

Title	Describe honey and honey production, and the production processes for beehive products		
Level	4	Credits	6

Purpose	People credited with this unit standard are able to describe: the properties and types of honey, the process of honey production, and the factors affecting honey quality; the properties and production processes of beehive products other than honey, and the factors affecting beehive product quality; and the honey processing procedures to minimise the risk of product contamination.
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Classification	Agriculture > Apiculture
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Available grade	Achieved
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Guidance Information

- 1 Legislation and standards relevant to this unit standard includes but is not limited to:
 - Agricultural Compounds and Veterinary Medicines Act 1997;
 - Animal Products Act 1999;
 - Biosecurity Act 1993;
 - Biosecurity (National American Foulbrood Pest Management Plan) Order 1998;
 - Food Act 2014;
 - Food Standards Code and Food Standard: Tutin in Honey 2016;
 - Health and Safety at Work Act 2015;
 - Ministry of Primary Industries Manuka Honey Testing Procedures
<https://www.mpi.govt.nz/growing-and-harvesting/honey-and-bees/manuka-honey/>;
 and any subsequent amendments.
- 2 For information on Manuka honey, refer to
<https://www.mpi.govt.nz/dmsdocument/17374-manuka-honey-science-definition-infographic>.
- 3 Definition
Workplace procedures refer to the policies and procedures set down by the employer or organisation on workplace safety, and production processes for beehive products.
- 4 Premises used for the manual extraction of honey for the purposes of on-selling are required to be registered in accordance with the Food Act 2014. MPI notices and Dietary Supplements legislation and regulations may also be relevant.

Beekeepers who export honey:

- need to be listed with the Ministry of Primary Industries (MPI)

- need to check Overseas Market Access requirements (OMARs)
- under the Animal Products Act 1999 must use a Risk Management Programme (RMP) or under the Food Act (2016) use a Food Control Plan (FCP) or a National Programme (NP1 or 3).

5 For the purposes of assessment:

- evidence must be presented in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Describe the properties and types of honey, the process of honey production, and the factors affecting honey quality.

Performance criteria

1.1 Describe honey in terms of its chemical composition and physical properties.

1.2 Describe the conversion process from nectar to honey in terms of nectar transfer from flower to comb, and ripening.

1.3 Describe the factors affecting honey quality.

Range evidence of four factors is required.

1.4 Describe the factors used to measure quality in honey.

Range evidence of five factors is required.

1.5 Describe the granulation, homogenisation, and creaming processes of honey.

1.6 Describe the types of honey in terms of their properties and production processes.

Range two of – manuka, organic, comb.

Outcome 2

Describe the properties and production processes of beehive products other than honey, and the factors affecting beehive product quality.

Range four of – pollen, propolis, royal jelly, beeswax, bee brood, honey mead, honeydew, bee venom, package bees.

Performance criteria

2.1 Describe the composition and properties of beehive products.

2.2 Describe the process of production of beehive products.

2.3 Describe factors affecting the quality of beehive products.

Range evidence of two factors for each hive product is required.

2.4 Identify and describe markets for beehive products in terms of accessibility and potential returns.

Outcome 3

Describe honey processing procedures to minimise the risk of product contamination.

Performance criteria

3.1 Describe procedures to minimise product contamination from humans with contagious disease.

3.2 Describe honey harvesting procedures that prevent and minimise contamination risk.

3.3 Describe different types of contaminants present while harvesting honey and in a honey extraction plant.

Range one of – chemical, biological, physical contaminants for harvesting and extraction plant.

3.4 Describe the compliance options available in the Food Standards Code and Food Standard: Tutin in Honey 2016.

3.5 Describe the risks associated with tutin poisoning.

3.6 Describe a procedure for dealing with toxic honey.

3.7 Describe the control procedures for minimising contamination risk in the extraction process.

3.8 Describe how food safety legislation provides safe beehive products for export.

Planned review date	31 December 2025
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	22 October 2003	31 December 2019
Review	2	21 August 2009	31 December 2019
Review	3	14 December 2017	31 December 2022
Review	4	24 September 2020	N/A

Consent and Moderation Requirements (CMR) reference	0052
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.