



Australian Government

AHCBEK305 Extract honey

Release: 1

AHCBEK305 Extract honey

Modification History

Release	TP Version	Comment
1	AHCv1.0	Initial release

Application

This unit of competency describes the skills and knowledge required to operate honey extraction equipment safely to extract honey fit for human consumption. The work may be carried out in a mobile processing facility or a purpose built fixed facility.

This unit applies to beekeepers who take responsibility for their own work and for the quality of the work of others. They use discretion and judgement in the selection, allocation and use of available resources.

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

Pre-requisite Unit

Nil.

Unit Sector

Beekeeping (BEK)

Elements and Performance Criteria

Element	Performance criteria
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to extract honey	1.1 Select, check and use suitable personal protective equipment (PPE) 1.2 Identify work health and safety hazards and take action to minimise risks to self and others 1.3 Check all equipment is clean, dry, sanitised and serviceable 1.4 Observe personal hygiene requirements including washed hands and wearing of clean clothing
2. Extract honey	2.1 Comply with Quality Assurance (QA) and food safety

Element	Performance criteria
	requirements throughout the process of extracting honey 2.2 Inspect frames visually for areas of brood and, if found, uncap frames by hand to avoid brood 2.3 Warm combs where required to assist the extraction process 2.4 Uncap cells using a hand knife or machine, avoiding damage to cells and frames 2.5 Place frames in the extraction unit and operate the unit
3. Handle extracted honey	3.1 Heat the extracted honey up to 30°C, if necessary, to assist in removing wax, air bubbles, pollen and bees 3.2 Check moisture content of honey and take action to maintain appropriate moisture as required 3.3 Take action to reduce risk of fermentation of honey
4. Store honey	4.1 Store cleaned honey in containers to meet health regulations and customer requirements 4.2 Take a reference sample of honey, label and store 4.3 Clean, dry and sanitise all equipment

Foundation Skills

Foundation Skills essential to performance are explicit in the performance criteria of this unit of competency.

Range of Conditions

Unit Mapping Information

This unit is equivalent to AHCBEK305A Extract honey.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Assessment Requirements for AHCBEK305 Extract honey

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Performance Evidence

The candidate must be assessed on their ability to integrate and apply the performance requirements of this unit in a workplace setting. Performance must be demonstrated consistently over time and in a suitable range of contexts.

The candidate must provide evidence that they can:

- correctly wear appropriate personal protective equipment (PPE)
- Identify hazards and use equipment safely
- distinguish between honey cells and brood cells
- extract honey in compliance with Quality Assurance (QA) and food safety requirements
- sample honey to meet Quality Assurance and food safety requirements
- store extracted honey to reduce the risk of spoilage.

Knowledge Evidence

The candidate must demonstrate knowledge of:

- principles and practices of honey extraction
- biosecurity protocols for honey extraction and movement
- equipment and its maintenance requirements
- food safety systems and requirements
- quality assurance requirements designed for the honey industry
- the effect of heat and extraction processes on honey.

Assessment Conditions

Assessors must satisfy current standards for RTOs.

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