Modification history

| 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 involved in the specialist production of propolis who follow food safety and quality assurance requirements, and 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 collect propolis | 1.1 Obtain a colony suitable for propolis collection1.2 Clean and sanitise equipment to be used1.3 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 strategy1.6 Stimulate propolis production by manipulation of environment |
| 2.Collect and store propolis | 2.1 Remove propolis from hive with minimum colony disturbance and care according to production strategy2.2 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 procedures2.4 Extract propolis according to production strategy and workplace procedures 2.5 Store extracted propolis according to food safety standards and workplace protocols |

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| Foundation skillsThis 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 |
| Navigate the world of work | * Takes responsibility for following workplace procedures and food safety legislative requirements
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| Get the work done | * Takes responsibility for planning, sequencing and prioritising propolis collection and workload
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| Unit mapping information |
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| Code and title current version | Code and title previous version | Comments | Equivalence status |
| AHCBEK3XX Collect and store propolis  | AHCBEK401A Collect and store propolis | Updated to meet Standards for Training PackagesMinor changes to Performance Criteria for clarityCode 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 |

| Assessment requirements |
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| AHCBEK3XX | Collect and store propolis  |
| 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 bees and work safely around them
* determined the suitability of a colony for propolis and determined a propolis production strategy
* applied quality assurance and food safety procedures
* removed propolis from the hive maintaining a healthy hive and colony
* used appropriate propolis extraction and storage methods.
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| 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:* bees and their behaviours for propolis and its production
* recognition of propolis and distinguishing features from other substances collected by bees
* propolis production strategies and hives manipulations to increase propolis production
* suitable flora for propolis production
* suitable conditions and constraints on collecting propolis
* food safety requirements when collecting propolis and working hives
* honey industry quality assurance requirements specific to propolis production.
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| Assessment conditions |
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| Assessment of skills must take place under the following conditions: * physical conditions:
* skills must be demonstrated in an active apiary or an environment that accurately represents workplace conditions
* resources, equipment and materials:
* live bees
* use of specific tools for manipulating a hive and collecting propolis
* cleaning materials required to comply with food safety standards
* use of appropriate personal protection equipment
* specifications:
* use of specific workplace procedures and processes for propolis production
* access to safety data sheets relevant to cleaning agents
* use of workplace instructions
* specific food safety and industry legislation/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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