

Model Curriculum for Recognition of Prior Learning (RPL)

Beekeeper

SECTOR: AGRICULTURE & ALLIED
SUB-SECTOR: AGRICULTURE ALLIED ACTIVITY
OCCUPATION: BEE KEEPING
REF ID: AGR/Q5301
VERSION: 3.0
NSQF LEVEL: 3

Beekeeper

CURRICULUM / SYLLABUS

This program is aimed at training to Recognition of Prior Learning (RPL) candidates for the job of a “Beekeeper”, in the “Agriculture & Allied” Sector/Industry and aims at building the following key competencies amongst the learner

Program Name	Beekeeper		
Qualification Pack Name & Reference ID.	AGR/Q5301		
Version No.	3.0	Version Update Date	
Pre-requisites to Training	Minimum Educational Qualification: 8th Class with 1 Year of relevant experience OR 8th Class Pass and pursuing continuous regular schooling OR 5th Class with 4 Years of relevant experience OR Ability to read and write with 5 Years of relevant experience OR Certificate-NSQF Level-3 (in Agriculture/Horticulture Sector Job Roles) with 1 Years of relevant experience Age: 16 Years		
Training Outcomes: Orientation and Soft Skill	After completing this programme, participants will be able to: <ul style="list-style-type: none"> • Identify personal strengths and value systems: safe work habits, achievement motivation, time management, anger management, stress management. • Prepare for employment and self-employment: preparing for an interview, effective resume writing, basic workplace terminology. • Illustrate the basics of entrepreneurship and identify new business opportunities • Develop personality and learn general ethics and discipline • Learn about health and safety hazards and hygiene at work place • Learn effective communication skills • Learn about importance of RPL certification and process of assessment 		

Training Outcomes: Bridge Course	After completing this programme, participants will be able to: <ul style="list-style-type: none">• Describe the process of preparing for and starting a beekeeping operation.• Describe the process of inspecting and maintaining the beehives.• Demonstrate the process of harvesting, processing and marketing honey and related produce.• Explain the basic entrepreneurial activities for small enterprise.• Describe the process of undertaking employability and entrepreneurial practices.• Explain the importance of following inclusive practices for all genders and PwD at work.• Demonstrate various practices to maintain health, hygiene and safety at the workplace.
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Orientation and Soft Skill Details

Sr. No.	Module	Key Learning Outcomes	Equipment Required
A.	Orientation , General Discipline, doubts/gaps in Domain Training and Health and Safety		
1.	Orientation , General Discipline, doubts/gaps in Domain Training and Health and Safety Theory Duration (hh:mm) 06:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Domain Training (clarifying any doubts/gaps regarding Job Role) • Understanding Qualification Packs, NOS • Understanding about NSQF framework and applied level descriptors • Understand skill development ecosystem, roles of various stakeholders • Recognize the importance of general discipline in the class room (dos and don'ts) • List expectations from the program • Outline the objectives of the RPL and importance of skill and certification • Identify risks to health and safety at the workplace and measures to be taken to control them 	White Board, Marker, Laptop, projector,
B.	Soft Skills and Entrepreneurship Tips specific to the Job Role		
1.	Entrepreneurship Theory Duration (hh:mm) 02:00	<ul style="list-style-type: none"> • Discuss the concept and significance of entrepreneurship and the characteristics of an entrepreneur • List the traits of an effective team and team dynamics • Resolve problems by identifying important problem-solving traits • Discuss how to identify new business opportunities within your business • Follow the entrepreneurial process and explain the entrepreneurship ecosystem • Identify key schemes of the govt. and banks to promote entrepreneurship • Define the relationship between entrepreneurship and risk appetite and entrepreneurship and resilience • Importance of book keeping and accounts management. • Understand market dynamics and value chain of agri products. • Understanding formation of cooperatives, FPO, FPC and enterprise creation 	Laptop, white board, marker and projector, SWOT activity: pen and paper individual exercise, charts, coloured pens, Group Activity: poster making on entrepreneurship ecosystem. Activity: SMART Goal writing

2	Personal Strengths and Value Systems Theory Duration (hh:mm) 01:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Self-Improvement, inculcate leadership qualities. • Importance of Discipline in managing small business. • Discuss how to maintain a positive attitude • List your strengths and weaknesses • Describe the importance of honesty in entrepreneurs • Discuss the benefits of time management and applied techniques • Apply tips for anger management and stress management • Effective interpersonal skills, listening and speaking skills. 	Workbook exercises on health standards, Laptop, activity on strengths and weaknesses, white board, marker, projector
3	Preparing for Employment and Self-Employment Theory Duration (hh:mm) 01:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Follow the steps to prepare for an interview • Create an effective Resume • Conduct mock interviews • Identify the most frequently asked interview questions and how to answer them 	Laptop, white board, marker, projector, sample CVs, Mock interviews, role plays, role play briefs, FAQs, quiz on basic workplace technologies.
C.	Familiarization with Assessment Process and Terms		
1	Familiarization with Assessment Process and Terms (hh:mm) 02:00	<ul style="list-style-type: none"> • Familiarization about assessment process • Understanding the need of assessment • Preparation tips for assessment • Doubt clearance session 	
	Total Duration: Theory Duration (hh:mm) 12:00 Practical Duration (hh:mm) 00:00	Laptop, white board, marker and projector, SWOT activity: pen and paper individual exercise, charts, coloured pens, Group Activity: poster making on entrepreneurship ecosystem. Activity: SMART Goal writing	

Bridge Course Details

This course encompasses 5 out of 5 National Occupational Standards (NOS) of “Beekeeper” Qualification Pack issued by “Agriculture Skill Council of India”.

