

AHC31824 Certificate III Beekeeping

(was AHC31818)

Following strategic revisions of the AHC Training Package by unit sector, several qualifications and skill sets require updating to include the improved units.

Skills Insight is seeking comment from those who may be impacted by the replacement of the units so that disruptions can be minimised. These updates are not to change the intent of the qualifications, simply to include units already consulted on with stakeholders to better meet skills needs.

Below is an updated version of Certificate III in Beekeeping as well as a summary of the updates made to units within it.

This document provides a list of units of competency to be updated in this qualification and includes notes on changes between the current and updated units. Other units are not included as they don't need to be changed.

Acronyms:

E – Equivalent
NE - Not Equivalent
PC – Performance Criteria
PE – Performance Evidence
KE – Knowledge Evidence
AC – Assessment Conditions
AHC - Agriculture, Horticulture and
Conservation and Land Management
Training Package

Key:

Superseded units / recommended
replacements
New unit
~~Proposed deletion~~ - deleted units/units
proposed for deletion

AHC31824 Certificate III in Beekeeping

Modification History

Release	Comments
Release 1	This version released with Agriculture, Horticulture and Conservation and Land Management Training Package Version 10.0.

AHC31824	Certificate III in Beekeeping
Qualification Description <p>This qualification describes the skills and knowledge of a honey bee (<i>Apis</i>) beekeeper, including the establishment of beehives and apiaries, the transport of live bees and the management of bees for honey production and/or provision of pollination services.</p> <p>Legislation, regulations and by-laws relating to beehive ownership and biosecurity codes of practice apply in some states and territories.</p>	
Entry Requirements <p>There are no entry requirements for this qualification.</p>	

AHC31824 Certificate III in Beekeeping

Packaging Rules

To achieve this qualification, competency must be demonstrated in:

- 18 units of competency:
 - 13 core units plus
 - 5 elective units.

Elective units must ensure the integrity of the qualification's Australian Qualification Framework (AQF) alignment and contribute to a valid, industry-supported vocational outcome. The electives are to be chosen as follows:

- 3 units must be selected from the electives listed below
- the remaining 2 units may be selected from the remaining electives listed below
- up to 2 units may be selected from any currently endorsed Training Package or accredited course packaged at AQF Certificate II, III or IV levels.

Core Units

AHCBEK203	Open and reassemble a beehive
AHCBEK205	Prepare and use a bee smoker
AHCBEK206	Assemble and maintain beekeeping components
AHCBEK301	Manage honey bee swarms
AHCBEK302	Manipulate honey bee brood
AHCBEK303	Re-queen a honey bee colony
AHCBEK304	Remove a honey crop from a hive
AHCBEK311	Transport bee hives by road to new apiary site
AHCBEK312	Extract honey
AHCBEK313	Manage pests and disease within a honey bee colony
AHCBEK405	Select and establish an apiary site
AHCWHS302	Contribute to workplace health and safety processes
AHCWRK318	Comply with industry quality assurance requirements

Elective Units

AHCBEK307	Collect and store propolis
AHCBEK308	Produce and harvest royal jelly
AHCBEK309	Trap and store pollen
AHCBEK310	Process raw wax into moulds
AHCBEK402	Perform queen bee artificial insemination
AHCBEK408	Provide bee pollination services

AHC31824 Certificate III in Beekeeping

AHCBEK409	Rear queen bees
AHCBIO303	Apply biosecurity measures
AHCBUS407	Cost a project
AHCLSK322	Transport farm produce or bulk materials
AHCMOM213	Operate and maintain chainsaws
AHCPCM204	Recognise plants
AHCWRK315	Respond to emergencies
AHCWRK317	Coordinate work site activities
AHCWRK319	Handle bulk materials in a storage area
BSBMKG433	Undertake marketing activities
FBPBP2012	Operate a packaging process
FBPFSY2002	Apply food safety procedures
FBPFSY3002	Participate in a HACCP team
FBPGPS3001	Operate and monitor a creamed honey manufacture process
FBPOPR2066	Apply sampling procedures
HLTAID011	Provide First Aid
TLILIC0003	Licence to operate a forklift truck

Qualification Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
AHC31824 Certificate III in Beekeeping	AHC31818 Certificate III in Beekeeping	Updated 2 Core units and 6 Elective units	To be confirmed

Links

Companion Volumes, including Implementation Guides, are available at VETNet:
<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=c6399549-9c62-4a5e-bf1a-524b2322cf72>

Qualification: AHC31824 Certificate III in Beekeeping (was AHC31818)

