



Australian Government

AHCBEK307 Collect and store propolis

Release: 1

AHCBEK307 Collect and store propolis

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 collect propolis from bee hives and store propolis according to food safety standards.

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

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 collect propolis	1.1 Identify and prepare hives suitable for propolis collection 1.2 Clean and sanitise equipment to be used 1.3 Identify health and safety in the workplace hazards and take action to minimise risks 1.4 Select, check, fit and use personal protective equipment 1.5 Determine and implement propolis production strategy

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	1.6 Stimulate propolis production by manipulating hive conditions
2. Collect and store propolis	2.1 Remove propolis from hive with minimum colony disturbance and care according to production strategy 2.2 Comply with quality assurance and food safety requirements throughout propolis production process 2.3 Observe personal hygiene requirements according to food health and safety standards and workplace procedures 2.4 Extract propolis according to production strategy and workplace procedures 2.5 Store extracted propolis according to food safety standards, quality and 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
Reading	Interpret product labels, safety data sheets, instructions, procedures and specifications
Navigate the world of work	Takes responsibility for following workplace procedures and food safety legislative requirements
Get the work done	Takes responsibility for planning, sequencing and prioritising propolis collection and workload

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK307 Collect and store propolis	AHCBEK401 Collect and store propolis	Code changed to reflect AQF alignment Minor changes to	Equivalent unit

		Performance Criteria to increase clarity Updated Performance Evidence and Knowledge Evidence	
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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 AHCBEK307 Collect and store propolis

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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 collected and stored propolis including:

- assessed safety hazards, risks and applied appropriate controls
- selected, fitted and used personal protective equipment (PPE) while handling and working safely around bees
- identified and prepared hives suitable for producing propolis
- determined a propolis production strategy and manipulated hive to stimulate propolis production
- applied quality assurance and food safety and quality procedures
- cleaned and sanitised tools and removed propolis from the hive
- remove propolis ensuring minimal colony disturbance
- used appropriate propolis extraction and storage methods.

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:

- honey bees and their behaviours for propolis and its production including types of flora
- recognition of propolis and distinguishing features from other substances collected by honey bees
- propolis production and collection strategies and hive manipulations to increase propolis production
- suitable extraction methods, conditions and constraints when collecting propolis
- methods, procedures and conditions for storing propolis
- food safety requirements when collecting propolis and working with hives
- honey industry quality assurance and biosecurity requirements specific to propolis production.

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:
 - live honey bees
 - tools for manipulating a hive and collecting propolis
 - cleaning products that comply with food safety standards
 - PPE
- specifications:
 - workplace procedures for propolis production
 - safety data sheets for cleaning products.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

Links

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