Sr. No.	Module	Key Learning Outcomes	Equipment Required
1	<p>Introduction</p> <p>Theory Duration (hh:mm) 01:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code</p>	<ul style="list-style-type: none"> Describe the size and scope of the agriculture industry and its sub-sectors. Discuss the role and responsibilities of a Beekeeper. Identify various employment opportunities for a Beekeeper. 	Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films
2	<p>Process of preparing for and starting beekeeping operations</p> <p>Theory Duration (hh:mm) 07:00</p> <p>Practical Duration (hh:mm) 09:00</p> <p>Corresponding NOS Code AGR/N5303</p>	<ul style="list-style-type: none"> Explain different species of bees and their life span. Explain different modern and traditional beekeeping systems, their economic aspects and the ease of management. State the appropriate climatic conditions required for beekeeping and the healthy growth of bees. Explain the honey yield obtained from different beekeeping systems. Explain the criteria for selecting a site for beekeeping. Describe the process of procuring the package of selected bee species, ensuring the presence of queen bees, worker bees and male bees in the required number. Demonstrate how to assemble the beehives using the recommended type of wood and other relevant materials. Demonstrate the process of installing the beehives with rectangular frames inside them and stacking them on wooden stands. 	Hive Uncapping Knife, Hive Tool, Bee Brush, Honey Extractor, Propolis Collector, Pollen Collector etc.
3	<p>Process of inspecting and maintaining the beehives</p> <p>Theory Duration (hh:mm) 06:00</p> <p>Practical Duration (hh:mm) 07:00</p>	<ul style="list-style-type: none"> Describe the process of inspecting beehives using the relevant PPE Explain how to identify the need of installing additional frames and honeycomb foundations in beehives Describe the method for mass rearing of the queen bee. Explain the recommended practices to be followed to preserve honeycombs during the dearth period. Explain the relevant preventive practices to be followed to prevent pests and disease infestation in 	All Personal Protective Equipment Required While Handling Bees, Smoker, Bee Suite and Gloves, Royal Jelly Extractor, Venom Extractor, etc.

	<p>Corresponding NOS Code ARG/N5304</p>	<p>beehives.</p> <ul style="list-style-type: none"> • Explain different development stages of different types of bees and the time taken at each stage. • Describe different communication methods used by bees such as producing odour, drumming feet, flapping wings, etc. • Explain how to rear the queen bee. • Demonstrate how to remove unnecessary and deformed honeycombs, ensuring no damage to other honeycombs. • Demonstrate the process of preparing sugar syrup and pollen to feed bees during the dearth period. • Demonstrate how to prepare the bee colonies for the production of royal jelly. 	
4	<p>Process of harvesting, processing and marketing honey and related produce</p> <p>Theory Duration (hh:mm) 07:00</p> <p>Practical Duration (hh:mm) 06:00</p> <p>Corresponding NOS Code AGR/N5305</p>	<ul style="list-style-type: none"> • State the appropriate time for harvesting honey and other raw produce. • Explain the importance of ensuring no harm to bees during the extraction process. • Explain the applicable grading and sorting parameters such as ripeness, colour, taste, purity for grading honey and other produce. • State the appropriate storage requirements for packed honey and other produce. • State the potential buyers and markets for honey and other bee produce, such as e-Mandi, local traders, exporters, etc. • Demonstrate the process of the process of extracting honey, propolis, pollen, royal jelly and bee venom from honeycombs safely, using the recommended PPE. • Demonstrate the process of unfreezing honeycombs and filtering the melted honeycombs to obtain yellow beeswax. • Demonstrate how to sort out the produce based on their shelf-life. 	<p>Mass Queen Rearing Kits, Grafting Needle, Queen Excluder, Queen Cage etc.</p>
5	<p>Hygiene and cleanliness, Safety and emergency procedures</p> <p>Theory Duration (hh:mm) 02:00</p> <p>Practical Duration (hh:mm) 01:00</p> <p>Corresponding NOS Code AGR/N9903</p>	<ul style="list-style-type: none"> • Explain the requirements of personal health, hygiene and fitness at work. • Demonstrate the correct way of washing hands using soap and water, and alcohol-based hand rubs. • Describe the hazards caused due to chemicals/pesticides/fumigants. • Demonstrate emergency procedures to the given workplace requirements. 	<p>Personal Protective Equipment, Cleaning Equipment and Materials, Sanitizer, Soap, Mask</p>

6	<p>Employability Skills Theory Duration (hh:mm) 02:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code DGT/VSQ/N0102</p>	<p>Entrepreneurship</p> <ul style="list-style-type: none"> • Explain the types of entrepreneurship and enterprises • Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan • Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement • Create a sample business plan, for the selected business opportunity 	
	<p>Total Duration: Theory Duration (hh:mm) 25:00</p> <p>Practical Duration (hh:mm) 23:00</p> <p>Grand Total Bridge Course Duration: (hh:mm) 48:00</p>	<p>Unique Equipment Required: Wax cutter or knife, Beekeepers veil, Safety Shoes, Beekeepers Suit, Sieve, Hand Gloves, Moisture Indicator, Cone/Funnel to pour honey into jar, Thermometer, Face Masks / Face Cover, First aid box, Video recording equipment, Beekeeping Brush, A box bee hive with a complete colony of bees, Hive uncapping knife, Scraper, Bee brush, Honey extractor</p>	

Grand Total Course Duration: 12 (Orientation session) + 48 (Bridge Course) = 60 Hours, 0 Minutes