Unit's location in impacted qualification	Current Unit	Replacement Unit	Equivalence	Notes on change
Core	AHCWHS301 Contribute to work health and safety processes	AHCWHS302 Contribute to workplace health and safety processes	NE	<p><u>Elements</u> Element 3 changed from “<i>Observe safe practices during work operations</i>” to “<i>Follow safe practices during work operations</i>”</p> <p><u>Performance Criteria</u> Consolidated so that specific hazards including noise and manual handling risks are covered under “<i>identifying and dealing with risks and hazards according to workplace procedures</i>”</p> <p><u>Foundation Skills</u> added (Reading, Writing and Oral Communication)</p> <p><u>Performance Evidence</u> Frequency added. Now states that there must be evidence “<i>the individual has contributed to workplace health and safety processes on at least one occasion</i>”</p> <p><u>Knowledge Evidence</u> Knowledge of hazard identification and risk management processes is now specified to include risk assessment, risks matrix and hierarchy of controls</p> <p><u>Assessment Conditions</u> - updated</p>
Core	AHCWRK306 Comply with industry quality assurance requirements	AHCWRK318 Comply with industry quality assurance requirements	NE	<p><u>Elements</u> – unchanged</p> <p><u>Performance Criteria</u> All references to food safety and HACCP removed Added 1.7 Follow industry-based QA practices Added 1.8 Complete internal QA checks according to workplace requirements</p>

AHC31824 Certificate III in Beekeeping

Unit's location in impacted qualification	Current Unit	Replacement Unit	Equivalence	Notes on change
				<p><u>Foundation Skills</u> simplified Removed Navigate the world of work and Get the work done</p> <p><u>Performance Evidence</u> Removed references to identifying food safety hazards where applicable to the industry sector</p> <p><u>Knowledge Evidence</u> Removed references to food safety requirements where applicable to the industry sector and requirements for a HACCP and QA plan Added 'internal QA checking requirements'</p> <p><u>Assessment Conditions</u> - updated Removed references to HACCP. Replaced with references to QA</p>
Elective	AHCWRK303 Respond to emergencies	AHCWRK315 Respond to emergencies	NE	<p><u>Elements</u> - unchanged</p> <p><u>Performance Criteria</u> - consolidated in Elements 2 and 5.</p> <p><u>Foundation Skills</u> added (Oral Communication)</p> <p><u>Performance Evidence</u> Frequency added. Now states that there must be evidence that the "individual has responded to emergencies on at least two occasions" References to render first aid care and applying basic first aid care have been removed</p> <p><u>Knowledge Evidence</u> Specific steps listed for responding to emergencies are now covered under:</p>

AHC31824 Certificate III in Beekeeping

Unit's location in impacted qualification	Current Unit	Replacement Unit	Equivalence	Notes on change
				<ul style="list-style-type: none"> workplace requirements and duty of care responsibilities applicable to health and safety in the workplace for responding to emergencies <p><u>Assessment Conditions</u> - updated</p>
Elective	AHCWRK305 Coordinate work site activities	AHCWRK317 Coordinate work site activities	NE	<p><u>Elements</u> - unchanged</p> <p><u>Performance Criteria</u> 1.5 Identify potential hazards and risks, and implement safe working practices to manage risks, in place of, 'carry out work health and safety risk assessment'. 2.1, 2.2 and 2.3 now include 'confirm with supervisor' when organising resources</p> <p><u>Foundation Skills</u> added (Writing, Oral communication and Numeracy)</p> <p><u>Range of Conditions</u> - removed completely</p> <p><u>Performance Evidence</u> - minor changes</p> <p><u>Knowledge Evidence</u> Change to wording with respect to WHS. Now states "<i>workplace requirements applicable to health and safety in the workplace for coordinating work site activities</i>".</p> <p><u>Assessment Conditions</u> - updated</p>
Elective	AHCWRK308 Handle bulk materials in storage area	AHCWRK319 Handle bulk materials in a storage area	E	<p>Minor changes to unit title and application</p> <p>Major and minor changes to performance criteria and foundation skills</p> <p>Minor edits to performance and knowledge evidence and assessment conditions</p>
Elective	FBPFSY2001 Implement the food safety	FBPFSY2002 Apply food	E	<p>Title updated to better reflect work task</p> <p>Minor changes to Performance Criteria for clarity</p> <p>Foundation Skills refined</p>

AHC31824 Certificate III in Beekeeping

Unit's location in impacted qualification	Current Unit	Replacement Unit	Equivalence	Notes on change
	program and procedures	safety procedures		Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
Elective	FBPGPS2011 Operate a creamed honey manufacture process	FBPGPS3001 Operate and monitor a creamed honey manufacture process	E	Unit title and code updated to better match work task Minor changes to Performance Criteria to clarify intent Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions
Elective	FBPOPR2023 Operate a packaging process	FBPBPG2012 Operate a packaging process	E	Unit sector code updated Minor changes to Performance Criteria to clarify task Foundation Skills refined Performance Evidence clarified Minor changes to Knowledge Evidence and Assessment Conditions