



Australian Government

AHCBEK307 Collect and store propolis

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 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>