



Australian Government

AHCBEK304 Remove a honey crop from a hive

Release: 2

AHCBEK304 Remove a honey crop from a hive

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.

Application

This unit of competency describes the skills and knowledge required to separate bees from ripe honey comb and remove the full comb from the hive for transport to the extracting facility.

The unit applies to beekeepers who work under broad direction and take responsibility for their own work. 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.

Harvesting honey is subject to state and territory food safety legislation and regulations.

Pre-requisite Unit

Nil

Unit Sector

Beekeeping (BEK)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare to remove honey	1.1 Select tools and equipment required for removing honey crop from hive and ensure serviceability

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.2 Identify health and safety in the workplace hazards, assess risks and implement control measures 1.3 Select, ensure serviceability, fit and use personal protective equipment 1.4 Identify and control food safety risks according to workplace procedures 1.5 Follow site quarantine and biosecurity procedures 1.6 Determine ripeness of honey to ensure it is ready to be harvested 1.7 Check treatment records to ensure withholding periods are met for medications and treatments made before harvest 1.8 Determine the factors affecting the quantity and quality of honey to be harvested from the hive 1.9 Plan the time and location of honey harvest according to workplace harvesting procedures
2. Remove honey from the hive	2.1 Identify, select and implement method for removing bees from ripe honey comb 2.2 Ensure honey comb removal prevents contamination and maintains desired quality and biosecurity standards 2.3 Load, secure, protect and transport ripe honey comb for processing according to workplace procedures for food safety, safe handling requirements and transport regulations 2.4 Store ripe honey comb in a pest and bee protected environment to prevent robbing, damage and contamination according to workplace procedures
3. Update and maintain apiary records	3.1 Update apiary records for honey harvest according to workplace procedures 3.2 Maintain mandatory records for honey harvest according to legislative and biosecurity requirements

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
Reading	Interpret food safety and biosecurity codes of practice
Writing	Complete workplace documentation using appropriate terminology and in required format
Navigate the world of work	Takes responsibility for following explicit and implicit policies, procedures and regulatory requirements for harvesting and maintaining food safety
Get the work done	- Takes responsibility for planning, sequencing and prioritising tasks for efficient honey harvest process - Makes operational decisions when considering and implementing honey removal activities

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK304 Remove a honey crop from a hive Release 2	AHCBEK304 Remove a honey crop from a hive Release 1	Minor changes to Elements and Performance Criteria for clarity Updated Performance Evidence and Knowledge Evidence	Equivalent unit

Links

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

Assessment Requirements for AHCBEK304 Remove a honey crop from a hive

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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 removed a ripe honey crop from a hive including:

- selected and ensured serviceability of tools and equipment for harvesting a honey crop
- identified work safety hazards and risks and implemented control measures when working around bees
- selected and used appropriate personal protective equipment (PPE)
- performed honey harvest activities according to food safety, quarantine and biosecurity procedures
- determined the ripeness and volume of honey comb and its readiness for harvest
- checked treatment records and ensured honey is harvested according to treatment withholding periods
- determined the factors affecting quality and quantity of honey and planned the time and location to harvest
- handled comb filled with honey to prevent contamination and maintain quality
- selected and used appropriate method to remove ripe honey comb from hives and loaded and secured for transport
- used safe handling and loading techniques
- transported and stored ripe honey comb in a pest and bee secure environment protected from damage and contamination
- updated and maintained apiary records according to workplace procedures.

Knowledge Evidence

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:

- principles and practices of removing honey filled frames from hives
- impact on colony, type of honey and apiary site on the quality of honey, planning and timing of removal
- methods of removing bees from ripe honey comb and supers, including:
 - fume boards
 - brushing
 - blowers
 - escape boards
- food safety and handling requirements of honey comb
- indicators of ripe honey and adequately filled comb
- honey quality and factors that impact on quality
- calculations for estimating volume of harvest
- hive medications and treatments and their effect on honey harvesting and withholding periods
- tools and equipment required for honey harvest operations, including:
 - maintenance
 - safe operation
 - hygiene and biosecurity
- potential contaminants of ripe honey and the effect on honey quality
- loading, securing, protecting, transporting and storing ripe honey comb to minimise contamination, and comply with biosecurity requirements
- biosecurity standards and practices, barrier system and traceability of hive components when harvesting ripe honey
- hazards and risks when harvesting honey and control measures to apply including PPE
- planning a harvest and factors and conditions that impact on timing and location
- records and record keeping systems when harvesting honey crop.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - an active apiary or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - bee hives with ripe honey
 - live bees
 - PPE
 - equipment, resources and tools used for removing bees from ripe honey comb
- specifications:
 - workplace procedures for honey removal
 - safety data sheets for fume boards used
 - access to specific food safety regulations, biosecurity code of practice and transport regulations.

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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