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. |

| AHCBEK3XXX | Produce and harvest royal jelly |
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| Application | This unit of competency describes the skills and knowledge required to manipulate a honey bee hive to encourage the production and collection of royal jelly.  The unit applies to beekeepers who work under broad direction to analyse information and complete a range of specialised beekeeping activities and who demonstrate a thorough understanding of the development of queens in hives and the production of royal jelly. They use discretion and judgement in the selection, allocation and use of available resources and to solve problems.  Users of this unit of competency should check State and Territory legislation, regulations and Local Government by laws for the ownership and registration of bee hives and mandated compliance with industry biosecurity codes of practice.  Royal jelly, where used as a food supplement, is subject to state or territory food safety and handling legislation.  No 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 produce and harvest royal jelly | 1.1 Assess work health and safety hazards and risks associated with working with bees and apply appropriate control measures  1.2 Select, ensure serviceability and use personal protective equipment  1.3 Assess hive for suitability for production of royal jelly  1.4 Prepare hive and introduce artificial queen bee cells  1.5 Graft bee larvae according to workplace procedures  1.6 Stimulate the colony into producing royal jelly  1.7 Ensure production equipment is clean and sanitised according to hygiene procedures |
| 2.Collect and store royal jelly | 2.1 Adhere to hygiene requirements according to food safety and workplace procedures  2.2 Ensure royal jelly collection and storage equipment is clean and sanitised according to hygiene procedures  2.3 Remove and discard larvae from queen cells ensuring no contamination of jelly  2.4 Harvest royal jelly from each cell according to workplace procedures  2.5 Prepare the royal jelly for storage according to workplace procedures  2.6 Place royal jelly into hygienic containers ensuring minimum exposure to contamination and refrigerate according to food safety procedures |
| 3.Finalise tasks | 3.1 Check, clean and store equipment according to workplace procedures and hygiene procedures  3.2 Update and maintain records according to workplace procedures and quality assurance 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 |
| Writing | * Prepares records using understanding of structure and layout using broad vocabulary, grammatical structure and conventions appropriate to record |
| Navigate the world of work | * Takes full responsibility for following policies, procedures and legislative requirements for safety, hygiene and storage requirements |
| Get the work done | * Accepts responsibility for planning and sequencing royal jelly production and harvesting, scheduling tasks and workload |

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| Unit Mapping Information | | | |
| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCBEK403 Produce and harvest royal jelly | AHCBEK403 Produce and harvest royal jelly | 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 |

| TITLE | Assessment requirements for AHCBEK3XXX Produce and harvest royal jelly |
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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 manipulated a hive to produce and harvest royal jelly including:   * assessed safety hazards, risks and applied appropriate controls * selected and used appropriate personal protective equipment * assessed the suitability of hives for the production of royal jelly * introduced queen cells, grafted larvae and stimulated the colony for royal jelly production * handled bees and hive components while preparing the hive * prepared and sanitised equipment ready for royal jelly harvest * maintained a hygienic environment according to food safety requirements * removed and discarded larvae according to workplace procedures * collected and stored royal jelly according to workplace and food safety procedures * checked, cleaned and stored production equipment used in royal jelly harvesting * kept records of royal jelly production for food safety and quality assurance requirements. | |

| 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 royal jelly production in honey bee hives including biological processes and role of nurse bees * queen bee cells and their development, larvae grafting techniques and methods of stimulating royal jelly production * safety and safe practices and for handling bees * cleaning and sanitation methods and procedures for royal jelly production tools and equipment * food safety requirements for collecting and storage of royal jelly * quality assurance and record keeping requirements * procedures and practices for removing and discarding larvae * identification, use, maintenance and storage of tools and equipment required for production, harvesting, preparation and storage of royal jelly. |

| Assessment Conditions |
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| Assessment of skills must take place under the following conditions:   * physical conditions: * skills must be demonstrated in hives suitable for royal jelly production or an environment that accurately represents workplace conditions * resources, equipment and materials: * live bees * use of specific tools and equipment required to prepare hives and harvest royal jelly * use of specific items of personal protective equipment * use of consumables, equipment and conditions to store and preserve royal jelly * specifications: * use of specific workplace procedures and processes for royal jelly production * use of workplace instructions and specifications * access to specific food safety legislation and codes of practice for bee industry   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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