machinery, and extraction technology * access to specific safety data sheets for chemical sanitisers * use of workplace instructions/job/client specifications * access to specific legislation/codes of practice regarding honey extraction and food safety] * relationships: * customers   Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards. |

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