Modification history

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| Release | Comments |
| Release 2 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 3.0. |
| Release 1 | This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 1.0. |

| AHCBEK3XX | Collect and store propolis |
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| Application | This unit of competency describes the skills and knowledge required to collect and store propolis.  The unit applies to beekeepers work under broad direction and take responsibility for their own work in the specialist production of propolis according to food safety and quality assurance requirements. They use discretion and judgement in the selection, allocation and use of available resources to solve problems.  State and Territory legislation, regulations and Local Government by-laws apply in some jurisdictions to beehive ownership and compliance with biosecurity codes of practice.  Propolis that is used in food for human consumption is subject to State and Territory food safety legislation and regulations.  No other occupational licensing 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 |
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| Elements describe the essential outcomes. | Performance criteria describe the performance needed to demonstrate achievement of the element. |
| 1.Prepare to collect propolis | 1.1 Identify and prepare hives suitable for propolis collection  1.2 Clean and sanitise equipment to be used  1.3 Identify work health and safety hazards and take action to minimise risks  1.4 Select, check and use personal protective equipment (PPE)  1.5 Determine and implement propolis production strategy  1.6 Stimulate propolis production by manipulating hive conditions |
| 2.Collect and store propolis | 2.1 Remove propolis from hive with minimum colony disturbance and care according to production strategy  2.2 Comply with quality assurance and food safety requirements throughout propolis production process  2.3 Observe personal hygiene requirements according to food health and safety standards and workplace procedures  2.4 Extract propolis according to production strategy and workplace procedures  2.5 Store extracted propolis according to food safety standards, quality and workplace procedures |

| 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. | |
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| Skill | Description |
| Reading | * Reads and interprets product labels, safety data sheets, instructions, procedures and specifications |
| Writing | * Accurately records and completes workplace documentation using clear language, and terminology |
| Navigate the world of work | * Takes responsibility for following workplace procedures and food safety legislative requirements |
| Get the work done | * Takes responsibility for planning, sequencing and prioritising propolis collection and workload |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCBEK3XXXCollect and store propolis | AHCBEK401 Collect and store propolis | Updated to meet Standards for Training Packages  Minor changes to Performance Criteria for clarity  Code changed to reflect AQF alignment | 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 |

| TITLE | Assessment requirements for AHCBEK3XX Collect and store propolis |
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| 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 collected and stored propolis including:   * assessed safety hazards, risks and applied appropriate controls * selected and used personal protective clothing (PPE) while handling and working safely around bees * identified and prepared hives suitable for producing propolis * determined a propolis production strategy and manipulated hive to stimulate propolis production * applied quality assurance and food safety and quality procedures * cleaned and sanitized tools and removed propolis from the hive * minimised colony disturbance within the hive during propolis collection * used appropriate propolis extraction and storage methods. | |

| 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:   * honey bees and their behaviours for propolis and its production including types of flora * recognition of propolis and distinguishing features from other substances collected by honey bees * propolis production and collection strategies and hive manipulations to increase propolis production * suitable extraction methods, conditions and constraints when collecting propolis * methods, procedures and conditions for storing propolis * food safety requirements when collecting propolis and working with hives * honey industry quality assurance and biosecurity requirements specific to propolis production. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * an active apiary or an environment that accurately represents workplace conditions * resources, equipment and materials: * live honey bees * tools for manipulating a hive and collecting propolis * cleaning materials required to comply with food safety standards * personal protection equipment * specifications: * workplace procedures and processes for propolis production * access to safety data sheets relevant to cleaning agents * specific food safety and handling, quality assurance and industry legislation and codes of practice.   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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