



Australian Government

Department of Education, Employment and Workplace Relations

AHCB EK305A Extract honey

Release: 1

AHCBEK305A Extract honey

Modification History

Not Applicable

Unit Descriptor

Unit descriptor	This unit covers the process of extracting honey and defines the standard required to: operate honey extraction equipment safely to extract honey fit for human consumption; store the extracted honey to reduce the risk of spoilage; take a reference sample of honey to meet quality assurance and food safety requirements.
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Application of the Unit

Application of the unit	This unit applies to work that may be performed by a beekeeper or by staff under supervision, and may be carried out in a mobile processing facility or a purpose-built fixed facility.
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Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Prerequisite units		

Employability Skills Information

Employability skills	This unit contains employability skills.
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Elements and Performance Criteria Pre-Content

Not Applicable

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1. Prepare to extract honey	1.1.All equipment is cleaned, dried, sanitised and checked for serviceability and use. 1.2.Ripe honey combs are selected for extraction of honey. 1.3.Suitable Personal Protective Equipment (PPE) is selected and checked prior to use. 1.4.Occupational Health and Safety (OHS) hazards are identified and action is taken to minimise risks to self and others.
2. Extract honey	2.1.Quality Assurance (QA) and food safety requirements are complied with throughout process of extracting honey. 2.2.Frames are visually inspected for areas of brood and, if found, frames are uncapped by hand to avoid brood. 2.3.Where required, combs are warmed to assist extraction process. 2.4.Cells are uncapped using a hand knife or machine, avoiding damage to cells and frames. 2.5.Frames are placed in extraction unit and unit is operated according to manufacturer instructions.
3. Purify honey	3.1.Extracted honey is heated to 30°C and strained or settled to remove wax, air bubbles, pollen and bees. 3.2.Moisture content of honey is checked and appropriate action is taken as required. 3.3.Action is taken to reduce risk of fermentation of honey by storing in an airtight container or tank.
4. Store honey	4.1.Cleaned honey is stored in suitable containers to meet customer requirements. 4.2.Reference sample of honey is taken, correctly labelled and stored according to enterprise, food safety and quality assurance requirements.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

REQUIRED SKILLS AND KNOWLEDGE**Required skills**

- identify hazards and implement safe work practices
- distinguishing between honey cells and brood cells
- judging when combs are ripe
- safely using equipment required for honey extraction
- use literacy skills to read, interpret and follow organisational policies and procedures, follow sequenced written instructions, record accurately and legible information collected and select and apply procedures for a range of tasks
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning techniques, active listening, clarifying information and consulting with supervisors as required
- use numeracy skills to estimate, calculate and record routine workplace measures
- use interpersonal skills to work with and relate to people from a range of cultural, social and religious backgrounds and with a range of physical and mental abilities.

Required knowledge

- biosecurity protocols for honey extraction and movement
- effect of heat and extraction process on honey
- effect of heat and extraction process on honey
- equipment and its maintenance requirements
- food safety systems and requirements
- requirements of honey Bee Industry Quality Assurance Program (BQUAL).

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

The evidence required to demonstrate competency in this unit must be relevant to workplace operations and satisfy holistically all of the requirements of the performance criteria and required skills and knowledge and include achievement of the following:

- operate honey extraction equipment safely to extract honey fit for human consumption
- store the extracted honey to reduce the risk of spoilage
- take a reference sample of honey to meet quality assurance and food safety requirements.

Context of and specific resources for assessment

Competency requires the application of work practices under work conditions. Selection and use of resources for some worksites may differ due to the regional or enterprise circumstances.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole.

Extracting honey includes:

- all of the processes, procedures and equipment required to extract honey from a hive.

Unit Sector(s)

Unit sector

Beekeeping

Co-requisite units

Co-requisite units		

Competency field

Competency field	
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