



Australian Government

Department of Education, Employment and Workplace Relations

AHCBEK401A Collect and store propolis

Release: 1

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Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the collection and storage of propolis and defines the standard required to: recognise suitable flora for propolis production; recognise propolis and distinguish it from other substances collected by bees; maintain a healthy hive and colony; judge suitability of a colony for propolis collection; correctly handle bees and work safely around them; collect propolis; apply quality assurance and food safety procedures.
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Application of the Unit

Application of the unit	This unit applies to beekeepers involved in the specialist production of propolis in line with food safety and quality assurance requirements.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to collect propolis	1.1.Suitable colony is selected or acquired. 1.2.All equipment to be used in collection of propolis is cleaned and sanitised according to quality assurance and food safety requirements. 1.3.Suitable Personal Protective Equipment (PPE) is selected and checked prior to use. 1.4.Occupational Health and Safety (OHS) hazards are identified and action is taken to minimise risks to self and others. 1.5.Suitable propolis trap is constructed and installed, or cracks are created for bees to place propolis. 1.6.Propolis production is stimulated by manipulation of environmental conditions.
2. Collect and store propolis	2.1.Quality assurance and food safety requirements are complied with throughout collection and storage of propolis. 2.2.Propolis is collected from traps by shaking into a container. 2.3.Appropriate extraction method is selected and propolis is extracted according to quality assurance and food safety requirements. 2.4.Extracted propolis is stored in appropriate clean and dry conditions.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

Required skills

- identifying hazards and implementing safe work practices
- basic woodworking skills
- bee handling
- extracting propolis
- identifying propolis-producing flora
- use literacy skills to read, interpret and follow organisational policies and procedures, develop sequenced written instructions, record accurately and legibly information collected and select and apply procedures to a range of tasks

REQUIRED SKILLS AND KNOWLEDGE

- use oral communication skills/language competence to fulfil the job role as specified by the organisation including questioning, active listening, asking for clarification, negotiating solutions and responding to a range of views
- use numeracy skills to estimate, calculate and record routine and more complex workplace measures and data
- use interpersonal skills to work with others and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

- bees and their behaviour
- food safety requirements
- quality assurance, including requirements of honey Bee Industry Quality Assurance Program (BQUAL)
- suitable conditions and constraints on collecting propolis.

Evidence Guide

EVIDENCE GUIDE	
The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.	
Overview of assessment	
Critical aspects for assessment and evidence required to demonstrate competency in this unit	<p>The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:</p> <ul style="list-style-type: none"> • recognise suitable flora for propolis production • recognise propolis and distinguish it from other substances collected by bees • maintain a healthy hive and colony • judge suitability of a colony for propolis collection • correctly handle bees and work safely around them • collect propolis • apply quality assurance and food safety procedures.
Context of and specific resources for assessment	Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT	
The range statement relates to the unit of competency as a whole.	
Performance relates to and may include:	<ul style="list-style-type: none"> • all equipment and processes used in propolis production.

Unit Sector(s)

Unit sector	Beekeeping
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Co-requisite units

Co-requisite units		

Competency field

Competency field	
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