



Australian Government

AHCBEK309 Trap and store pollen

Release: 1

AHCBEK309 Trap and store pollen

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 obtain and install a suitable pollen trapping mechanism to collect and store pollen according to its intended use.

The unit applies to beekeepers who work under broad direction and take responsibility for their own work in the collection of pollen according to food safety and quality assurance requirements. 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 pollen 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 trap and store pollen	1.1 Identify and select suitable floral resources 1.2 Assess colony for suitability for pollen collection according to workplace procedures 1.3 Identify health and safety in the workplace hazards and risks and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	apply appropriate controls 1.4 Select, ensure serviceability, fit and use personal protective equipment 1.5 Ensure equipment to be used in the process of collecting pollen is clean and sanitised according to food safety requirements
2. Collect pollen	2.1 Select and obtain suitable pollen trap equipment and use according to manufacturer instructions 2.2 Adhere to personal hygiene requirements according to food safety and handling procedures 2.3 Collect pollen at frequency according to workplace hive management procedures and quality standards 2.4 Assess risk for pest attack or contamination of pollen and implement corrective action 2.5 Assess risk of colony decline and implement corrective action according to hive management procedures 2.6 Store pollen to be transported according to food safety and quality standards and workplace procedures
3. Process pollen	3.1 Clean pollen according to workplace procedures 3.2 Treat pollen to prevent fermentation and deterioration and store according to workplace procedures and food safety and quality standards 3.3 Maintain appropriate records according to 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
Writing	Complete workplace documentation using appropriate terminology and in required format
Navigate the	Takes responsibility for following policies, procedures, legislative requirements and industry codes relevant to pollen collection and food

Skill	Description
world of work	health and safety
Get the work done	Takes responsibility for planning, sequencing and prioritising tasks for pollen collection and workload

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK309 Trap and store pollen	AHCBEK406 Trap and store pollen	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 AHCBEK309 Trap and store pollen

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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 trapped and stored pollen including:

- identified flora and assessed suitability of colonies for pollen collection
- selected a pollen trap and used according to manufacturer instructions
- assessed health and safety and food handling hazards and risks, and applied controls
- fitted and used appropriate personal protective equipment (PPE)
- collected, stored and processed pollen according to food safety and handling and workplace procedures
- assessed colony health, pests and contamination and rectified according to hive management procedures
- maintained records according to workplace procedures
- handled bees safely
- cleaned and sanitised equipment.

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 trapping and storing pollen
- pollen traps, their construction and operation
- colony pollen requirements and impact of harvesting on colony development including signs and symptoms of colony decline
- bee and hive handling techniques for collecting pollen
- flora resources and impact on pollen productivity
- quality assurance requirements for pollen collection including food safety and handling
- health and safety in the workplace and equipment requirements when working with hives
- commercial processing practices for pollen including, cleaning and treatments to prevent deterioration
- storage techniques for pollen for pre and post processing

- pests and contamination of pollen and corrective actions
- record keeping requirements.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - an active apiary
- resources, equipment and materials:
 - live bees
 - tools and equipment to trap and store pollen, including pollen traps
 - PPE
 - cleaning and sanitising products
- specifications:
 - workplace procedures and specifications for pollen capture and storage
 - manufacturer's instructions for construction/operation of pollen traps
 - safety data sheets for cleaning and sanitising products
 - 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.

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