



Australian Government

Department of Education, Employment and Workplace Relations

AHC32010 Certificate III in Beekeeping

Release 2

AHC32010 Certificate III in Beekeeping

Modification History

Release	TP Version	Comments
2	AHC10v4	Equivalent imported Units updated
1	AHC10	Initial release

Description

This qualification provides a vocational outcome in bee keeping.

Pathways Information

Qualification pathways

Pathways into the qualification

This qualification may be accessed by direct entry.

Pathways from the qualification

Further training pathways from this qualification include, but are not limited to, Certificate IV in Agriculture.

Australian Apprenticeships

This qualification is suitable for an Australian Apprenticeship.

Job roles

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include:

Bee keeper

Licensing/Regulatory Information

Not Applicable

Entry Requirements

Entry requirements

There are no entry requirements for this qualification.

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • Listening and understanding • Reading and interpreting workplace related documentation • Writing to audience needs • Applying numeracy skills to workplace requirements • Sharing information
Teamwork	<ul style="list-style-type: none"> • Working as an individual and a team member • Applying knowledge of own role as a part of a team
Problem-solving	<ul style="list-style-type: none"> • Showing interdependence and initiative in identifying problems • Solving problems individually or in teams
Initiative and enterprise	<ul style="list-style-type: none"> • Identifying opportunities that might not be obvious to others • Generating a range of options in response to workplace matters
Planning and organising	<ul style="list-style-type: none"> • Collecting analysing and organising information • Using basic business systems for planning and organising • Being appropriately resourceful • Taking initiative and making decisions within workplace role • Working within or establishing clear project goals and deliverables • Determining or applying required resources • Adapting resource allocations to cope with contingencies
Self-management	<ul style="list-style-type: none"> • Taking responsibility at the appropriate level
Learning	<ul style="list-style-type: none"> • Accessing opportunities to develop technical and other work skills
Technology	<ul style="list-style-type: none"> • Using technology and related workplace equipment • Using basic technology skills • Applying OHS knowledge when using technology • Use load shifting technology

Packaging Rules

Packaging Rules

Completion of ten (10) units made up of five (5) core units and five (5) elective units.

ELECTIVE UNITS

- a minimum of three (3) units must come from the elective unit list
- a maximum of two (2) units must come from units aligned to Certificates II, III or IV in AHC10 or from any other currently endorsed training package or accredited course. Selected units must be relevant to job outcomes in the beekeeping industry.

CORE UNITS

Occupational Health and Safety

Unit code	Unit title
AHCOHS301A	Contribute to OHS processes

Bee keeping

Unit code	Unit title
AHCBEK301A	Manage honey bee swarms
AHCBEK304A	Remove a honey crop from a hive
AHCBEK305A	Extract honey

Work

Unit code	Unit title
AHCWRK306A	Comply with industry quality assurance requirements

ELECTIVE UNITS

Bee keeping

Unit code	Unit title
AHCBEK201A	Support beekeeping work
AHCBEK202A	Use a bee smoker
AHCBEK203A	Open and reassemble a beehive

AHCBEK204A	Construct and repair beehives
AHCBEK302A	Manipulate honey bee brood
AHCBEK303A	Re-queen a honey bee colony
AHCBEK306A	Manage pests and disease within a honey bee colony
AHCBEK401A	Collect and store propolis
AHCBEK402A	Perform queen bee artificial insemination
AHCBEK403A	Produce and harvest royal jelly
AHCBEK404A	Provide bee pollination services
AHCBEK405A	Select and establish an apiary site
AHCBEK406A	Trap and store pollen
AHCBEK407A	Rear queen bees

Food safety

Unit code	Unit title
FDFFS2001A	Implement the food safety program and procedures
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFGPS2011A	Operate a creamed honey manufacture process
FDFOP2013A	Apply sampling procedures
FDFOP2003A	Clean equipment in place
FDFOP2004A	Clean and sanitise equipment
FDFOP2023A	Operate a packaging process
FDFTEC3001A	Participate in a HACCP team* <i>FDFFS2001A Implement the food safety program and procedures</i>

Work

Unit code	Unit title
AHCWRK303A	Respond to emergencies
AHCWRK305A	Coordinate work site activities
AHCWRK308A	Handle bulk materials in storage area

Machinery operation and maintenance

Unit code	Unit title
TLID2010A	Operate a forklift