

AHCBEK309 Trap and store pollen

Release: 1

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Modification History

Release	Comments	
Release 1	This version released with AHC Agriculture, Horticulture and Conservation and Land Management Training Package Version 3.0.	

Application

This unit of competency describes the skills and knowledge required to obtain and install a suitable pollen trapping mechanism to collect and store pollen according to its intended use.

The unit applies to beekeepers who work under broad direction and take responsibility for their own work in the collection of pollen according to food safety and quality assurance requirements. They use discretion and judgement in the selection, allocation and use of available resources and to solve problems.

State and territory legislation, regulations and local government by-laws apply in some jurisdictions to beehive ownership and compliance with biosecurity codes of practice.

State and territory food safety legislation, regulations and standards apply to pollen that is used in food for human consumption.

Pre-requisite Unit

Nil

Unit Sector

Beekeeping (BEK)

Elements and Performance Criteria

Elements	Performance Criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to trap and store pollen	1.1 Identify and select suitable floral resources1.2 Assess colony for suitability for pollen collection according to workplace procedures
	1.3 Identify health and safety in the workplace hazards and risks and

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Elements	Performance Criteria			
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.			
	apply appropriate controls			
	1.4 Select, ensure serviceability, fit and use personal protective equipment			
	1.5 Ensure equipment to be used in the process of collecting pollen is clean and sanitised according to food safety requirements			
2. Collect pollen	2.1 Select and obtain suitable pollen trap equipment and use according to manufacturer instructions			
	2.2 Adhere to personal hygiene requirements according to food safety and handling procedures			
	2.3 Collect pollen at frequency according to workplace hive management procedures and quality standards			
	2.4 Assess risk for pest attack or contamination of pollen and implement corrective action			
	2.5 Assess risk of colony decline and implement corrective action according to hive management procedures			
	2.6 Store pollen to be transported according to food safety and quality standards and workplace procedures			
3. Process pollen	3.1 Clean pollen according to workplace procedures			
	3.2 Treat pollen to prevent fermentation and deterioration and store according to workplace procedures and food safety and quality standards			
	3.3 Maintain appropriate records according to workplace 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.

Skill	Description
Writing	Complete workplace documentation using appropriate terminology and in required format
Navigate the	Takes responsibility for following policies, procedures, legislative requirements and industry codes relevant to pollen collection and food

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Skill	Description
world of work	health and safety
Get the work done	Takes responsibility for planning, sequencing and prioritising tasks for pollen collection and workload

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK309 Trap and store pollen	AHCBEK406 Trap and store pollen	Code changed to reflect AQF alignment	Equivalent unit
		Minor changes to Performance Criteria for clarity	
		Updated Performance Evidence and Knowledge Evidence	

Links

Companion Volumes, including Implementation Guides, are available at VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72

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