



Australian Government

Assessment Requirements for AHCBEK308 Produce and harvest royal jelly

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.

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 manipulated a hive to produce and harvest royal jelly including:

- assessed safety hazards, risks and applied appropriate controls
- selected, fitted and used appropriate personal protective equipment (PPE)
- assessed the suitability of hives for the production of royal jelly
- introduced queen cells, grafted larvae and stimulated the colony for royal jelly production
- handled bees and hive components while preparing the hive
- prepared and sanitised equipment ready for royal jelly harvest
- maintained a hygienic environment according to food safety requirements
- removed and discarded larvae according to workplace procedures
- collected and stored royal jelly according to workplace and food safety procedures
- checked, cleaned and stored production equipment used in royal jelly harvesting
- maintained records of royal jelly production for food safety and quality assurance requirements.

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 royal jelly production in honey bee hives including biological processes and role of nurse bees
- queen bee cells and their development, larvae grafting techniques and methods of stimulating royal jelly production
- safety and safe practices when handling bees
- cleaning and sanitation methods and procedures for royal jelly production tools and equipment

- food safety requirements for collecting and storage of royal jelly
- quality assurance and record keeping requirements
- procedures and practices for removing and discarding larvae
- identification, use, maintenance and storage of tools and equipment required for production, harvesting, preparation and storage of royal jelly.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - skills must be demonstrated in hives suitable for royal jelly production or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - live bees
 - tools and equipment required to prepare hives and harvest royal jelly
 - PPE
 - consumables and equipment required to store and preserve royal jelly
- specifications:
 - workplace procedures and specifications for royal jelly production
 - access to food safety and beekeeping legislation and codes of practice.

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

Links

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