

# THE BRITISH BEEKEEPERS' ASSOCIATION

Founded in 1874

Registered Charity No. 212025

## EXAMINATION FOR PROFICIENCY IN APICULTURE MODULE 2 HONEYBEE PRODUCTS AND FORAGE

23<sup>rd</sup> March 2013      Time Allowed 1½ hours

Candidate Number:

### *Instructions to Candidates*

Read the questions carefully. Answer All Sections. It is recommended not to spend more than 10 minutes on Section A, 50 minutes on Section B or 30 minutes on Section C.

Unless stated otherwise questions apply to Honeybees.

Use **BLACK** pen for text. **Black** pencil may only be used for diagrams. **DO NOT USE COLOURS.**

### Examiner Use Only

| Question         | Sec A | B11 | B12 | B13 | B14 | B15 | C16 | C17 | Total |
|------------------|-------|-----|-----|-----|-----|-----|-----|-----|-------|
| <b>Mark</b>      |       |     |     |     |     |     |     |     |       |
| <b>Moderated</b> |       |     |     |     |     |     |     |     |       |

### SECTION A (10 marks, 1 for each question)

Answer **ALL** the questions in this section. Use one or two word or short phrase answers.

- Q1 Give ONE criterion that means that honey should be labelled as "Bakers honey" as given in Schedule 1 of The Honey Regulations 2003. ....
- Q2 Give the temperature and time to warm a jar of honey in a water bath to give a shelf life of approximately 3-6 months. ....
- Q3 State the upper and lower limits of the sugar content of nectar as a percentage. ....
- Q4 State the maximum temperature at which honey should be stored to prevent its deterioration. ....
- Q5 What is Metheglin? .....
- Q6 What is the melting range of beeswax? .....
- Q7 Give a use for beeswax obtained from cappings .....
- Q8 What is the maximum legally permitted level of sucrose in blossom honey for retail sale in the UK? .....
- Q9 What is the special physical property of ling honey? .....
- Q10 What does beeswax develop when stored in a cool temperature? .....

**PLEASE HAND IN THIS SHEET AT THE END OF THE EXAMINATION**

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### SECTION B (60 marks, 15 for each question)

Answer any **FOUR** questions from this section. Write short notes for your answers. Marks

- Q11 (a) Name TWO types of honey extractor suitable for extracting run honey from comb and describe how the extractors should be used. 8  
(b) How would a beekeeper determine if uncapped honey is ready for extraction? 2  
(c) List five main steps necessary to obtain good quality clear honey from honey extractor to jar. 5
- Q12 Explain the meaning in relation to honey of:  
(a) Viscosity. 4  
(b) Specific Gravity. 5  
(c) Electrical Conductivity. 6
- Q13 Describe the preparation of soft set honey from a container of fine grained oil seed rape honey and a container of coarse granulated honey. 15
- Q14 Discuss briefly the factors affecting nectar secretion. (use examples to illustrate your points) 15
- Q15 (a) Label the parts A to G of the diagram of the apple flower provided. 7  
(b) Referring to the labelled diagram, describe briefly, how the honeybee is involved in pollination? 5  
(c) List the steps involved in fertilisation after successful pollination. 3

### SECTION C (30 marks)

Answer **ONE** question from this section. Give *labelled* diagrams where applicable.

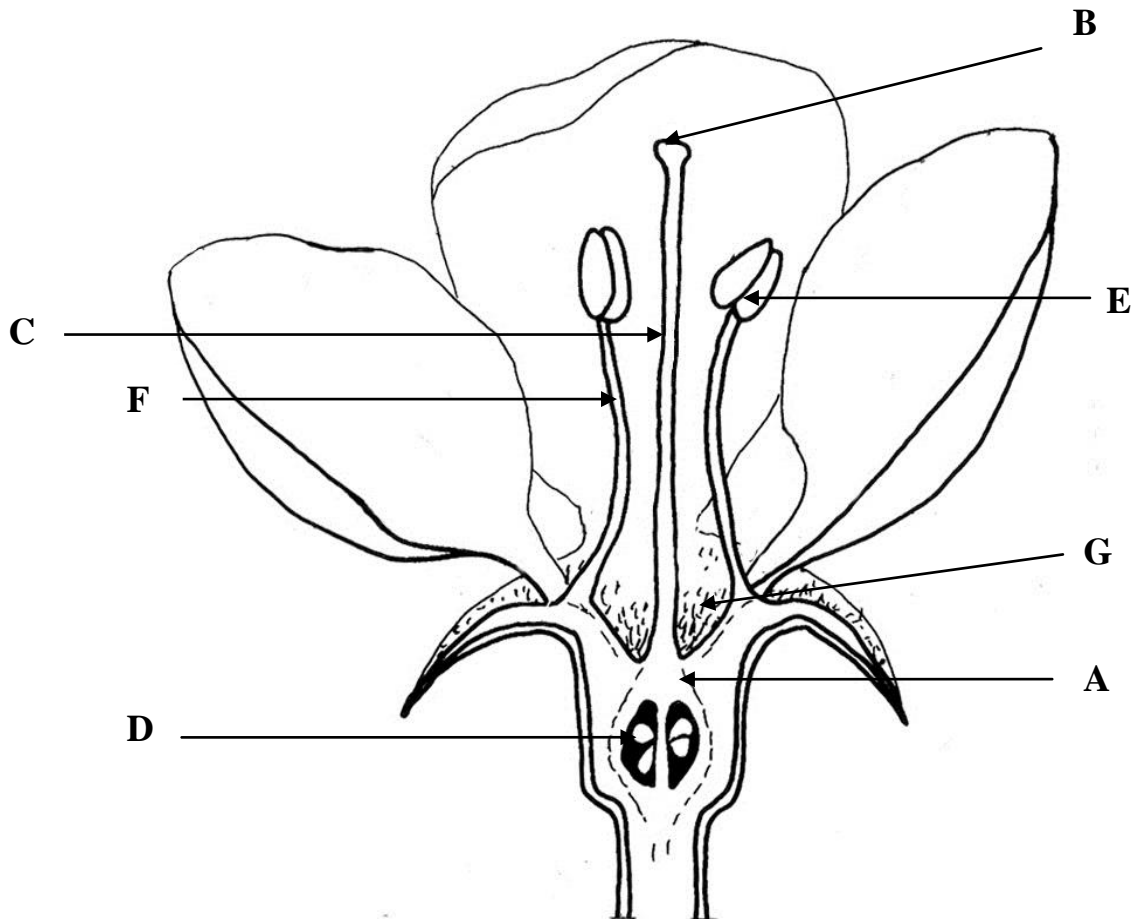
- Q16 (a) What current UK legislation affects the suitability and condition of the premises used for bottling honey for sale to retail outlets? 2  
(b) What are the requirements for a beekeeper to extract small quantities of honey in a domestic kitchen? 14  
(c) What are the additional legal requirements for the equipment for extracting, processing and for preparing honey for sale that must be observed in a commercial enterprise? 14
- Q17 (a) What information is legally required on a one pound jar of honey for retail sale? 9  
(b) How does the presence of pollen in honey influence what is on this label? 3  
(c) What other information could be placed on the jar? 3  
(d) Outline a method by which the beekeeper can test honey to determine its floral source 15

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Q15 (a) Label the parts A to G of the diagram of the apple flower below.

7



A .....

E .....

B .....

F .....

C .....

G .....

D .....

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