



**Australian Government**

# **AHC32016 Certificate III in Beekeeping**

**Release: 1**

## AHC32016 Certificate III in Beekeeping

### Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

### Qualification Description

This qualification provides a vocational outcome in bee keeping.

No occupational licensing, legislative or certification requirements apply to this qualification at the time of publication.

### Entry Requirements

There are no entry requirements for this qualification.

## Packaging Rules

Total number of units = 16

- Core Units = 12
- Elective Units = 4

### Core Units

Unit Code	Unit Title
AHCWHS301	Contribute to work health and safety processes
AHCBEK301	Manage honey bee swarms
AHCBEK304	Remove a honey crop from a hive
AHCBEK305	Extract honey
AHCWRK306	Comply with industry quality assurance requirements
AHCBEK306	Manage pests and disease within a honey bee colony
AHCBEK202	Use a bee smoker
AHCBEK203	Open and reassemble a beehive
AHBEK204	Construct and repair beehives
AHCBEK302	Manipulate honey bee brood
AHCBEK303	Re-queen a honey colony
AHCBEK405	Select and establish an apiary site

### Elective Units

- 2 units must be selected from the list below
- 2 units must come from the list below or any other currently endorsed training package or accredited course. Selected units must be relevant to job outcomes in the beekeeping industry and must be chosen to ensure the integrity of the qualification outcome at AQF level 3

NOTE: Units marked with an asterisk (\*) require completion of prerequisite Unit/s which is identified under the Unit.

Unit Code	Unit Title
AHCBEK201	Support beekeeping work
AHCBEK401	Collect and store propolis
AHCBEK402	Perform queen bee artificial insemination
AHCBEK403	Produce and harvest royal jelly
AHCBEK404	Provide bee pollination services
AHCBEK406	Trap and store pollen
AHCBEK407	Rear queen bees
FDFFS3001A	Monitor the implementation of quality and food safety programs* <i>FDFFS2001A Implement the food safety program and procedures</i>
FDFFS2001A	Implement the food safety program and procedures
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>
AHCWRK303	Respond to emergencies
AHCWRK305	Coordinate work site activities
AHCWRK308	Handle bulk materials in storage area
TLILIC2001	Licence to operate a forklift truck

## Qualification Mapping Information

This qualification is equivalent to AHC32010 Certificate III in Beekeeping.

## **Links**

Companion Volume implementation guides are found in VETNet -  
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>