MODULE 2
HONEYBEE PRODUCTS AND FORAGE

The Candidate shall be able to give detailed accounts of:-

2.1 the main requirements of the current United Kingdom statutory regulations affecting the handling, preparation for sale, composition, labelling and weight of packs of honey;

2.2 the methods used to decap honeycombs, and of separating the cappings from honey;

2.3 the types of honey extractor available and their use in the extraction of honey including ling heather honey from combs;

2.4 the straining and settling of honey after extraction;

2.5 the storage of honey including the underlying principles of storage;

2.6 the preparation and bottling of liquid honey, including ling heather honey;

2.7 the preparation and bottling of naturally granulated, soft set and seeded honey;

2.8 the preparation of section, cut-comb and chunk honey for sale;

2.9 the constituents expressed in percentage terms of a typical sample of United Kingdom honey and an outline of the normal range of variation of its main constituents;

2.10 methods of determining the moisture content of honey;

2.11 the spoilage of honey particularly by fermentation (including the effect of water content, storage temperature and the presence of yeast);

2.12 the physical properties of honey including relative density (specific gravity), refractive index, viscosity, hygroscopicity and reaction to heat;

2.13 the main constituents and physical properties of beeswax;

2.14 methods of recovering saleable beeswax from used comb and cappings;

2.15 the range of uses for, and preparation of, beeswax;

2.16 the uses of other bee products such as pollen, royal jelly, venom and propolis;

2.17 the preparation of comb honey, soft set, naturally set and liquid honey, beeswax blocks, beeswax candles and meads for the show bench.

The Candidate shall also be able to give:-

2.18 a list of 10 major nectar and/or pollen producing plants of the United Kingdom and their flowering periods together with a detailed knowledge of those in his/her own locality;

2.19 an illustrated descriptions of the floral structure of apple;

2.20 an account of the processes of pollination and fertilisation in the apple;

2.21 the genetic and evolutionary importance of cross-pollination and an outline of the methods used by plants to favour cross-pollination;

2.22 an illustrated description of the extra-floral nectaries of broad bean, cherry laurel, cherry and plum;

2.23 a list of floral sources of distasteful honey;

2.24 an account of the composition of nectar and its variants;

2.25 an account of the factors affecting nectar secretion and the variations in the composition of nectar in different plant species and differing weather conditions;

2.26 an account of the origins and typical composition of honeydew with a brief description of the characteristics of honeydew honey;

2.27 an account of how the worker honeybees process nectar to change it into honey.