



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to manipulate a honey bee hive to encourage the production, collection and storage of royal jelly.

The unit applies to beekeepers who work under broad direction to analyse information and complete a range of specialised beekeeping activities and who demonstrate a thorough understanding of the development of queens in hives and the production of royal jelly. 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.

State and Territory food safety legislation, regulations and standards apply to royal jelly that is used in food for human consumption.

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 produce and harvest royal jelly	1.1 Assess health and safety in the workplace hazards and risks associated with working with bees and apply appropriate control measures 1.2 Select, ensure serviceability, fit and use personal protective

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	equipment 1.3 Assess hive for suitability for production of royal jelly 1.4 Prepare hive and introduce artificial queen bee cells 1.5 Graft bee larvae according to workplace procedures 1.6 Stimulate the colony into producing royal jelly 1.7 Ensure production equipment is clean and sanitised according to hygiene procedures
2. Collect and store royal jelly	2.1 Adhere to hygiene requirements according to food safety and workplace procedures 2.2 Ensure royal jelly collection and storage equipment is clean and sanitised according to hygiene procedures 2.3 Remove and discard larvae from queen cells ensuring no contamination of jelly 2.4 Harvest royal jelly from each cell according to workplace procedures 2.5 Prepare the royal jelly for storage according to workplace procedures 2.6 Place royal jelly into hygienic containers ensuring minimum exposure to contamination and refrigerate according to food safety procedures
3. Finalise tasks	3.1 Check, clean and store equipment according to workplace procedures and hygiene procedures 3.2 Update and maintain records according to workplace procedures and quality assurance 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
Writing	Complete workplace documentation using appropriate terminology and in required format

Skill	Description
Navigate the world of work	Takes full responsibility for following policies, procedures and legislative requirements for safety, hygiene and storage requirements
Get the work done	Accepts responsibility for planning and sequencing royal jelly production and harvesting, scheduling tasks and workload

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK308 Produce and harvest royal jelly	AHCBEK403 Produce and harvest royal jelly	Code changed to reflect AQF alignment Minor changes to 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 AHCBEK308 Produce and harvest royal jelly

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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 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

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