

BEE PRODUCTS HARVESTING

UNIT CODE: 0811 341 03 A

TVET CDACC UNIT CODE: AGR/CU/API/CR/03/4/MA

UNIT DURATION: 150 Hours

Relationship to Occupational Standard

This unit addresses the Unit of Competency: Harvest bee products

Unit Description

This unit covers the competencies required; it involves in conduct pre-harvesting practices, perform bee product harvesting, extract bee honey and perform post-harvest practices.

Summary of learning outcomes

By the end of this unit of learning, the trainee should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Conduct pre-harvesting practices	50
2.	Perform bee product harvesting	30
3.	Extract bee honey	40
4.	Perform post-harvest practices	30
Total		150

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcomes	Content	Suggested Assessment Methods
1. Conduct pre-harvesting practices	1.1 PPEs 1.1.1 Types ✓ Gumboot ✓ Gloves ✓ Bee suit 1.1.2 Uses 1.1.3 Maintenance 1.1.4 Importance 1.2 Bee hive handling Tools and equipment 1.2.1 Types ✓ Hive tool ✓ Swarm net ✓ Bee brush ✓ Bee smoker ✓ Honey extractor ✓ Queen excluder 1.2.2 Uses 1.2.3 Maintenance 1.2.4 Importance 1.3 Bee colonies for harvesting 1.3.1 Queen 1.3.2 Worker bees 1.3.3 Drones 1.4 Bee products 1.4.1 Honey 1.4.2 Wax 1.4.3 Propolis	• Practical • Project • Written tests • Third party report • Portfolio of evidence • Oral questions

	1.4.4 Bee venom 1.4.5 Royal jelly 1.5 Bee products harvesting schedule 1.6 Bee products pre-harvesting records Practice	
2. Perform bee product harvesting	2.1 Persona; protective equipment 2.2 Tools and equipment 2.3 Bee products harvesting 2.4 Harvesting records 2.5 Waste management	• Practical • Project • Written tests • Third party report • Portfolio of evidence • Oral questions
3. Extract bee honey	3.1 PPEs 3.2 Tools and equipment 3.3 Honey combs decapping 3.4 Bee honey extraction 3.5 Honey Production record 3.6 Honey extraction waste management	• Practical • Project • Written tests • Third party report • Portfolio of evidence • Oral questions
4. Perform post-harvest practices	1.1 PPEs 1.2 Bee handling tools and equipment 1.3 Returning of Langstroth super boxes 1.4 Sieving of extracted bee honey 1.5 Post-harvest records 1.6 Post-harvest waste management	• Practical • Project • Written tests • Third party report • Portfolio of evidence • Oral questions

Suggested Methods of Instruction

- Direct instruction
- Practical
- Demonstration
- Project-Based Learning (PBL)
- Group discussion

Recommended Resources for 25 Trainees

Tools and Equipment	Specification	Quantity	Recommended ratio
Bee smoker		5	1:5
Bee brush		5	1:5
Swarm net		5	1:5
Hive tool		5	1:5
Honey extractor		2	1:13
Queen excluder		5	1:5
Notebook for observations		1	1:25
Textbooks		5 pcs	1:5
Charts			
Power point presentations	For trainer's use		
Lecture/theory room		1	1:25
Workshop		1	1:25
Laboratory		1	1:25
Site		1	1:25

