



Australian Government

Department of Education, Employment and Workplace Relations

AHC32010 Certificate III in Beekeeping

Release: 1

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Modification History

Not Applicable

Description

This qualification provides a vocational outcome in bee keeping.

Pathways Information

Qualification pathways

Pathways into the qualification

This qualification may be accessed by direct entry.

Pathways from the qualification

Further training pathways from this qualification include, but are not limited to, Certificate IV in Agriculture.

Australian Apprenticeships

This qualification is suitable for an Australian Apprenticeship.

Job roles

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include:

Bee keeper

Licensing/Regulatory Information

Not Applicable

Entry Requirements

Entry requirements

There are no entry requirements for this qualification.

Employability Skills Summary

EMPLOYABILITY SKILLS QUALIFICATION SUMMARY	
Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	<ul style="list-style-type: none"> • Listening and understanding • Reading and interpreting workplace related documentation • Writing to audience needs • Applying numeracy skills to workplace requirements • Sharing information
Teamwork	<ul style="list-style-type: none"> • Working as an individual and a team member • Applying knowledge of own role as a part of a team
Problem-solving	<ul style="list-style-type: none"> • Showing interdependence and initiative in identifying problems • Solving problems individually or in teams
Initiative and enterprise	<ul style="list-style-type: none"> • Identifying opportunities that might not be obvious to others • Generating a range of options in response to workplace matters
Planning and organising	<ul style="list-style-type: none"> • Collecting analysing and organising information • Using basic business systems for planning and organising • Being appropriately resourceful • Taking initiative and making decisions within workplace role • Working within or establishing clear project goals and deliverables • Determining or applying required resources • Adapting resource allocations to cope with contingencies
Self-management	<ul style="list-style-type: none"> • Taking responsibility at the appropriate level
Learning	<ul style="list-style-type: none"> • Accessing opportunities to develop technical and other work skills
Technology	<ul style="list-style-type: none"> • Using technology and related workplace equipment • Using basic technology skills • Applying OHS knowledge when using technology • Use load shifting technology

Packaging Rules

Packaging Rules

Completion of ten (10) units made up of five (5) core units and five (5) elective units.

ELECTIVE UNITS

- a minimum of three (3) units must come from the elective unit list
- a maximum of two (2) units must come from units aligned to Certificates II, III or IV in AHC10 or from any other currently endorsed training package or accredited course. Selected units must be relevant to job outcomes in the beekeeping industry.

CORE UNITS

Occupational Health and Safety

AHCOHS301A Contribute to OHS processes

Bee keeping

AHCBEK301A Manage honey bee swarms
 AHCBEK304A Remove a honey crop from a hive
 AHCBEK305A Extract honey

Work

AHCWRK306A Comply with industry quality assurance requirements

ELECTIVE UNITS

Bee keeping

AHCBEK201A Support beekeeping work
 AHCBEK202A Use a bee smoker
 AHCBEK203A Open and reassemble a beehive
 AHCBEK204A Construct and repair beehives
 AHCBEK302A Manipulate honey bee brood
 AHCBEK303A Re-queen a honey bee colony
 AHCBEK306A Manage pests and disease within a honey bee colony
 AHCBEK401A Collect and store propolis
 AHCBEK402A Perform queen bee artificial insemination
 AHCBEK403A Produce and harvest royal jelly
 AHCBEK404A Provide bee pollination services
 AHCBEK405A Select and establish an apiary site
 AHCBEK406A Trap and store pollen
 AHCBEK407A Rear queen bees

Food safety

FDFCORFSY2A Implement the food safety program and procedures
 FDFHYCH2A Operate a creamed honey manufacture process
 FDFOPHCP3A Participate in a HACCP team
 FDFOPTISP2A Implement sampling procedures
 FDFZCSCIP2A Clean equipment in place

FDFZCSCS2A	Clean and sanitize equipment
FDFZPKPP2A	Operate a packaging process
FDFCORQFS3A	Monitor the implementation of quality and food safety programs

Work

AHCWRK303A	Respond to emergencies
AHCWRK305A	Coordinate work site activities
AHCWRK308A	Handle bulk materials in storage area

Machinery operation and maintenance

TLID1007C Operate a forklift

Unit Grid

AHCBEK201A Assist beekeeping work
AHCBEK202A Use a bee smoker
AHCBEK203A Open and reassemble a beehive
AHCBEK204A Construct and repair beehives
AHCBEK301A Manage honey bee swarms
AHCBEK302A Manipulate honey bee brood
AHCBEK303A Re-queen a honey bee colony
AHCBEK304A Remove a honey crop from a hive
AHCBEK305A Extract honey
AHCBEK306A Manage pests and disease within a honey bee colony
AHCBEK401A Collect and store propolis
AHCBEK402A Perform queen bee artificial insemination
AHCBEK403A Produce and harvest royal jelly
AHCBEK404A Provide bee pollination services
AHCBEK405A Select and establish an apiary site
AHCBEK406A Trap and store pollen
AHCBEK407A Rear queen bees
AHCOS301A Contribute to OHS processes
AHCWRK303A Respond to emergencies
AHCWRK305A Coordinate work site activities
AHCWRK306A Comply with industry quality assurance requirements
AHCWRK308A Handle bulk materials in storage area
FDFCORFSY2A Implement the food safety program and procedures
FDFCORQFS3A Monitor the implementation of quality and food safety programs
FDFHYCH2A Operate a creamed honey manufacture process
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TLID1007C Operate a forklift