

Course Outline

Sustainable Urban Beekeeping | Coordinator: Peggy Harowitz

A Taste of Honey: Summer Management and Harvesting Honey (BEEP1004)

Instructor Brian Campbell

Hours 5.5 hours total – 3 hours in class and 2.5 hours of field experience

Grading Pass/Fail

Course Description

Summer hive management is all about reaping the rewards of keeping bees. We will examine principles of honey production, methods of taking honey off a hive, how to calculate how much is too much honey to harvest, safe handling of honey and drawing up a food safe plan. An integral part of the summer management course is a honey extraction of the hives we've been managing.

Getting Starting in Beekeeping and Spring Management are a prerequisite or permission from instructor.

Learning Outcomes

Upon successful completion of this course, the student should be able to:

- Recognize when to take honey off and identify how much to take off
- Demonstrate/describe how to take honey off
- Explain the importance of having a food safety and hazard analysis and critical control point plan
- List the rules and regulations around selling honey
- Practice how to pack, label and sell honey
- Identify when to harvest pollen
- Describe pollens uses
- Explain how to produce and harvest propolis
- Demonstrate how to extract honey from a hive using the correct tools and techniques
- Describe how what we do either helps the bees make honey or impedes them

Course Content, Structure, Or Schedule of Topics

- Honey flows and production
- What is honey and what is quality honey
- Harvesting the honey
- Honey extraction
- Food Safety and HACCP plans
- Jars, labeling, selling
- Pollen harvesting
- Propolis production
- Summer nucs for overwintering

BEEP 1004 Course Outline

- **Field Experience: Honey Extraction**
- Following the food safety and HACCP plan
- Essential tools
- Decapping the honeycomb
- Spinning the honey
- Packing the honey
- Processing the honey cappings
- Cleaning up

Method of Delivery In class

Evaluation Criteria
And Grading

Evaluation for this course is on a pass/fail basis.

Field Experience 50%

Participation – 50%

Reading

Honey Bee Diseases and Pests, 3rd Edition. Canadian Assoc. of Professional Apiculturalists

Instructor Profile

Brian Campbell, the lead instructor, is the founder of Blessed Bee Apiaries and the Bee School. He became immersed in the rich and amazing world of bees while he and his four sons spent many a glorious day observing the curious activities of bees, noticing the bees' consistent patterns, collective activities, and the surprising comparisons to our own human patterns and behaviours. He is a Certified Beemaster and beekeeper, and heavily involved in food security issues in Richmond and the Lower Mainland. Brian guest lectures for UBC Farm's Practicum in Sustainable Agriculture, for adult education at VanDusen Botanical Gardens in Vancouver, for Kwantlen's Richmond Farm School and teaches young people in the city about honeybees as well as native types. He is a former president of the Richmond Beekeepers Association, a member of the Master Gardener Association of BC, Sustainable Gardening and Bee Master to West Coast Seeds, and offers classes in grafting fruit trees, food preserving and other farm skills.