



Australian Government

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.

Application

This unit of competency describes the skills and knowledge required to prepare comb and safely operate equipment used to extract honey fit for human consumption. The work may be carried out on hive, in a mobile processing facility or a purpose built fixed facility.

The unit applies to beekeepers who work under broad direction and take responsibility for their own work. They use discretion and judgement in the selection, allocation and use of available resources and to solve problems.

Honey extraction for human consumption is subject to state and territory food safety legislation and regulations.

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 extract honey	1.1 Identify and select appropriate extraction method and equipment for type of honey production used 1.2 Identify health and safety in the workplace hazards and take action to minimise risks to self and others 1.3 Select, ensure serviceability, fit and use personal protective equipment 1.4 Ensure extraction equipment and storage containers are

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<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	clean, dry, sanitised and serviceable according to workplace procedures, sanitiser product labels and safety data sheets 1.5 Undertake personal hygiene requirements according to workplace and food safety procedures
2. Prepare unprocessed honey comb	2.1 Identify, select and reserve frames or sections for unprocessed honey comb according to workplace product and customer requirements 2.2 Separate and clean sections or divide comb according to workplace product requirements 2.3 Package, label and store raw honeycomb according to workplace quality assurance, food safety, handling and packaging requirements
3.Extract honey	3.1 Identify and comply with quality assurance and food safety and handling requirements throughout the process of extracting honey 3.2 Inspect comb visually for areas of brood and prepare comb to avoid damage to brood 3.3 Prepare comb to assist the extraction process according to workplace procedures 3.4 Expose the honey by decapping or breaking comb avoiding unnecessary damage to cells, frames and hive components according to extraction method selected 3.5 Operate the extraction equipment to remove honey from comb according to equipment operation instructions and safety procedures
4. Handle extracted frames and supers	4.1 Remove frames from extractor and return to supers according to extraction method, workplace and biosecurity procedures 4.2 Store extracted supers in suitable bee and pest proof facility awaiting return to apiary according to workplace pest management and biosecurity procedures 4.3 Return frames to apiary according to workplace barrier system and biosecurity procedures 4.4 Reserve frames due for rotation or damaged and store for wax extraction or repair according to workplace, quarantine and biosecurity procedures

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
5.Handle extracted honey	5.1 Ensure extracted honey meets temperature specifications to assist removal of wax, air, pollen and detritus 5.2 Test moisture content of honey and take action to maintain appropriate moisture according to workplace procedures 5.3 Monitor conditions of honey fermentation and implement procedures to reduce risk
6.Store honey	6.1 Store cleaned honey in containers to meet quality assurance standards, food health regulations and customer requirements 6.2 Obtain a reference sample of honey, label and store according to workplace procedures 6.3 Clean, dry and sanitise all equipment and work area according to workplace procedures.
7. Collect and store cappings and raw comb for future wax processing	7.1 Identify comb suitable for future wax processing 7.2 Extract residual honey from cappings and raw comb according to workplace procedures 7.3 Consolidate wax cappings and raw comb and store according to workplace, quarantine and biosecurity procedures
8. Maintain records of honey production	8.1 Update records for honey production according to workplace procedures and legislative requirements

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 to determine activities in honey extraction processes
Writing	Complete workplace documentation using appropriate terminology and in required format
Numeracy	Interprets numerical information related to testing of moisture levels in honey samples

Skill	Description
Navigate the world of work	• Takes responsibility for following policies, procedures and regulatory requirements for extracting honey, maintaining food safety standards and quality assurance
Get the work done	• Takes responsibility for planning, sequencing and prioritising tasks for operation of extraction equipment and collection and storage of extracted honey

Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHCBEK312 Extract honey	AHCBEK305 Extract honey	Addition of Elements and Performance Criteria to reflect industry standards Minor changes to Performance Criteria clarity Updated Performance Evidence and Knowledge Evidence	No 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>