



Australian Government

Assessment Requirements for AHCBEK312 Extract honey

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 extracted honey from mature honey comb, including:

- identified and selected appropriate extraction method for honey production process
- identified hazards and risks and implemented control measures and used equipment safely
- selected, fitted and used appropriate personal protective equipment (PPE) and complied with workplace personal hygiene practices
- identified, selected and prepared tools and equipment required for extraction process and ensured appropriate food hygiene procedures were performed on them
- identified, selected, prepared and stored unprocessed comb according to workplace product requirements
- identified and complied with quality assurance and food safety and handling requirements while extracting honey
- safely extracted honey using extraction equipment in compliance with quality assurance and food safety requirements
- prepared the comb for extraction avoiding brood comb according to the extraction method and equipment being used
- organised frames from the extraction process stored, returned to apiary or retained for repair or future wax processing in compliance with pest management, biosecurity and barrier system requirements
- ensured extracted honey was maintained at specified temperature to assist removal of wax, air, pollen and detritus
- tested moisture content of honey and took action to maintain appropriate condition
- monitored conditions conducive to honey fermentation and implemented procedures to reduce risk
- stored honey in containers and obtained a reference sample following to meet quality assurance standards, food health regulations and customer requirements
- identified comb suitable for wax processing, collected, removed residual honey and stored wax cappings following workplace, quarantine and biosecurity procedures
- cleaned and sanitised honey extraction equipment
- maintained appropriate records.

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 honey extraction
- recognition of different types of bee comb and maturity, including:
 - brood worker and drones
 - queen cells
 - mature and immature honey comb
 - pollen cells
- biosecurity protocols for honey extraction and transport of supers and hive components to extraction site
- processing of raw honey comb, including:
 - sections
 - cutting/slicing comb from frames
- honey extraction processes, including:
 - pressing
 - centrifugal/spinning
 - gravity draining or drip method
- equipment commonly used to extract honey and the safe operation and maintenance requirements
- hygiene and sanitation procedures and materials used for tools, equipment and storage of extracted honey
- storage requirements of honey, honey comb, extracted frames and supers including bulk storage and pest management
- food safety systems and requirements relevant to honey extraction
- quality assurance tests and standards for extracted honey
- temperature and the effect of heat on the extraction processes and quality of honey
- health and safety in the workplace issues associated with extraction and extraction technologies
- record keeping systems and labelling for extracted honey
- preparation and storage procedures for comb at time of extraction for later wax processing.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - either a portable honey extraction unit or a permanent extraction facility
- resources, equipment and materials:
 - mature honey comb ready for extraction

- specific tools and equipment for the type of extraction method employed
- PPE
- sanitising chemicals and equipment
- specifications:
 - workplace procedures related to honey extraction
 - manufacturer's operating instructions for honey extraction equipment
 - safety data sheets for chemical sanitisers
 - access to specific legislation/codes of practice related to honey extraction and food safety.

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>